

APPETIZERS

BANG BANG SHRIMP

Gulf shrimp • bang bang sauce • Anson Mills Carolina smoked Gouda grit cake • green onion • 19

BREAD BOARD V

Roasted garlic and rosemary focaccia • whipped feta cream cheese spread • 12

SEA SCALLOPS

Creamed sweet corn • sorghum soy scallion sugar snap pea slaw • 29

FRIED GREEN TOMATO NAPOLEON

Heirloom tomato • Round Barn Distillery's DiVine™ Vodka sauce • pimento cheese • aged balsamic glaze • 18

CHEF'S CHARCUTERIE

Gourmet selection of fine cured meats • hand-made cheese • dried fruit • nuts • olives • pickles • crostini • 28

SALADS

add Chicken 9 • Shrimp 12 • Salmon 14

Local greens • Michigan apples •heirloom tomatoes • red onion • candied walnuts • crumbled Gorgonzola • toasted walnut apple vinaigrette • Small 11 / Large 16

COBB SALAD

Local greens • roasted sweet corn • bacon • avocado • heirloom tomatoes • hard-boiled egg • crumbled Gorgonzola • Gorgonzola dressing • 19

STUFFED TOMATO LOBSTER WALDORF SALAD

Local greens • heirloom tomato • cold water lobster • Michigan apples • candied walnuts • grapes • Waldorf dressing • 32

AHI TUNA STACK

Saku tuna • avocado • mango de gallo • radish • micro greens • cilantro sauce• 28

HOUSE-MADE SOUP

Ask about today's selection • 9

NTRÉES

PRIME FILET

Center-cut prime filet • Anson Mills Carolina smoked gouda grit cake • seasonal vegetables • red wine demi-glace. • 59 Add Lobster Tail 30 \$\sigma \sigma SANGIOVESE\$

SCALLOP PAD THAI

Diver sea scallops • broccolini • bell peppers • wild mushrooms • cage-free egg • rice noodles • spicy Thai peanuts • 49 • √30

→ DRY GEWÜRZTRAMINER

CHILEAN SEA BASS

RASPBERRY CHICKEN

Our classic raspberry chicken • garlic mashed potatoes • seasonal vegetables • 34 DEMI-RED

FAROE ISLAND SALMON

Roasted beets • carrots • fennel • fingerling potatoes • basil pistachio pesto • salmoriglio sauce • 42

○ CHARDONNAY

LOBSTER AND SCALLOPS

Cold water lobster tail • diver sea scallops • coconut cream beurre blanc • chile oil • garlic mashed potatoes • seasonal vegetable • 89

ALBARIÑO

BLACK TRUFFLE POLENTA RAGOUT

Stone ground polenta black truffle cake • mushroom vegetable ragout • sautéed garlic greens • truffled mascarpone • chive oil • 34 \bigcirc SYRAH

CHICKEN & GNOCCHI

Grilled boneless chicken thighs • asiago potato gnocchi • basil pistachio pesto • haricot vert green beans • white wine velouté sauce • 34

PINOT BLANC

TABOR HILL BURGER

Snake River Farms American Wagyu • caramelized onions • smoked Gouda • Round Barn Baroda Bourbon pure cane sorghum mayo • French fries • 24

CABERNET FRANC



Our menu has been thoughtfully curated to ensure the best dining experience. We kindly ask that no substitutions be made.

LUNCH AVAILABLE UNTIL 4PM

TABOR HILL BURGER

Snake River Farms American Wagyu • caramelized onions • smoked Gouda • Round Barn Baroda Bourbon pure cane sorghum mayo • French fries • 24 CABERNET FRANC

FARMHOUSE CRISPY CHICKEN WRAP

Farm-raised Amish chicken breast • buttermilk brine • artisan lettuce • avocado • pickled red cabbage • pepper jack cheese • bacon • sriracha honey mayo • spinach tortilla • French fries • 24 PRY RIESLING

PORTOBELLO SANDWICH ✓

Balsamic marinated portobello mushroom • basil pistachio pesto • roasted red peppers • goat cheese • honey • arugula • French fries • 18

