



TABOR HILL

lunch

served until 3

SQUASH & MOZZARELLA

arugula - fried onions - preserved tomato aioli **18**

TURKEY

shaved roasted turkey - sweet pickle peppers mustard greens - dill havarti dijonaise - focaccia - seasoned fries **20**

FRIED WALLEYE

fennel slaw - dill remoulade - seeded potato bun - seasoned fries **22**

BURGER

smash style - butterkäse - yeasted onions special sauce - seeded potato bun seasoned fries **22**

snacks

served 3pm - close

MUSHROOM CONSOMME

comté custard - preserved lemon **9**

FOIE GRAS TART

sweet wine gelee - thyme **9**

GNOCCHO FRITTO

lady edison ham - parmesan - honeycomb **9**

TUNA CRU

plum vinegar - good olive oil - tarragon **9**

POTATO PAILLASSON

sour cream - apple - parsley **9**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any food allergies.

shareable

DINNER ROLLS

whole wheat dinner rolls - apple butter **10**

SALAD

shaved farm vegetables - parmesan **14**
green peppercorn dressing

ENDIVE

michigan pears - honey-hazelnut **14**
vinaigrette - belper knolle cheese

SQUASH

vadouvan marinated winter squash - **10**
yogurt dressing - sumac - fried shallots

WHITEFISH DIP

smoked whitefish - gaufrettes **12**
mirepoix relish

CHARRED BROCCOLI

fermented chile - grana **10**
toasted buckwheat

SHIITAKE MUSHROOM SALAD

toasted rice powder - lemongrass **14**

CRISPY BRUSSEL SPROUTS

cider reduction - sauce pipián **12**

SMASHBURGER

butterkase - yeasted onions **22**
special sauce - fries

PARISIENNE GNOCCHI

butternut squash - sage **26**
brown butter - goat's gouda

LIGHTLY SMOKED LAKE TROUT

celery root - apple cider **32**
mustard cream - parsley

HERB STUFFED PORK

granor farms polenta - cabbage **36**
pork cracklin' gremolata

DUCK BREAST

five spice glaze - riesling poached apricots **42**
walnuts - beech mushrooms

DRY AGED NY STRIP

creamed kale - crispy onions **65**
red wine demiglace

dinner

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desserts

CHOCOLATE CAKE

round barn brewery ornoko stout cake - 63%
dark chocolate ganache - milk chocolate
buttercream - cocoa nib cream - chocolate tuile

12

APPLE CRISP

caramelized michigan apples - cardamom oat
streusel - vanilla bean ice cream

10

FEUX DE CREME

chai oat milk custard - tabor hill chardonnay
poached and spiced pears - aquafaba meringue
(gf/v/df)

10

CANDY BAR

pretzel feuilletine crunch - whipped caramelized
white chocolate ganache - peanut brittle
smoked salt - salted caramel

8

MILLION DOLLAR COOKIE

dark chocolate - candied walnuts - dried cherries
brown butter - oats - dark brown sugar

5



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