



Soup, Salad & Intermezzo Courses

Up to one selection per course
Upgrades are priced per person

Salad Course

Market Green Salad (VG, GF, DF)

Local Mixed Greens, Baby Tomatoes, Cucumbers, Radishes, Drizzled with White Balsamic Dressing

Crisp Romaine Salad (VG, GF, & DF)

Romaine Lettuce, Cucumbers, Red Bell Peppers, Carrots, Garbanzo Beans with Celery Seed Vinaigrette

Caesar Salad (V) | \$3

Romaine Lettuce with House-Made Caesar Dressing, Parmesan Cheese, Croutons and Tomato Garnish

Michigan-Inspired Salad (V & GF) | \$5

Local Mixed Lettuces with Asiago Cheese, Dried Cherries, Toasted Walnuts with Maple Balsamic Dressing

Roasted Pear and Bibb Salad (V & GF) | \$5

Roasted Bosc Pear Stuffed with Herb Boursin Cheese, Bibb Lettuce, Candied Walnuts with Port Wine Reduction

Assorted Local Breads with Butter

Upgrade to Premium Himalayan Salted Butter | \$2.50

Add Challah Bread | \$2.00

Intermezzo Course

Sorbet | \$7

Chef Paired Fruit Sorbet

Soup Course

Roasted Tomato Basil Bisque (V & GF) | \$6

Slow-Roasted Vine-Ripened Tomatoes

Roasted Butternut Squash (V & GF) | \$6

Brown Sugar and Spices

Wine Pour with Dinner	
Single pour; Priced per person	
Classic	\$6
Premium	\$8
Super Premium	\$10

V - Vegetarian, VG - Vegan, GF - Gluten Free, DF - Dairy Free
Above prices are subject to 6% sales tax and 24% service charge.
Availability, prices, and policies are subject to change.