

[RED HAVEN]
summer 2014

our menu is designed for [SHARING], tasting, [SIPPING], laughing and [ENJOYING]
for [DINNER] we recommend 2-3 [PLATES] per person- but feel free to [EXPLORE] for your enjoyment

[EAT]

[BAKE]

bread, tomato, pesto, giardenera, blueberry 6

[BISQUE]

strawberry, cream, champagne, cilantro, chocolate 6
shooter 2

[DIP]

fennel, swiss chard, chevre, dill, rye 10

[CARPACCIO]

radish, turnip, apple, sherry, maple, puffed rice 8

[CEVICHE]

shrimp, celery, apple, red onion, corn chip 12

[STEAM]

blue cheese, cherry, corn, cayenne, cilantro 9

[DREDGE]

beet, cucumber, white bean, dill 9

[FRY]

squash blossom, ricotta, tomato, cucumber, marigold 11

[PRESS]

flank steak, peppers, cumin, lime, tortilla 11

[TOAST]

pork rilette, green tomato, cider, semolina, micros 12

[RAGOUT]

zucchini, cherry tomato, marjoram, sheep parmesan, basil 11

[CHEESE]

daily michigan artisan cheese, cherry, pistachio, honey, graham 14

[GRILL]

trout, new potato, pea shoot, blis blast, bearnaise 16

[STUFF]

chicken, berries, almonds, mizuna, sherry 18

[BBQ]

flat iron, blueberry, haricot vert, onion 21

[BROIL]

chanterelle, polenta, dragon bean, green garlic, sage 16

* Ask your server about menu items that are cooked to order.
Consuming undercooked meats or eggs may increase your risk of foodborne illness

• [EXECUTIVE CHEF] anthony maiale III • [SOUS CHEF] brian morden •