

# APPETIZERS

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**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 CAULIFLOWER** 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 | mint **12** 🌾

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

# SALADS & SANDWICHES

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**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 | avocado | cheddar | cracked black pepper | house cured bacon | corn **18** ★ (sub tofu **16** / sub steak **22**)

20% service charge will be added to tables of 6 or more.

# MAINS

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

**FLAT IRON STEAK** 8 oz pink peppercorn-cruste 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 | sautéed Stony Creek mushrooms | crispy flowering kale | black garlic jus **24**

**SMOKED MUSSEL SQUID INK LINGUINE** hand-made Mama Mucci linguine | shallot | Gullah Geechee beer-butter sauce | turmeric labneh 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 avocado | 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 **9**

*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 cross-contamination will never occur.*



🌾 **Gluten-free**

★ **Gluten-free preparation available**