

A P P E T I Z E R S

ENTREES

MARINATED CASTLEVETRANO OLIVES* | 8

RADISHES AND BUTTER* | 8

LEELANAU RACLETTE* | 20

LEELANAU RACLETTE MELTED OVER SEASONAL VEGETABLES, CORNICHONS, CROSTINI

MARTHA'S SALAD* | 15

Organic Greens, Apple, Blue Cheese, Pecans, Shallot Vinaigrette

KALE CAESAR* | 15

MASSAGED KALE, SHAVED PARMESAN, CHERRY TOMATO, GARLIC CROUTONS

CARROT SOUP* | 10

SERVED WITH SCALLION YOGURT

PORK CHOP "PARMIGIANA" | 40

CHARRED BROCCOLINI DRESSED IN GIARDINERA

AMISH CHICKEN "FORESTIERE"* | 40

GRAND TRAVERSE MUSHROOMS IN WHITE WINE CREME FRAICHE AND HERBS

BEEF SHORTRIBS "AU POIVRE"* | 50

POTATO PUREE AND GREEN PEPERCORNS

CARLSON'S WHITEFISH "GRENOBLOISE"*| 45

LEMON, CAPERS, BROWN BUTTER AND CROUTONS WITH FINGERLINGS AND SPINACH

CARLSON'S LAKE TROUT* | 40

CELERY HEART, SWEET POTATOS, GUANCIALE, Walnuts, celery/apple vinaigrette

CAULIFLOWER STEAK* | 28

"CREAMED" KALE, RED WINE VEGETABLE JUS

SIDES

POTATO PUREE* | 12 FINGERLING POTATOES* | 12 CAULIFLOWER-CREAMED SPINACH* | 12 BROCCOLINI* | 12

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. *Gluten free or can be done