

(gf) = gluten free

(v) = vegan

firsts

Marinated Baby Octopus. Red Onion. Smoked Olive Oil. Orange. Radish. Caper. (gf) **10**

Scallops. Brown Butter. Grapefruit. Caper. Brussels Sprouts. Pistachio. White Bean Puree. (gf) **13**

Crispy Michigan Pork Belly. Korean BBQ. Guernsey's Creamed Sweet Corn. House Kimchi. (gf) **10**

Guacamole. Crispy Fried Tortilla. Grapefruit. Pickled Onion. (v) **9**

Wall Street Fries. (They Mean Business). House Sauces. Chipotle Ketchup. Truffled Aioli. Chinese Sweet & Sour Mustard. **7**

Matt's Flea Market Mac & Cheese. Penne. Saltine & Goldfish Crust. **7**

Baked Michigan Brie. Reny Picot Triple Crème Brie in Puff Pastry. Arugula. Radish. Dried Cherry. Fresh Apple. Michigan Cherry, Maple & Balsamic Vinaigrette. **10**

vegetables

The Root Orchard Salad. Green Apple. Red Leaf. Marcona Almond. Dried Michigan Cherries. Saga Blue Cheese. Pickled Onion. Crispy House Made Bacon. Spicer's Hard Cider Vinaigrette. (gf) **8**

Summer Radish Salad. Pineapple. Shaved Jalapeno. Kentucky Bourbon Barrel Soy Sauce. Lime. Cilantro. Pickled Onion. Black Sesame. (v) (gf) **8**

Michigan Beet. Roasted. Honey & White Balsamic. Fresh Milk Cheese. Watercress. Walnut. Grilled Grape. (gf) **9**

Petite Arugula. Radish. Spanish Olive Oil. 30 Year Aged Sherry. (gf) **4**

Roasted Broccoli. Garlic & Chile Infused Oil. House Tzatziki. Pecorino. (gf) **6**

soups

Soup du Jour. Cup. 5 Bowl. **7**

Gazpacho. Smoked Local Tomato. Summer Vegetables. Lime. Pickled Corn. Olive Oil. (gf) (v) Cup. 5 Bowl. **7**

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

sandwiches

Served with House Cut Fries. Substitute Side Add \$3.

Char Grilled Burger. Michigan Grass Fed Beef. Roasted Shallot Aioli. Lettuce. Tomato. Pickled Onion. House Baked Bun. 10

Fried Bologna Sandwich! Yale, Michigan’s Signature Bologna. Lettuce. Tomato. Green Chile Mustard. House Baked Bun. 8

Sloppy Joe. Grass Fed Beef. Pickled Jalapeno. House Baked Bun. 10 (It’s rad.)

BLT. House Made Bacon. Fresh Tomato. Spinach. Roasted Shallot Aioli. Great Harvest Whole Wheat. 8

Le Brian. Carolina BBQ Pulled Amish Chicken. Smoked Cheddar. House Made Bacon. Creamy Slaw. House Baked Bun. 10

Pastrami. Smoked & Brined All Natural Michigan Brisket. House Made Sauerkraut. Gruyere. Whole Grain Mustard Aioli. Bread & Butter Pickles. Great Harvest Whole Wheat. 12

Pita Wrap. White Bean Hummus. Roasted Local Beets. Pickled Vegetables. Arugula. Pistachio. (v) 7

add	Michigan White Cheddar. 1	Saga Blue Cheese. 2	French Feta Tzatziki. 1.50
	Smoked Cheddar. 1	House Made Bacon. 2	Roasted Mushrooms. 4
	Fried Michigan Egg. 1.50	Grand Cru Gruyere. 2	Guacamole. 3

principals

Grilled Local Ham Chop. Root Ham. Fried Rice. Pineapple. Fermented Pineapple Hot Sauce. (gf) 18

Fresh Fish. Rotating Preparation. MKT

Shrimp & Grits. Smoked Butter Poached Michigan Shrimp. Goat Milk Grits. Sorrel. Fried Garlic. Pickled Peppers. Scallion. 16

Vegan Red Lentil & Cauliflower Stir Fry. Cabbage. Carrot. Summer Vegetables. Ginger Sesame Broth. (gf) 16
Not Vegan? Add a Fried Egg 1.50 or Pulled Amish Chicken 4

Executive Chef. James Rigato.
Parties of 8 or more are subject to 18% automatic gratuity. 20% gratuity with split checks.