

## TO START:

**BURRATA** vg  
maple bourbon peach jam, crostini and greens | 19

**SLIDERS**  
pimento cheese, RIX rémoulade, 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

v: vegan, vg: vegetarian

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



## 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 whirlingig 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

### M I C H I G A N

#### GREEN DOOR AMARO

complex, botanical, aromatic | 14

#### LONG ROAD AMARO PAZZO

coffee, bitter, botanical | 13

#### EASTERN KILLE FERNET

aromatic, chocolate, herbaceous | 12

### I N T E R N A T I O N A L

#### AMARO MONTENEGRO

orange forward, spice back end | 16

#### AMARO SFUMATO

rhubarb amaro | 17

#### VERITABLE GÉNÉPY

herbal liqueur | 16