



R O M E O

DINNER MENU

S T A R T E R S

Bread Service

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

✓ spiced MI maple butter 11 OR ✓ house seasoned butter 10

Gruyere Mac

gruyere cheese blend, cranberry relish, pecan
crumb | veg
18

Smoked Salmon Crispy Rice

miso smoked salmon, avocado, chili crisp,
cucumber, micro wasabi, yuzu ponzu
19

Ode to a Bird Dog

cider steamed duck sausage, apple butter, creamy
slaw, sweet potato fries, lardon, green onion
18

Evan's Plate

apple brandy duck sausage, aged fennel soppressata, white cheddar,
danish blue cheese, cranberry mustard, petite pickles, dried and fresh
fruit, artisanal crackers | gfo
28

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

Pear & Pecan

mixed greens, pear, lardon, dried fig, candied
pecan, blue cheese, radicchio, michigan maple
vinaigrette | gf
19

Chilled Asian Noodles

avocado, cucumber, green onion, edamame,
carrot, chilled rice noodles, sesame vinaigrette
| gf, df, veg
18

Dietary Key

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

Executive Chef Jessica Phillips

Ask your server about menu items that are cooked to order or served
raw. Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.



M A I N S

Berkshire Pork Tenderloin

apple butter baked beans, braised michigan
cabbage, lardon, apple, amaranth | gf
33

Game Hen

boursin mashed potatoes, roasted mirepoix,
gravy au poivre | gfo
31

Pan Seared Scallops

japanese U15, roasted pumpkin risotto, pepita, sage,
parmesan | gf
45

Prime Angus Filet Mignon

8 oz, balsamic roasted grapes, blue cheese butter,
boursin mashed potatoes, amaranth | gf
69

Host Burger

½ lb patty on brioche bun with bacon apple onion
preserve, arugula, garlic mayo, gruyere cheese
sauce, fries | gfo
23

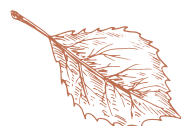
Crispy Cod & Caviar

MI beer-battered cod on brioche bun with caviar,
white cheddar, cornichon mayo, slaw, fries
80
w/o caviar 24

Girl Dinner

served on wed | thu | sun

creamy gruyere mac, sweet potato fries, harvest
salad with candied pecan, cranberry, radicchio,
carrot, white cheddar, orange marmalade vin ,
served with a mini martini | veg
32



Man Meal

served on wed | thu | sun

"HFC bowl" boursin mashed potatoes, michigan beer
battered chicken, white cheddar, gravy, lardon, green
onion, served with a high life or mini manhattan
32

Sides

garlic frites	7
truffle frites	9
sweet potato fries	8
boursin mashed potatoes	7
roasted seasonal veg	7

Sides Cont.

creamy apple slaw	5
half salad	9
gruyere mac	7

Add-Ons

chicken	+8
sausage	+7
shrimp	+12



If you use a credit card, we will charge an addiitonal 3% to help offset processing costs. This amount is not more than what we pay in fees.
We do not surcharge debit cards

parties of 5 or more - 20% gratuity is applied



SWEET THINGS

Pumpkin Mousse

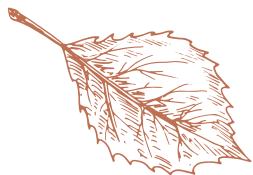
oatmeal cookie crumble, toasted michigan
maple mallow | gfo
10

Brown Sugar Pie

candied pecan, dark chocolate, brown
butter chantilly | veg
12

Caramel Apple Sundae

michigan made vanilla icecream, apple pie
jam, caramel, brown butter chantilly,
candied crust
10



Single Scoop

housemade daily flavor 7
or
michigan made vanilla 5

AFTER DINNER DRINK

Sauternes

honeyed / stone fruit / honeysuckle
2oz pour
7



Pedro Ximenez Sherry

dried raisin / fig / toffee
2oz pour
7



KIDS MENU

Cheeseburger With Fries

14

Grilled Chicken Sandwich With Fries

11

Chicken Tenders With Fries

14

Grilled Chicken With Fries

11

Cheddar Mac

14

Butter Noodles

11

