

Sample Dinner Menu

First Course

- Cheese Duo** 9
Farm Country white cheddar, Zingerman's goat cheese, corresponding accompaniments, crostini
- Ceviche Duo**11
corvina, Ingraberg Farm melon, orange, fennel; blackfin tuna "fire and ice", pickled peppers, coconut-lime dressing
- Pan Fried S&S Chicken Livers** 9
Nantucket Bakery brioche French toast, Michigan blueberries, spiced almonds, Doodle's maple-sherry gastrique, creme fraiche
- All Natural Beef Tatare** 9
all natural beef, capers, shallot, Michigan Dijon, grated hard boiled egg, Nantucket crostini, pickled farm vegetables
- Rock Shrimp and Grits**11
Ingraberg Farm greens, heirloom tomatoes, sweet corn, fried egg, Farm Country white cheddar, Ham Farm tomatillo salsa
- Coho Salmon Tartare**10
lemon vinaigrette, capers, shaved farm radish, beets, VPF arugula, Blis' Steelhead caviar
- Seared Day Boat Blackfin Tuna**11
Ingraberg Farm watermelon and cantaloupe salad, marinated cucumbers, VPF mizuna, local green tomato salsa
- Braised S&S Lamb** 12
farm peperonata, heirloom tomatoes, Parisian gnocchi, Zingerman's goat cheese
- Ingraberg Farm Green Tomato Three Ways** 9
fried, chow chow and gazpacho, appropriate garnishes
- Down South "Fritto Misto"** 9
mixed fry of sweet corn fritter, house pickle, okra and green tomato with chili-buttermilk dressing
- Grilled Amish Rabbit Loin** 12
mushroom, braised farm greens, carrot and Zingerman's goat cheese risotto, local carrot sauce, crispy Ingraberg Farm kale
- Barnyard**10
S&S duck liver pate, Otto's chicken rillettes', Creswick pork belly spread, appropriate accompaniments, Nantucket crostini
- Steamed Littleneck Clams**10
peppers, heirloom tomatoes, capers, kalamata olives, puttenesca sauce
- Olli Speck** 9
thinly sliced smoked **country** ham, Ingraberg Farm heirloom tomatoes, melon, jalapenos, pistachio butter, black pepper gastrique, Zingerman's goat cheese
- Creswick Braised Pork Belly Tacos**10
El Milagro tortillas, spicy Ingraberg Farm vegetable slaw, spicy Ingraberg Farm pepper hot sauce, shaved Ingraberg Farm peppers, cilantro, creme fraiche

Soup and Salad

- Mushroom "Egg Drop" Soup** 8
Michigan fried tofu, farm vegetables, slow cooked egg, hot and sour mushroom broth
- Smoked Harietta Hills' Trout & Summer Bean Salad** . 8
Ham Farm beans three ways, VPF greens, crispy Carlson-Arbogast chickpeas, preserved lemon vinaigrette, local cherry tomatoes
- Sweet Corn Bisque** 6
Ingraberg Farm greens, creme fraiche, farm vegetable garnishes
- Local Heirloom Tomato Gazpacho** 6
farm vegetable garnishes
- Farmer Jason's Greens** 7
yellow cauliflower, baby greens, golden raisins, peanuts, white radish, spicy peanut-coconut vinaigrette
- Ham Farm Beet Salad** 8
Zingerman's goat cheese, pistachio pesto, shaved fennel, local strawberries, VPF arugula, Brenner's Bees honey-lavender vinaigrette

Soup and Salad (Cont'd)

- Blackfin Tuna Conserva Nicoise** 8
local fingerling potatoes, beets, radish, tomato, green beans, hard boiled egg, white anchovy, aioli, salsa verde, kalamata olives
- Shaved Farm Vegetable Salad** 7
cucumber, carrot, squash, beet, radish, VPF greens, spiced almonds, house made creme fraiche, sherry vinaigrette
- Ingraberg Farm Heirloom Tomato Salad** 8
Visser Farm cucumbers, sweet onion, crostini, Farm Country white cheddar, bacon, poblano vinaigrette, local greens

Seafood, Vegetables & House Made Pasta

- Sea Scallops a la Plancha** 28
Local cauliflower caponata, spiced almonds, golden raisins, patty pan squash, cherry tomatoes, salsa verde
- Corvina** 28
coconut quinoa, ginger glazed farm vegetables, Earthkeeper's Farm pepper-red curry
- Chili Rubbed Day Boat Florida Blackfin Tuna** 26
tuna confit and grit croquette, Visser Farm spaghetti squash, Ingraberg Farm vegetable slaw, spicy braised peanuts, fried Ham Farm okra, mole sauce
- Caraway Rye Crusted Steelhead** 28
Visser Farm potatoes, bacon braised Ingraberg Farm cabbage, heirloom tomato gribiche, Blis' Steelhead caviar
- Grove Paella** 24
east coast Spanish mackerel, saffron rice, rock shrimp, Creswick pork chorizo, crispy Otto's chicken confit, scallops, Ingraberg Farm cauliflower, green beans, local cherry tomatoes, romesco sauce
- House Made Parisian Gnocchi** 21
Ingraberg Farm heirloom tomatoes, fennel, farm green beans, herbs, aglio olio, Zingerman's goat cheese, preserved lemon salsa verde, kalamata olives
- House Made Fettuccini** 20
little neck clams, house made pasta, farm cherry tomatoes, greens, summer squash, capers, lemon butter sauce
- Farm Vegetable a la Plancha**19
charred vegetables, farro and tabbouleh salad, shaved vegetables, kalamata olive "caramel"

Meat

- Otto's Chicken Breast** 20
roasted Ham Farm redskin potatoes, local farm vegetable ragout, chili-buttermilk dressing
- Pho**18
duck confit, braised Otto's chicken, mushrooms, julienne vegetables, rice noodles, aromatic broth, classic garnishes
- Confit Amish Rabbit** 24
local carrot spaetzle, bacon braised Ingraberg Farm cabbage, kohrabi, dried fig, Michigan apple-beer jam
- S&S Lamb T-Bones** 29
Ingraberg Farm summer vegetable ratatouille risotto, saffron bagna cauda
- Creswick Pork Two Ways** 22
grilled loin, crispy belly, stewed Carlson-Arbogast black beans, braised farm greens, Farm Country white cheddar grits, Ham Farm tomatillo salsa
- Grilled Creswick Hanger Steak** 24
local sweet corn fritters, Ingraberg Farm heirloom tomatoes, summer squash, radish, black bean sauce, creme fraiche, shaved jalapeno
- All Natural NY Strip Steak** 29
crispy Visser Farm potatoes, Ham Farm green bean, radish and Earthkeeper's cherry tomato salad, trumpet mushroom, Creswick pork belly lardons, VPF mizuna, Michigan Dijon aioli, fried egg
- Spicy Kimchi Stew** 20
Otto's chicken confit, Creswick pork loin, slow cooked egg, peppers, spicy farm cabbage, farro, cilantro, dashi broth
- S&S Lamb Bolognese** 20
house made fettuccini, ground lamb and bacon, cherry tomatoes, swiss chard, Grassfield's gouda