

## Starters

### CRISPY FRIED CALAMARI

parmesan-lemon aioli, smoked tomato sauce, arugula 8.25

### MARINATED TOMATO BRUSHCETTA

smoked almonds, arugula pesto, pecorino romano, balsamic reduction, grilled pan bigio bread 7.25

### EDAMAME BEAN HUMMUS

roasted local beets, english cucumber, baked whole wheat pitas 7.25

### THORNAPPLE RUSSET POTATO CHIPS

smokey onion bleu cheese dip 4.99

### DYNAMITE SHRIMP

tempura fried shrimp, spicy dynamite sauce, organic greens, crispy wontons 10.25

### HAYSTACK ONIONS

flash fried slivered red onions, served with romano aioli, chipotle honey glaze 5.25

### PEI MUSSELS

lemon thyme butter broth, garlic bread, crushed bacon and olive rocket salad 8.99

## Seasonal Small Plates

### SEARED TUNA

sesame, himalayan red rice, shiitake mushroom-scallion-carrot stir fry, honey soy chile syrup, scallion oil 13.95

### GRILLED FILET OF BEEF

roasted garlic, fingerling potatoes, baby spinach, port butter sauce, warm pistachio crusted goat cheese 15.25

### "JONAH" CRAB CAKES

turnip salad, spicy orange marmalade 9.50

### TELICHERY PEPPERCORN GRILLED SALMON

wild mushrooms, sweet potatoes, tiny fennel salad & balsamic brown butter 13.95

### GRILLED CHICKEN QUESADILLA

roasted corn, charred onions, goat cheese, pepitas, chipotle honey glaze, apple arugula salad 8.99

## Fresh Greens

### CAESAR

hearts of romaine, pan bigio croutons, pecorino romano & anchovies upon request 5.25 / 7.25

### PEAR & PISTACHIO

baby spinach, manchego, red onions, honey - peppercorn vinaigrette 7.25

### THORNAPPLE CHICKEN SALAD

baby spinach, zucchini apple nut bread, choice of raspberry sorbet or house fruit salad 8.75

### ORGANIC GREENS

cherry tomatoes, carrots, radish, red cabbage, cucumber, apple balsamic vinaigrette 3.95 / 4.95

### BIBB LETTUCE

spiced walnuts, artisan bleu cheese, granny smith apples, sticky chardonnay vinaigrette 6.95

### COBB SALAD

hearts of romaine, roma tomato, crispy bacon, sliced egg, bleu cheese, avocado, red onion, grilled chicken 9.25

### GRILLED SHRIMP

local beets, feta, radicchio, arugula, simple vinaigrette 9.95

### ADD ANY GRILLED ITEM

Salmon 5.95

Ahi Tuna 5.95

Chicken 3.99

Calamari 4.95

Sirloin Steak 5.45

Shrimp 4.95

## Soups

### BUTTERNUT SQUASH BISQUE

spiced walnuts 4.25 / 5.25

### WHITE CHICKEN CHILI

tomato salsa, jack & cheddar cheeses, housemade tortilla chips 3.95 / 4.95

### SOUP DU JOUR

prepared fresh daily 3.95 / 4.95

## *Plates*

add a tossed salad, caesar salad or cup of soup for 2.95

### **LOBSTER MAC N' CHEESE**

campanelle pasta, four cheese sauce, herb panko 14.95

### **PENNE**

grilled chicken, artichoke hearts, shiitake mushrooms, asparagus, herbed bleu cheese sauce 12.25

### **SHRIMP PAPPARDELLE**

baby spinach, cherry tomatoes, shallots, roasted garlic - basil cream sauce, pecorino romano 13.95

### **MAC 'N CHEESE**

campanelle pasta, hickory smoked ham, crispy onions, four cheese sauce 9.95

### **SEARED JAIL ISLAND SALMON**

sustainably farmed, oven - roasted tomatoes, PEI mussels, baby spinach, garlic toast, tarragon butter broth 16.95

### **AMISH CHICKEN**

smoked bacon, oven roasted tomato - goat cheese risotto, wax beans, balsamic reduction 14.95

### **TROTTER STEAK AU POIVRE**

peppercorn crusted, roasted garlic mashed potatoes, grilled asparagus, green peppercorn - brandy sauce 16.95

### **GRASS FED NEW YORK STRIP**

roasted yukon gold potatoes, charred red onion, arugula saute, goat cheese cream, rosemary oil 17.95

### **CIDER BOURBON BRAISED BEEF SHORT RIBS**

brioche - sweet corn stuffing, swiss chard, braise jus 16.95

### **HOUSE POTATO CRUSTED WALLEYE**

roasted garlic yukon mashed potatoes, local vegetables 16.99

### **CRESWICK FARMS PORK TENDERLOIN**

root vegetables, swiss chard, spiced orange marmalade 15.95

## *Sandwiches*

with house cured garlic dill pickle & russet potato chips, substitute fries for 1.95

### **ROOT BEER BBQ PULLED PORK**

crispy onions, housemade hot garlic pickles, toasted brioche bun 7.50

### **GRILLED CHEESE**

applewood smoked bacon, aged cheddar, smoked provolone, tomatoes, baby spinach, toasted eight grain bread 6.95

### **GRILLED CHICKEN BREAST**

arugula, brie, granny smith apples, honey whole grain mustard, ciabatta 7.75

### **SHAVED PRIME RIB**

swiss cheese, roasted onions, horseradish aioli, sourdough 8.95

### **GRILLED ZUCCHINI & TOMATO**

roasted onions, goat cheese, organic greens, garlic-artichoke spread, toasted eight grain bread 7.50

### **TBA**

local honey smoked turkey breast, crisp bacon, avocado, red onion, organic greens, basil mayonnaise, ciabatta 7.95

### **SAUTÉED SALMON**

grilled asparagus, crispy onions, organic greens, parmesan-lemon aioli wrapped in spinach lawash 8.50

### **CORNED BEEF REUBEN**

sauerkraut, swiss cheese, 1000 island dressing, toasted marble rye 7.95

### **BUILD YOUR OWN BURGER**

half pound angus burger, deluxe 6.95

### **ADDITIONAL BURGER TOPPINGS**

roasted onion, cremini mushrooms, applewood smoked bacon, green olives, aged cheddar, smoked provolone, swiss, goat cheese, brie, gorgonzola \$.85 each

*Organic Kids Menus*

**PEANUT BUTTER AND JELLY SUSHI**

strawberry yogurt dipping sauce,  
water chestnut and mandarin orange bowl 3.25

**THORNAPPLE MAHI**

grilled mahi mahi, housemade tartar sauce, red rice 6.50

**HOMEMADE MAC AND CHEESE**

michigan three cheese blend, organic greens salad 4.95

**THREE CHEESE QUESADILLA DOG**

marinara dipping sauce 3.95

**BEEF MINI AND PICKLE POP**

brioche bun, cheddar cheese, shredded lettuce, french fries 3.25  
add a second beef mini for 1.00

**HOUSEMADE CHICKEN STRIPS**

fries, honey mustard and barbecue sauces 4.95

**GRASS FED BEEF SIRLOIN SKEWER**

red rice, orange dipping sauce 7.50