

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

WHITE BEAN CASSOULET v
garlic rosemary stewed cannellini beans with
rich vegetable stock and smoked sea salt
served with grilled bread points | 19
add housemade guanciale pork cheek | 9

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-glaze | 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

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

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

CIOPPINO
"fisherman's stew", chef selected market seafood, white
wine tarragon broth, lemon cured fennel, served with
french baguette | 39

ARGENTINA RED SHRIMP WITH DUMPLINGS
wild-caught argentina red shrimp, shallot butter broth,
leek trumpet mushroom dumplings, house herb oil,
orange zest | 35

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

v: vegan, vg: vegetarian

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness