

TO START:

SEASONAL BURRATA vg

figs, red wine glaze, grilled bread | 19

SEASONAL SLIDERS

pimento cheese, RIX rémoulade, slaw | 21

TRUFFLE FRIES vg

black truffle, olive oil, chives, parmesan, truffle aioli | 14

CRISPY CALAMARI

roasted artichoke, lemon, citrus aioli | 20

HANGER STEAK BRUSCHETTA

herb focaccia, charred artichoke heart, marinated hanger steak, red onion, bordelaise, whipped farmer's cheese | 21

MICHIGAN MUSHROOM BRUSCHETTA vg

herb focaccia, pebble creek mushrooms sautéed in garlic butter, white wine velouté | 16

CHILLED SEAFOOD PLATE

chef selected global product | mkt

BUTTERNUT SQUASH BITES vg

sage butter toast, butternut goat cheese mousse, roasted butternut squash | 12

SICILIAN ARANCINI

arborio rice fritter with michigan ham, fresh english peas, fresh mozzarella, lemon zest, served with house herb oil, citrus remoulade | 17

OYSTERS ON THE HALF SHELL

six oysters served with cocktail sauce, pernod reduction, house citrus mignonette, tabasco, lemon | 22

LAMB KOFTA

mediterranean spiced ground lamb on a grilled skewer, yogurt sauce drizzle, radish salad with pomegranate dressing | 18

RIX BAR NUTS vg

house variety of rosemary spiced nuts | 6

SALADS:

VILLAGE CAESAR

parmesan, focaccia croutons, fried prosciutto, white anchovies | 15

APRICOT ORZO SALAD v

orzo dried turkish apricot, basil, lemon dressing, mixed greens | 13
add grilled chicken or argentina shrimp | 9

MAIN COURSE:

BALTIC SALMON

pan seared faroe island baltic salmon, green peppercorn, sumac berry, heritage wild rice blend, pistachio, root vegetable purée | 36

10oz CHARRED TENDERLOIN

hand-mashed potato, french green beans, michigan mushroom demi-glace | 54

BUTTER POACHED COD

atlantic cod, north african spices, ajvar red pepper sauce, grilled orange cauliflower | 31

OTTO'S CHICKEN

herb brined otto's whole grilled chicken, seasonal vegetable risotto, apple cider jus | 33

GREAT LAKES WALLEYE

sweet corn, wilted garlic greens, lemon dressing | 35

VEGETABLE MEDLEY

roasted eggplant, zucchini, pebble creek mushrooms, baby potatoes, layered with swiss chard pesto, whipped farmer's cheese, rainbow carrots | 28

MICHIGAN HANGER STEAK

6oz byron center meats' hanger steak, coriander paprika bark, baby potatoes, whipped farmer's cheese, rainbow carrots | 43

BRAISED SHORT RIBS

white cheddar grits, pan seared brussels, sweet onion braising gravy topped with crisp leeks | 35

SEARED SCALLOP PAPPARDELLE

seared scallops, michigan handmade herb pappardelle, local microgreens, pink peppercorn cream, shaved parmesan | 41



SWEET PLATES

BAKED PEAR

vanilla bean greek yogurt whip, mammoth cherry
bounce bourbon reduction, crispy fritter | 12

VANILLA CRÈME BRÛLÉE

classic vanilla bean custard with a caramelized sugar crust | 11

FLOURLESS CHOCOLATE CAKE

dark chocolate espresso cake with cognac,
cardamom-cinnamon-infused ganache | 12

GELATO SUNDAE

rotating gelato with long road raspberry liqueur reduction | 12

DESSERT COCKTAILS

ACADIA A LA MODE

ironfish whirligig maple gin, green door blueberry, faretti
biscotti liqueur, drambuie, blueberry puree, cream, lemon
juice, allspice, aromatic bitters | 17

LEMON MERINGUE

vanilla vodka, limoncello cream liqueur, white chocolate,
lemon juice, simple syrup | 17

DIGESTIFS

MICHIGAN

GREEN DOOR AMARO

complex, botanical, aromatic | 14

LONG ROAD AMARO PAZZO

coffee, bitter, botanical | 13

EASTERN KILLE FERNET

aromatic, chocolate, herbaceous | 12

INTERNATIONAL

AMARO MONTENEGRO

orange forward, spice back end | 16

AMARO SFUMATO

rhubarb amaro | 17

VERITABLE GÉNÉPY

herbal liqueur | 16