



## For the Table

### STEAK BITES

bourbon-glazed filet, cornbread crostini, blistered tomato & boursin 19

### CHICKEN LOLLIPOPS

local beer brine, smoked cherry chili glaze, pickled carrots and celery, blue cheese spread 18

### CRISPY GREEN BEANS *vg*

RIX country ranch, dill 15

### TRUFFLE FRIES *vg*

parmesan, herbs, truffle aioli 15

### SMOKED WHITEFISH DIP *gfo*

big o's whitefish, trout roe, house pickled vegetables, toasted baguette 20

### PEBBLE CREEK MUSHROOM TOAST *vg*

sautéed mushrooms, brown butter, herbed farmer's cheese, parmesan, toasted sourdough 18

### SHRIMP & POLENTA

grilled shrimp, smoked gouda polenta, remoulade, louie's bacon 21

### MICHIGAN HAM CROQUETTES

louie's ham, white cheddar fondue, chives 17

### BISON SLIDERS *gfo*

smoked maple glaze, blue cheese, whole grain mustard, brioche 19

### CHEF'S OYSTERS *gf*

rotating selection, raw or rockefeller 22

### STEAMED PEI MUSSELS

white wine beer broth, louie's bacon, toasted baguette, herbs 19

### NOT YOUR NANA'S MEATBALLS *vg, gfo*

plant-based meatballs, marinara, whipped ricotta, grilled focaccia 20

## From the Garden

### BERRY SALAD *vg, gf*

mixed greens, berries, laura chenel goat cheese, candied pecans, poppyseed dressing 15

### GRAINS, GREENS & SEEDS *vg, gf*

arugula and spinach, farro, roasted green beans, cucumber, feta, spiced pepitas, green goddess dressing 15

### VILLAGE CAESAR

romaine, herbed breadcrumbs, parmesan, anchovies, RIX caesar dressing 15

+ chicken 10, shrimp 15

## From the Fire

### SPRING ONION AND MUSHROOM GNOCCHI *vg*

sunflower seed pesto, pickled peppers, brown butter, herbs 32  
+ chicken 10, shrimp 15

### PAN ROASTED AMISH CHICKEN *gf*

crispy new potatoes, chicken jus, arugula & shallot salad 35

### DUCK BREAST *gf*

wild rice porridge, roasted golden beets, cranberry reduction, house molasses, mustard seeds 43

### LOUISE EARL PORK CHOP *gf*

cheddar grits, braised greens, bacon, apple & onion reduction 39

### STEAK FRITES *gfo*

river city choice hangar steak, hand-cut fries, roasted broccolini, tomato butter 47

### DOUBLE R RANCH FILET or RIBEYE *gf*

potato gratin, foxtail coffee co. roasted carrots, red wine jus 53|62

+ bleu cheese 5, garlic shrimp 15, 6oz lobster tail 29

## From the Water

### EAGLE CREEK RAINBOW TROUT *gfo*

three sisters succotash, tarragon pea purée, brown butter, fried capers 44

### BOURBON GLAZED SALMON

farro, caramelized fennel, charred apple & chardonnay reduction 39

### GREAT LAKES WALLEYE *gf*

creamed cauliflower, raw and roasted asparagus, caramelized cream 38

### TRADE WATERS SEAFOOD PASTA

linguine, steamed mussels, grilled shrimp, roasted tomato clam sauce, herbs 38

Whenever possible, we proudly source ingredients from local farms and artisans to showcase the best of our region.



Chef's Favorites

## *Something Sweet*

### **CREMOSO (VG, GF)**

chocolate custard, macerated strawberries, house whipped cream, fried marcona almonds

### **LOVES ICE CREAM (VG, GF)**

rotating seasonal selection

### **CRÈME BRÛLÉE**

classic crème brûlée, brandied cherries

### **LEMON TRIFLE**

lemon curd, berry coulis, lemon shortbread



## *Dessert Cocktails*

### **ACADIA À LA MODE**

eastern kille barrel aged gin, faretti biscotti liqueur, lemon juice, maple syrup, blueberry puree, allspice dram, graham cracker rim 18

### **LA MERINGUE**

coppercraft citrus vodka, fabrizia limoncello cream liqueur, bicerin white chocolate liqueur, lemon juice, simple syrup, soda water, lemon candy rim 15

### **OLD MISSION**

mammoth bourbon & bounce, long road cherry liqueur, biscotti liqueur, demerara, allspice, maple smoked cherry bitters, graham cracker dusted cocktail cherries 17

### **ORCHARD ALEXANDER**

laird's apple brandy, eastern kille appleflappen, heavy cream, brown sugar cinnamon syrup, smoked cinnamon bitters, grated cinnamon 15

## *Digestifs*

### **AMARO MONTENEGRO**

soft citrus, baking spice, & warm herbs. one of Italy's most beloved after-dinner bitters 16

### **AMARO NONINO**

rich alpine herbs & orange peel with a velvety finish. an elegant introduction to amaro 17

### **BRAULIO**

a bold mountain digestif aged in oak, full of pine, root herbs, & dark spice 15

### **FERNET-BRANCA**

intensely herbal, bitter, & powerful, the legendary bartender's handshake 13

**COFFEE, ESPRESSO, TEA, CAPPUCCINO, LATTE, MOCHA**