

cuisine

first (snacks)

kensington chick peas served crispy 5

fingerling potatoes truffled aioli 7

fried brussel sprouts tossed in balsamic vinegar, with a roasted garlic aioli 7

sylvan spreads vegetable pate, cheese spread & bean dip 7

olive plate assorted selection 7

duck liver mousse apple brandy, bacon, caramelized onions, crostini 7

second

maywood charcuterie plate assorted selection with accompaniments 9

fairwood cheese plate assorted selection with accompaniments sm 9 lg 15

soup du jour 5

pork belly bourbon vanilla sorghum glazed, arugula, pickled carrot, caramelized onion orange sauce 12

salmon cakes frisee, fennel and carrot slaw, bacon chipotle vin, lemon sour cream 12

brick roll wild mushrooms, goat cheese, caramelized onion 9

shrimp & grits spicy shrimp, caramelized onions, cheesy polenta, fried leeks, 13

grilled cheese sweet potato, camembert, maple butter pecan dipping sauce 10

sliders white cheddar, toasted brioche roll, pickled red onion with roasted garlic aioli & chipotle ketchup 10

third

arugula salad bacon bourbon jam brick roll, tear drop tomatoes, deviled egg vinaigrette 12

cork salad baby lettuces, fresh herbs, shaved fennel, cucumber, herbed ricotta naan, red wine vin 7

bibb salad grapefruit segments, gorgonzola, toasted almonds, grapefruit-vanilla vin 8

roasted beets salad goat cheese fondant, crystallized ginger, candied walnuts, balsamic vin 10

20 % gratuity is added to parties of 8 or more.

by law, no outside food or beverage is allowed.

*ask your server about menu items that are cooked to order or served raw. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

fourth (main)

ridge rabbit pappardelle brandy braised, herbed pappardelle, pancetta, corn, wild mushroom, corn cream demi 26

lobster ravioli saffron pasta, roasted red pepper coulis, red pepper corn chutney, pea shoot salad 34

cambridge waygu filet adobo rubbed and pan seared, sweet potato gorgonzola gratin, tomato chorizo ragu, aged dark cherry balsamic 40

skuna bay salmon pistachio and mustard encrusted, roasted beets, brussels sprouts, preserved lemon, rosemary zinfandel butter, balsamic vinegar 28

hanover chicken breast brined and roasted bone in, roasted celery puree, roasted root veg, fingerling potato 24

butternut squash risotto butternut squash, black truffles, shiitake mushrooms, crispy leeks, pumpkin-truffle oil vin 24

devonshire duck pan seared breast, C-57 duck sauce, calabrese sausage, mustard greens, wild rice 26

fifth

quark cheesecake cranberry chutney, graham cracker crust, candied cashews, persimmon sauce 8

peruvian chocolate pot de crème ancho chili and cinnamon chocolate custard, balsamic raspberry sauce 8

oreo cookie chocolate cake oreo cookie crust, chocolate mousse, white cake, whipped cereal cream 9

bourbon pecan tart with bourbon maple ice cream with bacon 9

ice cream sandwiches ginger-molasses cookie, pumpkin ice cream, candied pepitas, vanilla bourbon sorghum syrup 8

french press great lakes triple threat (reg or decaf) sm 6, lg 9

cappuccino 5, **espresso** 4 organic dark roast

our kitchen uses

fresh farm raised meats and produce

and local michigan vendors

our bar uses

fresh squeezed juices and ingredients

watch our facebook site for upcoming wine dinners and events!