PINOT NOIR

GRILLED SALMON BURGER

Faroe Island salmon • basil pistachio pesto • Boursin cheese • artisan lettuce • heirloom tomatoes • French fries • 22

☐ PINOT BLANC

LOBSTER ROLL

Cold water lobster • Michigan apples • candied walnuts • grapes • tossed in Waldorf dressing • French fries • 32

○ CHARDONNAY

BAJA AHI TUNA TACOS 🤾

FLATBREADS

PROSCIUTTO AND FIG

Fig jam • goat cheese • prosciutto • arugula • balsamic glaze • 24

BURRATA CAPRESE

Sun-dried tomato pesto • fresh burrata • heirloom tomatoes • fresh basil • balsamic glaze • 24

TRUFFLE AND WILD MUSHROOM

Truffle oil • thyme • wild mushrooms • garlic • parmesan • fontina • 24



SPARKLING	GLASS BOTTLE
GRAND MARK LMS	16 50
RS 0.5% • Biscuit • Lemon Curd • Baked Apple BRUT ROSÉ LMS	11 28
RS 1.25% • Strawberry • Watermelon • Raspberry BRUT RIESLING LMS	11 28
RS 2.5% • Apple • Pear • White Blossom	11 20
DRY WHITES	
SAUVIGNON BLANC 2023 LMS	10 20
RS 0% • Lemongrass • Gooseberry • Pineapple DRY RIESLING 2023 LMS	10 20
RS 0% • White Peach • Lemon • White Blossom DRY GEWÜRZTRAMINER 2023 LMS	10 20
RS 0% • Rose Petal • Spice • Pineapple	10 20
ALBARIÑO 2023 LMS RS 0% • Honeycrisp Apple • Lemon • White Blossom	10 20
PINOT BLANC 2022 LMS RS 0% • Green Apple • Lime Zest • Pear • Lemon Curd	10 20
PINOT GRIGIO 2023 LMS	10 20
RS 0% • Graphite • Lime • Green Apple CHARDONNAY 2023 LMS	10 20
RS 0% • Pineapple • Vanilla • Papaya	10 20
DDY DEDC	
DRY REDS ROSÉ 2023 LMS	10 23
RS 0% • Strawberry • Passion Fruit • Pomegranat	
MERLOT 2021 LMS RS 0% • Red Cherry • Pomegranate • Cedar	14 25
CABERNET FRANC 2021 LMS	14 31
RS 0% • Bramble • Eucalyptus • Blackberry SANGIOVESE 2022 LMS	16 50
RS 0% • Black Cherry • Oregano • Pomegranate	10 50
CABERNET SAUVIGNON 2021 LMS RS 0% • Blackberry • Blackcurrant • Dark Chocola	14 35 ate
MERITAGE 2018 LMS RS 0% • Blackberry • Black Cherry • Oak	21 77
LEMBERGER 2021 LMS RS 0% • Forest Floor • Bramble • Cedar	14 35
PINOT NOIR 2022 LMS	14 37
RS 0% • Black Cherry • Pomegranate • Leather SYRAH 2022 LMS	14 37
RS 0% • Peppercorn • Red Cherry • Sweet Basil	, 0,



SEMI-DRY	
GEWÜRZTRAMINER 2022 LMS RS 2.5% • Rose Petal • Peach • Lychee	10 20
RIESLING 2023 LMS RS 2.75% • Spiced Pear • Apricot • Orange Blossom	10 17
SEMI-DRY ALBARIÑO 2022 LMS RS 3% • Citrus • Apple • Crisp Minerality	10 22
CLASSIC DEMI-SEC RS 3.5% • Baked Apple • Pear • Pineapple	9 15
CLASSIC DEMI-RED RS 4% • Sour Cherry • Pomegranate • Raspberry	9 15
FRUIT & SPECIALTY	
BLUEBERRY DEMI-SEC RS 5.5% • Blueberry • Blackberry • Red Plum	8 17
RED SANGRIA RS 7% • Sparkling • Refreshing • Fruity	8
WHITE SANGRIA RS 7% • Sparkling • Juicy • Tropical	8
CHERRY RS 10% • Cherry • Cinnamon • Allspice	8 17
CRANBERRY RS 12.5% • Cranberry • Hibiscus • Spice	8 16
SWEET	
MOSCATO AMERICAN RS 7.8% • Golden Apple • Green Pear • White Peach	10 18
CHERRYSCATO RS 8.8% • Red Cherry • Strawberry • Watermelon	10 18
LIBRARY WINES Winemaker's reserves from outstanding vintages, bottle-aged to perfection.	
CABERNET FRANC 2008 LMS RS 0% • Black Cherry • Forest Floor • Green Pepper	18 60
CABERNET FRANC 2011 LMS RS 0% • Leather • Meaty • Strawberry	16 45
CABERNET FRANC 2012 LMS RS 0% • Cedar • Wet Leaves • Raspberry • Cocoa	17 55

