



MICHIGAN LAND & LAKE

FRIDAY & SATURDAY NOV 21 – 22

SOUP & SALAD

LAKE MICHIGAN WHITEFISH CHOWDER

Smoked whitefish • fingerling potatoes in a creamy corn • leek base • finished with dill oil 10

ROASTED BUTTERNUT SQUASH BISQUE

Velvety squash • caramelized onions • warming spices • garnished with sage oil • toasted pepitas 10

AUTUMN HARVEST SALAD

Michigan greens • roasted squash • dried cranberries • candied pecans • aged cheddar • maple-balsamic vinaigrette 16

SMALL PLATES

FORAGED MUSHROOM & PUMPKIN TOASTED RAVIOLO

Flash-fried raviolo • roasted pumpkin • ricotta • wild mushrooms • brown butter-maple sauce • crispy sage • toasted pepitas 19

SMOKED VENISON CARPACCIO

Thinly smoked venison with juniper oil • shaved parmesan • pickled wild onions • arugula 22

WILD DUCK CONFIT CROQUETTE

Shredded duck leg confit • bound with potato & fried • served with tart cherry gastrique 18

CHARRED BEET & GOAT CHEESE MILLE-FEUILLE

Layers of golden • red beets • chèvre mousse • puff pastry • candied walnuts • microgreens 18

ENTRÉES

PORCINI-CRUSTED ELK RACK

Herb-porcini crusted elk rack • black garlic potato • roasted delicata squash • wild mushroom confit • truffle-venison jus 49

 SANGIOVESE

STUFFED ACORN SQUASH WITH VENISON SAUSAGE

Roasted squash filled with venison sausage • wild rice • dried cherries • toasted pecans • sage cream 32

 SYRAH

VENISON RAGU WITH COCOA PAPPARDELLE

Slow-braised venison with red wine • root vegetables • wild mushrooms • rosemary • cocoa pappardelle • shaved dark chocolate • pecorino 35

 LEMBERGER

ROASTED PHEASANT

Pan-roasted breast with confit leg • butternut squash purée • Brussels sprouts • juniper-red wine jus 34

 PINOT NOIR

RAINBOW TROUT EN PAPILLOTE

Baked trout • wild mushrooms • shallots • herbs • fennel • carrot purée • glazed beets • wilted Swiss chard 40

 PINOT BLANC

RASPBERRY CHICKEN

Our classic raspberry chicken • garlic mashed potatoes • seasonal vegetables 34

 DEMI-RED

COCKTAILS

All of our cocktails are made with Round Barn Distillery spirits

BLACKBERRY POMEGRANATE MULE

DiVine™ Vodka • pomegranate juice • lime juice • blackberry simple syrup • ginger beer 12

STRAWBERRY KIWI MOJITO

DiVine™ Vodka • kiwi simple syrup • strawberry simple syrup • lime juice • mint 12

GOLDEN PLUM OLD FASHIONED

Baroda Straight Bourbon • Golden plum simple syrup • Angostura bitters • Luxardo cherry 14

*Our menu has been thoughtfully curated to ensure the best dining experience. We kindly ask that no substitutions be made.
Consuming undercooked meats or eggs may increase your risk of foodborne illness.*