



DINNER MENU



STARTERS

CRISPY CALAMARI

CALAMARI | COCTAIL SAUCE | LEMON WEDGES | 16

CHARRED VEGETABLES JAR

MIXED CHARRED VEGETABLES | DICED AVOCADO | CORN |
CRISPY ONIONS | GREEK YOGURT | TOASTED BAGUETTE |
14 (GF AVAIL.)

CHICKEN WINGS

BOURBON BBQ OR BUFFALO | RANCH DRESSING | 14
(GF)

SPINACH DIP JAR

FRESH SPINACH | CREAM CHEESE | COTTAGE CHEESE |
PESTO CROSTINI | 14 (GF AVAIL.)

PORK MOLE TOSTADAS

SLOW ROASTED PORK | MOLE POBLANO | CHARRED
CORN | JICAMA COLESLAW | CRISPY CORN TORTILLA | 16
(GF)

SOUPS AND SALADS

MICHIGAN SWEET POTATO BISQUE

MICHIGAN SWEET POTATOES | APPLES | BROWN BUTTER |
BACON | CRÈME FRAÎCHE | CROSTINI |
CUP 8 | BOWL 12 (GF AVAIL.)

BEET SALAD

FARMERS MARKET BEETS | ROASTED HAZELNUTS |
APPLES | BABY ARUGULA | MINT | GOLDEN RAISINS |
DRESSING: GORGONZOLA AIOLI |
SIDE SALAD 8 | REGULAR 15 | (GF)
ADD CHICKEN: +6 | ADD SHRIMP: +8

CAPRESE AVOCADO SALAD

MIGHTY VINE TOMATOES | RED ONIONS | AVOCADO |
FRESH BASIL | BURRATA CHEESE |
DRESSING: BALSAMIC VINAIGRETTE
SIDE SALAD 8 | REGULAR 15 | (GF)



SIDES

MASHED POTATOES | LEMON GREEN BEANS | TRI-
COLORED CARROTS | ASPARAGUS | 8 (ALL GF)

DESSERTS

CRÈME BRULÉE CHEESECAKE

NEW YORK CHEESECAKE | BLUEBERRY COMPOTE | 10

POT DE CRÈME

DEEP CHOCOLATE | WHIPPED CREME | DRIED ORANGE WEDGE | 10

HANDHELDS

NONNY BURGER

2 BEEF PATTIES | GOUDA | BACON JAM | TRUFFLE AIOLI |
LETTUCE | TOMATO |
CRISPY ONIONS | FRESH CUT FRIES | CHARCOAL BRIOCHE | 16
(GF AVAIL.)

NONNY VEGGIE BURGER

IMPOSSIBLE BURGER | SWEET ONION JAM | WHITE CHEDDAR
| PORTER MUSTARD |
MIGHTY VINE TOMATO JAM | ARUGULA | FRESH CUT FRIES |
CHARCOAL BRIOCHE | 16 (GF AVAIL.)

SHORT RIB SANDWICH

BONELESS SHORT RIBS | CARAMELIZED ONIONS | FONTINA
CHEESE | FRESH CUT FRIES | FRENCH ROLL | 16 (GF AVAIL.)

CHICKEN AND BRIE SANDWICH

SAUTÉED CHICKEN BREAST | BACON | MELTED BRIE | GRANNY
SMITH APPLE SLICES |
CRANBERRY MUSTARD | FRESH CUT FRIES | SOURDOUGH | 16
(GF AVAIL.)

ENTREES

7oz FILET MIGNON

PRIME CUT FILET | PORTOBELLO MUSHROOMS |
GARLIC MASHED POTATOES | LEMON GREEN BEANS | 32 (GF)

CROSSROADS CHICKEN

GRILLED CHICKEN BREAST | SUN DRIED TOMATOES | SPINACH
| BACON CRUMBLES | CREAMY PARMESAN SAUCE | GRILLED
ASPARAGUS | 22 (GF)

SALMON

SEARED SALMON | GINGER COCONUT CURRY | SAFFRON RICE
| 25

SHRIMP FETTUCCINE

SHRIMP | SUN DRIED TOMATOES | SPINACH | FETTUCCINE
PASTA | BALSAMIC CREAM SAUCE | SHAVED PARMESAN |
GRILLED CHICKEN OPTION | 22

