

SMALL PLATES

FARMERS CHEESE & GREEN ONION PIEROGIS \$16.00
GLUTEN FREE. OVEN-DRIED TOMATO CREAM, ARUGULA

PEPPERED PUMPKIN NOODLES \$14.00
GARLICKY SLIVERED CAULIFLOWER, PECORINO, TOASTED PINE NUTS, GRATED EGG

ROOT VEGETABLE STIR FRY \$18.00
GLUTEN FREE AND VEGAN. FINGERLING POTATOES, TURNIPS, RUTABAGA, DELICATA SQUASH, SESAMESOY DRIZZLE

CRISPY CALAMARI AND ROCK SHRIMP PARFAIT \$17.00
SWEET GARLIC & GINGER AIOLI, MICRO GREENS

JUMBO LUMP CRAB CAKE \$16.00
WARM BRAISED PURPLE CABBAGE, MANY MUSTARD AIOLI, MICRO GREENS

CHICKEN-FRIED OYSTER \$12.00
ETOUFFÉE, CAJUN SPICED FRENCH TOAST

GRILLED JUMBO SEA SCALLOP \$14.00
GLUTEN FREE. GINGERED PUMPKIN & PINE NUT CAPONATA, CRISPY GINGER SALAD

CHICKEN & WAFFLES \$11.00
CRISPY HERB-BRINED THIGH, PARMESAN & THYME WAFFLE, MAPLE SYRUP

DUCK BREAST TACOS \$13.00
TAMARIND-SOAKED & PAN-ROASTED DUCK, PINEAPPLE SALSA, PICKLED RED ONION

HOUSEMADE CHARCUTERIE BOARD \$18.00
RABBIT & PISTACHIO SAUSAGE, WILD BOAR SALAMI, OLDENBURGER PATE, APPLE & GOLDEN RAISIN CHUTNEY, GRILLED RUSTIC WHITE

GARLIC & CUMIN-SCENTED GRILLED LAMB PORTERHOUSE \$16.00
GLUTEN FREE. BELUGA LENTILS, PICHOLINE OLIVES, ROASTED RED PEPPER SAUCE

GRILLED TENDERLOIN OF CERTIFIED ANGUS BEEF \$17.00
GLUTEN FREE. BLUE CHEESE CRUST, HERBED FINGERLING GRATIN

DESSERT

HAM FISTED CHEESE COURSE \$14.00
ASSORTED MADE-IN-MICHIGAN AND OTHER ARTISAN CHEESES, HOMEMADE FOUR SEED BREAD, PLATTER FOR TWO

MICHIGAN APPLE CRUMBLE \$14.00
BROWN SUGAR & CINNAMON GLAZED APPLES, FLAKY CROISSANT-MUFFIN SHELL, HOUSE-MADE BUTTERED PECAN ICE CREAM, CINNAMON-SPIKED CARAMEL

DARK CHOCOLATE TART \$12.00
CREAMY DARK CHOCOLATE FILLING, BLACKBERRY-SAGE SORBET, TOASTED HAZELNUT BRITTLE

MANY BERRY MARTINI \$6.00
ORANGE SCENTED WHIPPED CREAM, WHITE CHOCOLATE RAVIOLI

SIGNATURE WHITE CHOCOLATE RAVIOLI \$9.00
WHITE CHOCOLATE SHELL, BITTERSWEET CHOCOLATE MOUSSE, ALMOND CREME, TOASTED ALMONDS

BEVERAGES

FORTE TEAS HOMEMADE ESPRESSOS CAPPUCCINOS
MICHIGAN-MADE CRAFT BEER MIXED DRINKS



APPETIZERS

HOMEMADE SPICED KETTLE CHIPS \$5.00
COOL SCALLION DIP

HAM FISTED POTATO SKINS \$8.00
CARAMELIZED BRUSSELS & ONION, SPICED BACON, SMOKED GOUDA CREAM

DEVILED EGGS \$8.00
CHORIZO & VALENTINA STUFFED, PANKO-CRUSTED AVOCADO

BUTTERNUT SQUASH SOUP & GRILLED CHEESE \$9.00
CURRIED SOUP SHOOTER, GRANNY SMITH & BRIE GRILLED CHEESE

ROASTED ONION & FIG SALAD \$9.00
GLUTEN FREE AND VEGAN. BUTTERNUT SQUASH, TOASTED WALNUTS, MAPLE MUSTARD VINAIGRETTE

CARAMELIZED MICHIGAN APPLE SALAD \$10.00
GLUTEN FREE. KALE, GOAT CHEESE, CRISPY SWEET POTATO STICKS, POMEGRANATE SEEDS & DRESSING

