



## SAVORY

### CHEESE & CHARCUTERIE

chef's selection cured meat,  
artisan cheese, fruit jam, nuts [24]

### PICKLE BOARD

assorted house pickles, candied pecan,  
honey whipped ricotta, sourdough [18]

### ARTICHOKE HUMMUS

assorted cruite, house flatbread,  
olive oil, sumac [18]

### BEEF TARTARE

smoked egg yolk, marrow toast,  
pickled shallot [18]

### OYSTERS

shallot tequila mignonette,  
horseradish granita, tabasco  
gelatin [25]

### RABBIT RIGATONI

confit rabbit leg, butter bean, san  
marzano tomato [20]

### HEARTH BURGER

house dry-aged grind, two smash burgers,  
American cheese, dill aioli, caramelized  
onion, thickles [24]

### FILET 8 OZ

whipped potatoes, charred leek & herb  
sauce, delicata squash, red wine onions  
[58]

### BREAD BOARD

Japanese milk bread, whipped butter, herb  
salt [5]

## SWEETS [12]

### BREAD PUDDING

cinnamon cremeux, apple gel, candied ginger

### BLUEBERRY CHEESECAKE

camembert, candied cashew, graham  
cracker, lemon zest

### HAZELNUT & CHOCOLATE CAKE

coffee ice cream, espresso infused  
hot toffee syrup, nutella cream

### CREME BRULEE

michigan sweet cherries,  
vanilla cream, praline wafer