

LATE SPRING DINNER MENU

DINNER 4-1 HR BEFORE CLOSE

Host

R O M E O

S T A R T E R S

Bread Service

warm sourdough loaf with dipping olive oil | veg
(choose one)

· sea salt honey butter OR · house seasoned butter
11 10



Spring Rainbow Carrots

honey butter rainbow carrots, ricotta, pistachio,
pea shoots | veg, gf
16

Roasted Asparagus

charred asparagus, pancetta, parmesan
vinaigrette, bread crumbs, duck egg, lemon | gfo
18

Mac & Brie

cavatappi, brie cream, herbed breadcrumbs,
marigold | veg
18

Shrimp Cocktail

shrimp, housemade cocktail sauce,
lemon | gf
22

Ode to a Bird Dog

sausage, pancetta, cucumber arugula slaw,
balsamic reduction, feta, on a sausage roll, served
with garlic herb frites
15

Evan's Plate

spring chilled seafood plate:

smoked michigan lake trout, shrimp cocktail, gourmet tinned fish, cream
cheese, pickles, olives, lemon, artisanal crackers
40

a portion of the profit from this dish is donated to the michigan wildlife conservancy



S E A S O N A L G R E E N S

Strawberry Feta

strawberry rhubarb vin, strawberries, pickled
rhubarb, radish, red onion, pistachio, feta mousse,
fleur | gf, veg
18

Spring Pea & Pancetta

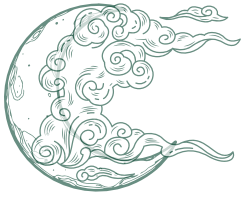
shaved aged cheese blend, minted spring peas,
cucumber, pancetta, sourdough croutons, creamy
garlic vinaigrette
19

Dietary Key

VEG vegetarian • VO vegetarian on request
GF gluten free • GFO gluten free option available

Executive Chef Jessica Phillips

consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.
parties of 5 or more - 20% gratuity is applied



M A I N S

Pan Seared Barramundi

coconut green curry sauce, baby bok choy, carrot, pea shoots, jasmine rice, thai basil oil | gf
39

Crispy Chicken Paillard

panko crusted chicken, feta mousse, asparagus, radish, arugula, lemon
29

Herb Marinated Ribeye

14oz boneless ribeye, duck fat & chive potatoes, carrot puree, horseradish cream, michigan ramp butter | gfo
69

Pesto Pasta

tricolor fettuccine, whipped ricotta, michigan ramp pesto, fromage crisp, marigold | veg
28

Host Havarti Cheeseburger

½ lb patty, havarti cheese, buttermilk herb aioli, fried house pickles, romaine, red onion, artisanal potato roll, served with garlic parmesan frites
22
add duck egg +3



Girl Dinner

served on wed | thu | sun
choice of seasonal salad, side truffle fries, side mac & brie, served with a mini martini | vo
30

Dude Dinner

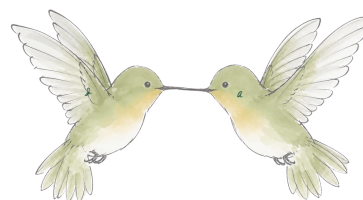
served on wed | thu | sun
host quarter pounder, havarti, pickle, romaine, red onion, buttermilk herb aioli, side of truffle fries, side of mac, served with a high life or mini manhattan
30

Sides

duck fat & chive potatoes 9
garlic herb frites | veg 8
truffle frites | veg 9
spring peas with pancetta | vo, gf 7
honey butter carrots | veg, gf 8
roasted asparagus | veg, gf 8
side of mac | veg 8

Add-Ons

confit chicken +8
sausage +7
shrimp +9





S W E E T T H I N G S

Carrot Cake

ricotta frosting, marigold, pistachio, candied
pineapple chutney | veg
14

Seasonal Sundae

michigan vanilla ice cream, toasted coconut
caramel, salted cocoa mousse | veg, gf
11

Cookies & Milk

daily cookie flavor served with milk option | veg
Proudly serving locally sourced milk:
daily flavored milk | whole milk | choco milk | almond
12

Single Scoop

housemade daily flavor 7
or
michigan made vanilla 5

Warm Strawberry Rhubarb Crisp

michigan made vanilla ice cream, balsamic
14

A F T E R D I N N E R D R I N K

Sauternes

honeyed / stone fruit / honeysuckle
2oz pour
7

Pedro Ximenez Sherry

dried raisin / fig / toffee
2oz pour
7



UPSTAIRS – PATIO MENU

SMALLS

16 Cheesecake Dip
strawberry, rhubarb, crisp oat
cookies

14 Whipped Ricotta
pesto, arugula, smashed olive
tapenade, cucumber, lemon,
artisinal crackers

20 Shrimp Cocktail
shrimp, housemade cocktail, lemon

10 Bread Service
warm sourdough loaf with house
seasoned butter & dipping olive oil



SEASONAL COCKTAILS

14 Ode to a Friend
tequila, jalapeno, blood orange, ginger,
lime

15 Space Cowboy
rye whiskey, port reduction, anitca formula
vermouth, cherry heering, NOLA liqueur

UPSTAIRS – PATIO MENU

BEER

- 4 High Life
- 5 Pacifico Cerveza
- 7 Foggy Geezer IPA
- 7 Rainbow Sherbert Sour
- 6 Semi-Dry Cider
- 7 Stiegl Radler Grapefruit
- 4 Peroni O.O N/A

WINE

WHITE

- 11 Costa do Sol
vinho verde
- 13 Prost
dry riesling

RED

- 16 Napa Cellars
pinot noir
- 17 Lydian
cabernet sauvignon

SOFT DRINK

- 3.5 Coke
- 3.5 Diet Coke
- 3.5 Sprite

