

APPETIZERS



DEVILED EGGS rotating selection **9** 🌾

HAND CUT FRIES choose any combination: plain **9** | bacon **10** | parmesan **10** | truffle oil **11** | everything **12**

CHEFS BOARD a selection of artisan cheeses, charcuterie, conservas, mostardas and pickles **18** (*vegetarian preparation 17*) ★

TOFU BATONNETS za'atar spiced tofu | baba ghanoush | house pickles **12** 🌾

GRILLED CAULIFLOWER black lentil puree | garlic toum | spicy greens **12** 🌾

BBQ PORK BELLY BITES Japanese BBQ sauce | togarashi with sesame | house-made pickles **12**

WATERMELON FETA MÉLANGE watermelon spheres | Tajin chamoy | whipped feta | mint **12** 🌾

RICOTTA-PESTO GNOCCHI Mama Mucci gnocchi | overnight tomatoes | citrus basil oil | parmesan | pea shoots **16**

SALADS & SANDWICHES

CUBAN SANDWICH black forest ham | Coca-Cola braised pulled pork | swiss | dijonaise | b&b pickles | Zingermans Po' Boy bread served with hand-cut fries **18**

TRC SMASH BURGER two 3.5oz Eastern Market blend patties | bacon | lettuce | caramelized onion | American cheese | burger sauce house-made pickles | served with hand-cut fries **20** ★

FRIED CHICKEN SANDWICH garlic-avocado aioli | lettuce | pickled jalapenos | Japanese BBQ sauce with sesame | served with hand-cut fries **17** (*substitute fried Stony Creek Lion's Mane Mushroom patty - no charge*)

GRILLED CHEESE three cheese blend | peach preserves | honey goat cheese | Zingerman's farm bread | hand-cut fries **14** (*with bacon 17*)

GREEN GODDESS WEDGE butter lettuce | radicchio | avocado | fried shallots | beets | blue cheese | chives | herb yogurt dressing **15** ★ (*with chicken 17 / with tofu 16 / with steak 20*)

CAESAR SALAD butter lettuce | radicchio | parmesan | Zingerman's farm loaf croutons | white anchovy house-made yuzu-miso Caesar dressing **17** ★ (*with chicken 19 / with tofu 18 / with steak 22*)

CHICKEN BACON RANCH SALAD spicy greens | grilled honey-mustard chicken | cherry tomatoes | avocado | cheddar | cracked black pepper house cured bacon | corn **18** ★ (*sub tofu 16/ sub steak 22*)

20% service charge will be added to tables of 6 or more.



Gluten-free



Gluten-free preparation available

MAINS

FLAT IRON STEAK 8oz pink peppercorn-crust flat iron | fingerling potatoes | red cabbage marmalade | black garlic jus mustard aioli **30** 🌾

SUATÉED PERCH swiss chard | Gullah Geechee butter | orange supremes | seasoned potato crisps spicy beurre blanc sauce **29**

HALF SMOKED DUCK peach preserves | cognac | lardons | sage butter grits | poached duck egg | duck jus | sweet chili salad **28** 🌾

BLACK GARLIC PORK CHOP Michigan farm-raised pork | sage butter grits | pickled green tomatoes | smoked habanero hot suace black garlic jus **24**

SHRIMP AND GRITS blackened shrimp | Andouille sausage | Southern style grits | Coca-Cola pickled peppers **22**

PACCHERI PASTA hand-made Mama Mucci pasta | apple-fennel sausage | sautéed leeks | butter beans | tomato vodka sauce parmesan | Aleppo pepper **18**

STONY CREEK MUSHROOM BOWL roasted Stony Creek mushrooms | sautéed seasonal vegetables | pickled chickpeas | roasted pepper hummus spicy greens **18** 🌾

FISH TACOS grilled mahi-mahi | flour tortilla | elote corn relish | fried avacado | pickled cabbage | spicy salsa verde **16** (substitute tofu, no charge)

add a small house salad to any entree \$5

DESSERTS

SCRATCH MADE DESSERTS please ask your server about tonight's selection **9**

Celiac notice: It is our pleasure to offer a range of gluten free options, however we are not a gluten-free restaurant. We have processes in place to minimize potential risk, but ours is a small scratch kitchen with a shared fryer, and therefore we cannot ensure that cross-contamination will never occur.



🌾 **Gluten-free**

★ **Gluten-free preparation available**

* Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry | seafood, fish or eggs may increase your risk of foodborne illness.