

TO START:**BURRATA** vg

maple bourbon peach jam, crostini and greens | 19

SLIDERS

pimento cheese, RIX remoulade, slaw | 21

TRUFFLE FRIES vg

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

SMOKED WHITEFISH DIP

big o's smoked whitefish, cream cheese, greek yogurt base, served with pickled vegetables and crackers | 17

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

pebble creek mushroom medley sautéed with shallots and garlic, balsamic red wine reduction, and crumbled goat cheese | 16

SHRIMP COCKTAIL

gulf bay shrimp, blood orange mignonette, cocktail sauce | 18

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, long road distillers nocino reduction, blood orange mignonette, lemon | 22

OYSTERS ROCKEFELLER

six oven baked oysters with anise liqueur reduced spinach, shallots, garlic, parmesan, and bacon, topped with bread crumbs | 22

LAMB KOFTA

mediterranean spiced ground lamb on a grilled skewer, herb yogurt, 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

BERRY SALAD vg

berries, candied pecans, crumbled goat cheese, mixed greens, pomegranate honey dressing | 15

RIX GREEN SALAD vg

broccolini, cucumber, green beans, scallions, feta, romaine, spinach, green goddess dressing, lemon | 15

+ grilled chicken or poached shrimp | 9

MAIN COURSE:**BALTIC SALMON**

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

CHARRED TENDERLOIN

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

BUTTER POACHED COD

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

COQ AU VIN

michigan chicken slow braised in red burgundy with bacon, potatoes, mushrooms and carrots | 32

GREAT LAKES WALLEYE

great lakes walleye, bell pepper, wilted garlic greens, tomatoes, lemon dressing | 35

MICHIGAN HANGER STEAK

byron center meats' hanger steak, herb marinade, bordelaise onions, baby potatoes, rainbow carrots, whipped farmer's cheese, chimichurri | 43

BRAISED SHORT RIBS

white cheddar grits, broccolini, sweet onion braising gravy topped with crisp shallots | 35

MUSHROOM RISOTTO v

marinated pebble creek lion's mane mushrooms grilled and served over spinach and mushroom risotto with squash purée | 28

SEARED SCALLOP PAPPARDELLE

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



SWEET PLATES

PEACH COBBLER

homestyle peach cobbler, homemade caramel & whipped cream | 12

VANILLA CRÈME BRÛLÉE

classic vanilla bean custard with a caramelized sugar crust | 11

FLOURLESS CHOCOLATE TORTE

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