TRUFFLE PORTOBELLO STACK \$11.00
BOURSIN CHEESE, ROASTED SQUASH, ARUGULA, CRISPY SHALLOTS, PINOT DRIZZLE

FRIED CHICKEN & WAFFLES \$11.00
CRISPY HERB-BRINED THIGH, PARMESAN & THYME WAFFLE, MAPLE SHRUB

CHICKEN-FRIED OYSTER \$12.00
ETOUFFÉE, CAJUN SPICED FRENCH TOAST

CRISPY POLENTA CAKE \$13.00
GLUTEN FREE. RED-SPICED & GRILLED GULF SHRIMP, ROASTED CORN SALAD

PORCINI & TRUFFLE TUMBLED AHI TUNA \$15.00
PAN-SEARED, RED WINE ARBORIO, PARMESAN CREAM

GRILLED JUMBO SEA SCALLOP \$14.00
GLUTEN FREE. GINGERED PUMPKIN & PINE NUT CAPONATA, CRISPY GINGER SALAD

CRISPY CALAMARI AND ROCK SHRIMP PARFAIT \$17.00
SWEET GARLIC-GINGER AIOLI, MICRO GREENS

JUMBO LUMP CRAB CAKE \$16.00
WARM BRAISED PURPLE CABBAGE, MANY MUSTARD AIOLI, MICRO GREENS

DUCK BREAST TACO \$13.00
GLUTEN FREE. TAMARIND-SOAKED & PAN-ROASTED DUCK, PINEAPPLE SALSA, PICKLED RED ONION

HOMEMADE CHARCUTERIE BOARD \$18.00
RABBIT & PISTACHIO SAUSAGE, WILD BOAR SALAMI, OLDENBURGER PATE, APPLE-GOLDEN RAISIN CHUTNEY, GRILLED RUSTIC WHITE

GRILLED LAMB PORTERHOUSE \$16.00

GLUTEN FREE. GARLIC & CUMIN SCENTED, BELUGA LENTILS, PICHOLINE OLIVES, ROASTED RED PEPPER SAUCE

GRILLED TENDERLOIN OF BEEF \$17.00

GLUTEN FREE. BLUE CHEESE CRUST, HERBED FINGERLING GRATIN

SALADS

ADD: BISTRO STEAK 4OZ \$9.00, SALMON 4OZ \$8.00, TUNA 4OZ \$9.00, GRILLED CHICKEN 4OZ \$6.00, JUMBO GULF SHRIMP 4 EA.

