

**DEVILED EGGS** rotating selection **9** 

HAND CUT FRIES choose any combination: plain 9 | bacon 10 | parmesan 10 | truffle oil 11 | everything 12

CHEFS BOARD a selection of artisan cheeses, charcuterie, conservas, mostardas and pickles 18 (vegetarian preparation 17) 🙈

TOFU BATONNETS za'atar spiced tofu | baba ghanoush | house pickles 12 🕙

GRILLED CAULIFOWER black lentil puree | garlic toum | spicy greens 12 🔌

FRIED CHICKEN WINGS your choice of Japanese BBQ, sweet chili, honey-Old Bay, garlic parmesan or spicy harissa 14

BBQ PORK BELLY BITES Japanese BBQ sauce | sesame seed | house-made pickles 12

CURED SALMON LOX marbled rye crostinis | horseradish-creme | gravlox sauce | fresh dill | roe 15

WATERMELON FETA MÉLANGE watermelon spheres | Tajin chamoy | whipped feta | mint12 (\*)

RICOTTA-PESTO GNOCCHI Mama Mucci gnocchi | overnight tomatoes | citrus basil oil | parmesan | pea shoots 16

## **ALADS & SANDW**

CUBAN SANDWICH black forest ham | Coca-Cola braised pulled pork | provolone | dijonnaise | b&b pickles | brioche bun

served with hand-cut fries 21

TRC SMASH BURGER two 3.5oz Eastern Market blend patties | bacon | lettuce | caramelized onion | American cheese | burger sauce |

house-made pickles | served with hand-cut fries **20** 

FRIED CHICKEN SANDWICH garlic-avocado aioli | lettuce | pickled jalapenos | Japanese BBQ sauce with sesame | served with hand-cut fries 17

GRILLED CHEESE smoked gouda | peach preserve | honey goat cheese | cream butter | Zingerman's farm bread | hand-cut fries 14

(with bacon 17)

GREEN GODDESS WEDGE gem lettuce and radicchio | avocado | fried shallots | beets | blue cheese | chives | herb yogurt dressing 15 😵

(with chicken 17 / with tofu 16 / with steak 20)

KALE + SPINACH SALAD manchego | soft boiled egg | tequila-poached pear | toasted pecans | shaved fennel | za'atar spiced pita

roasted cipollini vinaigrette 17 😣

(with chicken 19 / with tofu 18 / with steak 22)

CHICKEN BACON RANCH SALAD spring greens | grilled honey-mustard chicken | cherry tomatoes | avacado | cheddar | cracked black pepper |

house cured bacon | corn 18 🕏

(sub tofu 16/ sub steak 22)

## **MAINS**

**BUTTERFLIED BRONZINO** grilled or fried | hot curried Thorin salad | chimichurri sauce | lemon preserves 30

FLAT IRON STEAK 8 oz pink peppercorn-crusted flat iron | fingerling potatoes | red cabbage marmalade | mustard aioli 30 🛞

HALF SMOKED DUCK peach preserves | cognac | lardons | sage butter grits | sweet chili salad 28

BLACK GARLIC PORK CHOP Michigan farm-raised pork | suatéed Stony Creek mushrooms | crispy flowering kale | black garlic jus 24

SMOKED MUSSEL SQUID INK hand-made Mama Mucci linguine | shallot | Gullah Geechee beer-butter sauce | turmeric labneh

LINGUINE citrus allumettes | roe 22

PACCHERI PASTA hand-made Mama Mucci pasta | apple-fennel sausage | sautéed leeks | butter beans | tomato vodka sauce

parmesan | Aleppo pepper **18** 

STONY CREEK MUSHROOM BOWL roasted Stony Creek mushrooms | sautéed seasonal vegetables | pickled chickpeas | roasted pepper hummus

spicy greens 18

FISH TACOS grilled mahi-mahi | flour tortilla | elote corn relish | fried avacado | pickled cabbage | spicy salsa verde 16

(substitute tofu, no charge)

add a small house salad to any entree \$5

## **DESSERTS**

**SCRATCH MADE DESSERTS** please ask your server about tonight's selection  $oldsymbol{g}$ 

Celiac notice: It is our pleasure to offer a range of gluten free options, however we are not a gluten-free restaurant. We have processes in place to minimize potential risk, but ours is a small scratch kitchen with a shared fryer, and therefore we cannot ensure that crosscontamination will never occur.





