

# spoon style tapas

like what you see?

inquire with your server about making it an entrée.

these are tasting plates meant to be shared, so you may enjoy many!

## steamed edamame (v) \$6

sea salted and served with japanese inspired dipping sauce

## pizzetta of the day \$8

please inquire with your server for todays offering

## warm goat cheese croquette (v) \$10

croustini, basil pesto, roasted local farm beets

## artisan platter \$15 for 2, \$8 for 1

a selection of meats and cheeses from around the globe

## glazed pork belly (gf) \$13

utica farms heritage pork belly, arugula, peaches, shaved ricotta salata, apple gastrique

## ribs and rice \$11

crispy sushi rice cakes, hoisin glazed boar ribs, seaweed salad

## crispy gnocchi (v) \$12

smoked butternut squash, cranberries, caramelized onion, sage, arugula, brown butter vinaigrette

## bruschetta \$11

sundried tomato pesto, pickled red onion, pistachio, goat cheese, basil

## thai mussels (gf without bread) \$12

coconut milk, thai curry paste, lime, grilled bread

## chicken lettuce wraps (gf) \$12

bibb lettuce, almonds, nauc cham, spicy peanut sauce

## general tso cauliflower (gf)(v) \$9

crispy local cauliflower, traditional generals sauce, green onion

## house smoked fish spread (gf without croustini) \$8

bread and butter pickles, croustini

ask your server about menu items cooked to order or served raw  
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness

## sodas

unmatched selection

### boylan \$3

birch beer, black cherry

### faygo \$3

rock & rye, cream soda, orange

### san pellegrino \$3

blood orange, pomegranate,  
lemon, grapefruit

### coca cola \$3

coca cola, diet coca cola

### spindrift \$3.5

blackberry, orange mango

### fentimans \$4

traditional ginger beer

### northwoods \$4

root beer of draft

## waters

still

acqua panna

\$3 500ml

sparkling

san pellegrino

\$4 500ml

we apologize if there might be something we are out of. we strive to have the freshest ingredients all of the time and periodically it is out of our control

if you have a certain food allergy or if there is a particular food group you do not eat, please advise your server. we use quite a few fresh and house made ingredients that are not labeled on the menu

## side dishes

add any side for \$5 each

roasted cauliflower (v)

white truffle herb fries

anson mill grits

chana masala (v)  
add naan \$2

roasted brussel  
sprouts  
with bacon

roasted  
fingerling potatoes  
with bacon & parmesan

grifton cheddar mac

## extra's

**signature mushroom  
& brie**

garnished with sourdough  
croutons and fresh chives  
cup \$5 bowl \$7

**soup of the day**

ask your server about our hand  
crafted option  
cup \$4 bowl \$6

**house salad**  
\$4

**caesar salad**  
\$5

12.6

## principals

served with a choice of salad or soup of the day  
substitute classic caesar or signature mushroom brie for \$2

**shrimp and grits (gf) \$25**

anson mill grits, spicy shrimp, nueskes applewood bacon, sunny up egg

**duck pasta \$21**

house made duck sausage, fresh fusilli pasta, garlic confit, marinated  
tomatoes, roasted portabella mushroom, broccolini, grana padano

**pan roasted great lakes walleye (gf) \$27**

anson mills blue corn grits, kale, roasted tomatoes

**quinoa and green chili enchiladas (gf)(v) \$19**

smoked tomato salsa, queso chihuahua cheese, avocado  
add chicken for \$3

**all natural breast of chicken (gf) \$23**

local chicken, herbed risotto, wilted swiss chard, pan sauce

**signature mac & cheese \$22<sup>whole</sup>, \$15<sup>half</sup>**

grifton village aged white cheddar, grilled chicken, smith bacon, spinach,  
imported tortiglioni pasta

**aloo gobi masala (gf without naan) \$20**

roasted local cauliflower, potatoes, onions and tomatoes stewed with indian  
spices. served with coconut lime rice, crispy chickpeas and naan bread

**wagyu flat iron steak (gf) \$28**

sautéed shaved brussel sprouts, stacked gruyere potatoes

## salads

**black & bleu (gf) \$17**

grilled flat iron steak over artisan lettuce, balsamic onions, roasted peppers,  
gorgonzola & polenta croutons served with balsamic vinaigrette

**asian salmon \$16**

grilled salmon over baby spinach, toasted almonds, carrots, edamame, pickled  
ginger & orange segments served with sesame dressing & topped with crispy  
rice noodles

**cherry festival (gf) \$14.5**

artisan lettuce, dried cherries and cranberries, cashews, local goat cheese &  
hand shredded chicken breast, served with apple cider vinaigrette & topped with  
julienned granny smith apple

**arugula salad (gf) \$13**

roasted beets, baby arugula, pears, gorgonzola cheese, marcona almonds,  
dried apricots, tossed in a sherry vinaigrette

**shrimp caesar (gf without crostini) \$16**

crisp romaine, grilled shrimp, tomatoes, red onion, white anchovy, crostini,  
shaved parmesan drizzled with house-made caesar dressing