SHORT RIBS

BRAISED BONELESS SHORT RIB | BRAISED POLENTA |
BOURGUIGNON SAUCE | SHIITAKE MUSHROOMS | PEARL
ONIONS | TRI-COLORED CARROTS | 28 (GF)

CHEF TONY'S MASTERPIECE RIBS

SLOW COOKED BABY BACK RIBS | BBQ SAUCE |
JICAMA COLESLAW | MASHED POTATO WITH BACON
CRUMBLES (GF)
HALF SLAB: 23 | FULL SLAB: 29



CLASSIC COCKTAILS



(BRUNCH)

BLOODY MARY | 12

MIMOSA | 12 MIMOSA BOTTLE | 30



CORPSE REVIVER NO. 2.

FINN'S GIN | LILLET BLANC | COINTREAU |

LEMON JUICE | HERBSAINT | 15

“FOUR OF THESE TAKEN IN SWIFT SUCCESSION WILL
UNREVIVE THE CORPSE AGAIN”

- The Savoy Cocktail Book

BLOOD & SAND

MONKEY SHOULDER SCOTCH | CHERRY HEERING |

ANTICA SWEET VERMOUTH | ORANGE JUICE | 15

OLD FASHIONED

WOODFORD RESERVE BOURBON | SIMPLE SYRUP |

ANGOSTURA BITTERS | 15

FRENCH 75

NORTH SHORE GIN NO. 11 | LEMON JUICE | SIMPLE SYRUP |

CAVES NAVERAN BRUT CAVA | 15

MARTINI

FINN'S GIN | NOILLY PRAT DRY VERMOUTH | 15

HURRICANE

NORTH SHORE BOURBON CASK RUM |

BACARDI SILVER RUM | LIME JUICE | ORANGE JUICE |

PASSION FRUIT SYRUP | 15

APEROL SPRITZ

APEROL | ADRIANO ADAMI GARBEL | CLUB SODA | 15

SIDECAR

HENNESSY COGNAC | COINTREAU | LEMON JUICE | 15

SAZERAC

WHISTLE PIG 10 YEAR RYE | HERBSAINT |

PEYCHAUD'S BITTERS | ANGOSTURA BITTERS | 15

MARGARITA

CAZADORES REPOSADO TEQUILA | COINTREAU |

AGAVE NECTAR | LIME JUICE | SEA SALT | 15

PLEASE DRINK RESPONSIBLY



SIGNATURE COCKTAILS



\$15



ISLANDS IN THE STREAM

FLOR DE CAÑA 7 YEAR GRAN RESERVA RUM | FRESH LIME JUICE |
SIMPLE SYRUP | ANGOSTURA BITTERS | FRESH MINT SPRIGS | CAVES
NAVERAN BRUT CAVA

SPRING SERENADE

HENDRICK'S GIN | LEMON JUICE | SIMPLE SYRUP | CUCUMBER | BASIL

HARMONY PARK

TITOS | MIXED BERRIES | GINGER BEER |
SCRAPPY'S BITTERS FIREWATER | GRENADINE |
LIME JUICE | ROSEMARY

BLOODSHOT

BULLEIT BOURBON | GIFFARD CRÉME DE MURE |
BIGALLET CHINA-CHINA | MEYER LEMON FOAM |
LEMON JUICE | SCRAPPY'S ORANGE BITTERS |
ANGOSTURA BITTERS

THE BERGAMOT

FEW BREAKFAST GIN | ITALICUS ROSOLIO DI BERGAMOTTO |
CAVES NAVERAN BRUT CAVA | LEMON JUICE | HERBSAINT

BROKEN HALO

BASIL HAYDEN BOURBON | LEMON JUICE | ROSEMARY SYRUP |
ORANGE JUICE | ORANGE MARMALADE | EGG WHITE |
ROSEMARY SPRIG

YUZU GIN SOUR

FINN'S GIN | YUZU JUICE |
LEMON JUICE | SIMPLE SYRUP | TONIC WATER

NONNY'S REVENGE

ELBUHO MEZCAL | POMEGRANATE JUICE |
AGAVE NECTAR | LIME JUICE |
HOUSE MADE OAXACAN BITTERS | BLACK SALT |
SMOKE (NAME COURTESY OF ROBERT ESCHENBRENNER)



PLEASE DRINK RESPONSIBLY

