

Welcome to Our Table!

To Begin:

Local Summer Squash Scarpaccia &
Herbed Fresh Ricotta

Next Up:

Common Ground Organic Arugula & Cucumber, Watermelon
& Toasted Almonds & Crumbled Shepard Dairy Feta
Citrus Herb Vinaigrette

The Main Event:

Pan Seared Lake Erie Pickerel &
Summer Nicoise Style Salsa

Or

Canadian AAA Beef Tenderloin &
Balsamic Braised Tropea Onions, Herbed Red Wine Jus

Sides: Family Style: DeBakere Farms New Potatoes with Butter & Dill
DeBackere Farms Fresh Beans with Almond Pesto

Sweet Endings:

Strawberries & Cream Crème Brûlée with Fresh Berries
and Vanilla Madelaine

Or

“Boca Negra” Flourless Dark Chocolate Cake with Roasted Marshmallow
Ice Cream, Fresh Berries

Or

Brown Butter Kouign-aman with Roasted Great Lakes Peaches
And Whipped Crème Fraiche

Modern Farmhouse Cuisine

We use Local and Organic, Ethically Raised products as much as possible
Thank You to our Farmers!