HAM FISTED CAESAR SALAD \$10.00

HOMEMADE GARLIC DRESSING, PARMESAN, HONEY-PEPPER LAVASH CRISP

CARAMELIZED MICHIGAN APPLE SALAD \$10.00

GLUTEN FREE. KALE, GOAT CHEESE, CRISPY SWEET POTATO STICKS, POMEGRANATE SEEDS & DRESSING

ROASTED ONION & FIG SALAD \$9.00

GLUTEN FREE AND VEGAN. ARUGULA, BUTTERNUT SQUASH, TOASTED WALNUTS, MAPLE-MUSTARD VINAIGRETTE

GOLDEN & RUBY BEET PYRAMID \$11.00

GLUTEN FREE. FRESH FARMS GREENS, AGED SHERRY-HORSERADISH CREAM

GREEN LENTIL SALAD \$10.00

GLUTEN FREE. BOSCH PEARS, GORGONZOLA, BACON, LEMON VINAIGRETTE

MARYLAND CRAB COBB SALAD \$18.00

GLUTEN FREE. LUMP CRAB MEAT, BACON, TOMATO, EGG, BLUE CHEESE, PESTO VINAIGRETTE

PASTA & VEGETABLES

HAM FISTED MAC & CHEESE \$9.00

SHARP CHEDDAR SAUCE, HAM, BACON & SWEET BBQ MADE CRUST

FARMERS CHEESE & GREEN ONION PIEROGIS \$16.00

GLUTEN FREE. OVEN-DRIED TOMATO CREAM, ARUGULA

PEPPERED PUMPKIN NOODLES \$14.00

GARLICKY SLIVERED CAULIFLOWER, PECORINO, TOASTED PINE NUTS, GRATED EGG

ROOT VEGETABLE STIR FRY \$18.00

GLUTEN FREE AND VEGAN. FINGERLING POTATOES, TURNIPS, RUTABAGA, DELICATA SQUASH, SESAMESOY DRIZZLE

MEATS & POULTRY

LAUREL-SCENTED ALL-NATURAL CHICKEN BREAST \$25.00

GLUTEN FREE. CHANTERELLE & BACON SALAD, TOASTED HAZELNUTS, PERSIMMON SAUCE

GRILLED TENDERLOIN OF CERTIFIED ANGUS BEEF \$39.00

GLUTEN FREE. BLUE CHEESE CRUST, HERBED FINGERLING GRATIN

CIDER-BRAISED PORK SHANKS \$30.00

HOMEMADE CARROT PAPPARDELLE, CIDER REDUCTION

FINFISH & SHELLFISH

PORCINI & TRUFFLE TUMBLED AHI TUNA \$34.00

GLUTEN FREE. PAN-SEARED, RED WINE ARBORIO, PARMESAN CREAM

BLACK PEPPER MICHIGAN WALLEYE \$29.00

GLUTEN FREE. FARRO TABBOULEH, ROASTED TOMATO BROTH

GRILLED JUMBO SEA SCALLOP \$33.00

GLUTEN FREE. GINGERED PUMPKIN & PINE NUT CAPONATA, CRISPY GINGER SALAD

LAKE ERIE PERCH FILETS \$25.00

CRISPY & GARLIC SMASHED POTATOES, LEMON-THYME SPLASH

SANDWICHES

ALL SANDWICHES ARE SERVED WITH SALT & PEPPER FRIES AND APPROPRIATE CONDIMENTS.

ADDITIONAL TOPPINGS: FRIED EGG \$3.00, HONEY-PEPPER BACON \$3.00, PROSCIUTTO \$4.00, SEARED MUSHROOMS \$3.00, FOIE GRAS \$12.00

GRILLED PORTOBELLO BURGER \$10.00

ARUGULA, PICKLED RED ONION, GARLIC AIOLI, GRILLED WHOLE GRAIN BUN

JUMBO GULF SHRIMP ROLL \$18.00

TARRAGON-CAPER AIOLI, AVOCADO, LEAF LETTUCE, TOMATO, TOASTED BUTTERY ROLL

CIDER-BRINED GRILLED CHICKEN SANDWICH \$14.00

BACON JAM, TOMATO, GRUYÈRE CHEESE, HOMEMADE SOUR-DOUGH

ULTIMATE GRILLED CHEESE \$12.00

FARMHOUSE CHEDDAR, HERBED BOURSIN, BRIE, DIJON, TOASTED MULTI-GRAIN

GRILLED LAMB LOIN SANDWICH \$15.00

GARDEN KALE, ROASTED RED PEPPER, GOAT CHEESE, CRUSTY WHITE

HAM FISTED BAR & GRILL'S DETROIT BURGER BRAWL BURGER \$14.00

10OZ CUSTOM BURGER BLEND, RENY PICOT MANTORO CHEESE, IPA-BRAISED ONIONS, HOMEMADE PICKLED SWEET PEPPERS, LEAF LETTUCE, BRATWURST-SPICED AIOLI, TOASTED BRIOCHE

MYO (MAKE-YOUR-OWN) BURGER \$14.00

CHAR-GRILLED 10OZ ANGUS BEEF, WHOLE GRAIN OR BRIOCHE BUN, ADD: TOMATOES OR ROASTED RED PEPPERS SWEET OR PICKLED ONIONS, ARUGULA OR BIBB LETTUCE, CHOICE OF CHEDDAR, PEPPER JACK, BLUE OR GRUYERE

SNACKS

HOMEMADE CHARCUTERIE BOARD \$18.00

RABBIT & PISTACHIO SAUSAGE, WILD BOAR SALAMI, OLDENBURGER PATE, APPLE & GOLDEN RAISIN CHUTNEY, GRILLED RUSTIC WHITE

DUCK BREAST TACOS \$13.00

TAMARIND-SOAKED & PAN-ROASTED DUCK, PINEAPPLE SALSA, PICKLED RED ONION

CRISPY CALAMARI AND ROCK SHRIMP PARFAIT \$17.00

SWEET GARLIC & GINGER AIOLI, MICRO GREENS

RED-SPICED & GRILLED JUMBO GULF SHRIMP \$19.00

CRISPY POLENTA CAKE, ROASTED CORN SALAD

DEVILED EGGS \$8.00

CHORIZO & VALENTINA-STUFFED, PANKO-CRUSTED AVOCADO

FRESH FRUIT AND CHEESE PLATE \$10.00

SEASONAL MELONS, BERRIES & STONE FRUITS, CREAMY FONTINA, TOASTED FOUR-SEED BREAD