Vintages are subject to change



Join Vineyard Premier and receive exclusive member pricing on wine. Look for special member pricing designated with the vip icon.

HANDCRAFTED COCKTAILS

BLACKBERRY GIN SMASH Round Barn 269 Gin, blackberries, mint, lemon juice, and soda	14
SMOKED PEACH OLD FASHIONED Round Barn Baroda Straight Bourbon, peaches, honey, and lemon juice	16
BOURBON & POMEGRANATE FIZZ Round Barn Baroda Straight Bourbon, pomegranate, lemon juice, and tonic	15
CUCUMBER & WATERMELON TEQUILA COOLER Round Barn Blue Flame Agave, cucumber & watermelon juice, lime, and seltzer	14
COCONUT & PINEAPPLE MOJITO Round Barn Lake Michigan Shipwreck Spiced Rum, Round Bar Red Sky Rum, coconut, pineapple, mint, lime, and soda	14 n
GINGER RASPBERRY WHISKEY FIZZ Round Barn Berrien Ridge Whiskey, ginger, raspberry, lemon, and soda	15
CUCUMBER & BASIL VODKA COLLINS Round Barn DiVine™ Vodka, lime juice, fresh cucumber & basil, and seltzer	14
LAVENDER LEMONADE VODKA FIZZ Round Barn DiVine™ Vodka, lemon juice, lavender, and tonic	13
ESPRESSO MARTINI Round Barn DiVine™ Vodka, Round Barn Black Walnut Cream, and Forté Espresso	14
CRAFT BEER	
LAKE MICHIGAN LIGHT American Blonde Ale 4% ABV • 11 IBU • 5 SRM Crisp • Biscuit • Citrus	7
KÖLSCH Michigan Kölsch-Style Ale 5.2% ABV • 12 IBU • 5 SRM Malty sweetness • Biscuit • Honey	7
VACATION Wheat Ale 5.1% ABV • 12 IBU Orange • Lemon • Coriander	7
DAY DRINKER American Pilsner 4% ABV • 16 IBU • 3 SRM Floral • Fruity • Mild Hops	7
SEASONAL Rotating	8

ZERO-PROOF

MOJITO Mint leaves, lime, simple syrup, club soda and Sprite	8
MARGARITA Lime, orange and lemon juice, triple sec, simple syrup, Fee Foam and salt	8
N/A SANGRIA Sparkling • Refreshing • Fruity	7
HOUSEMADE LEMONADE	
ORIGINAL	7
PEACH	9
RASPBERRY	9
STRAWBERRY	9
FRESH BREWED ICED TEA	
ORIGINAL	4
PEACH	8
RASPBERRY	8
STRAWBERRY	8
SPARKLING WATER	
SAN PELLEGRINO 375ML	5

AFTER DINNER DRINKS -

ASK ABOUT OUR FEATURED AFTER DINNER COCKTAIL

COFFEE & CREAM

House Brewed Forté Coffee finished with your choice of Round Barn Cream | 7

CREAM OPTIONS: SALTED CARAMEL CREAM, FRENCH VANILLA CREAM, ESPRESSO CREAM, BLACK WALNUT CREAM

{ALLERGY WARNING} CONTAINS MILK

TABOR HILL COFFEE

Roasted by our friends at Forté Coffee in Benton Harbor and St. Joseph, Michigan

TAZO TEA

Ask your server about featured selections



CHECKS MAY BE SPLIT A MAXIMUM OF 2 WAYS