

BISTRO SELECTIONS

August 9 - August 20, 2022

CHOICE OF SOUP OR SALAD WITH ENTRÉE

HEIRLOOM TOMATO PANZANELLA

sourdough parmesan croutons, cucumber,
red onion, roasted garlic, basil, white
balsamic vinaigrette

9

CHANTERELLE MUSHROOM RISOTTO

wild foraged chanterelle mushrooms,
Pebble Creek organic mushrooms, summer
truffle, shallots, garlic, shaved pecorino,
parmesan risotto

26

SUMMER KUROBUTA PORK TENDERLOIN

Snake River Farms Berkshire pork
tenderloin, house-made barbecue, sweet
potato, jalapeño, bell peppers, onion, smoked
paprika sweet corn ribs, haystack onion

35

JOYCE FARMS AIRLINE CHICKEN BREAST

grilled house-brined chicken,
scallion basmati rice, steamed green beans,
grilled peach jalapeño jam

32

CRAB MAC -N- CHEESE

jumbo lump crab meat, cavatappi, white
cheddar & gouda cheese sauce, peas, roasted
red pepper, buttered panko-parmesan bread
crumbs, grilled sourdough

40

LOCAL PRODUCE PROVIDED BY
INGRABERG FARM (ROCKFORD, MI) &
EAGLEWOOD FARM (ENSLEY CENTER, MI)

