

[Red Haven]

[starters]

asparagus bisque

asparagus-herb-house made yogurt bisque with
rhubarb micro salad in a vanilla vinaigrette **9**
soup shooter **3**

bake

house made roasted garlic-herb focaccia,
cherry tomato-asparagus confit with feta **8**

fries

house cut salt and pepper russet fries **5**
dusted in house bbq powder with side of
sweet mustard aioli **6**

fried squash blossoms

ricotta stuffed squash blossoms,
tempura battered and fried with
cherry tomatoes and tomato bubbles **13**

chilaquiles

fried corn tortillas cooked in a spring vegetable
salsa, pickled shallot, feta cheese, fried egg **12**
add house spiced pork chorizo **2**

[salads]

spring beet salad

spring lettuce mix, dill, roasted beets, cocoa
nibs, orange segments, goat cheese vinaigrette
15

radish carpaccio

sliced red, white, black and purple radish,
walnut crumble, micro greens,
brown butter-miso vinaigrette **12**

add grilled chicken **5 ½**

add grilled tofu **3**

[sandwiches]

shrimp burger

ground shrimp-sofrito burger topped with an
asparagus slaw and bliss blast aioli, brioche bun
16

Italian stallion

sliced roasted top round, mattone cheese,
spring giardiniera and house aioli
on a toasted hoagie roll **18**

beet falafel

roasted beet-white bean falafel, radish salad,
cashew-pea hummus, pita **14**

nashville hot chicken sandwich

buttermilk fried chicken with nashville hot
glaze, cabbage slaw, duke's mayo, brioche bun
16

add side salt & pepper fries **3**

add side mix green or carpaccio **3**

[plates]

stuff

chicken galantine stuffed with garlic and herbs,
grilled endive-roasted fiddlehead-olive
tapenade, braised mustard greens, chicken jus
26

mushroom ragu

lions mane mushroom "pasta" with roasted
michigan mushrooms, vegan bechamel, peas,
pea shoots **21**

papillote

rainbow trout fillet with parsnip-vanilla puree,
english peas baked in parchment,
citrus-rhubarb salad **24**

lamb loin

seared lamb loin with a spelt-fava bean salad,
fava bean puree and pickled turnips **25**

smoked pork dinner for two

maple brined smoked ham with a honey glaze,
orange glazed carrots,
creamy mashed potatoes, deviled eggs **55**

[kids menu]

all kids meals are served with a side of fresh fruit
-kids only please-

“the natalie”

marinated grilled chicken with french fries **8**

pita wrap

fried chicken, shredded cheddar, lettuce greens, pita wrap **8**

pasta primavera

penne pasta in a cherry tomato-feta sauce **7**

[desserts]

carrot cake

gluten free carrot cake with
dried cherries,
sour cream frosting,
candied carrots

10

strawberry shortcake

gluten free drop biscuits with a
strawberry-rhubarb compote,
vegan black pepper
almond-cashew ice cream

12

candy bar

chocolate-peanut- puffed rice
layered with chocolate mousse,
salted caramel sauce

9

[cocktails]

blackberry mint julep

eastern kille bourbon, mint, berry liqueur, ginger, blackberry bitters

12

spring blooms

arbor spring gin, strawberry shrub, cocchi rosa, honey, rose, fizz

11

beetlejuice

long road aquavit, st germain elderflower liqueur, nocino walnut liqueur,
grapefruit, beet kvass, havana and hide bitters

11

la ultima palabra

blue nectar silver tequila, michigan cherry liqueur, green chartreuse, lime

12

[beer bottles and cans]

Shorts Locals Light **4**

Brewery Vivant Grand Lager (16 oz) **6.5**

Dark Horse Amber Ale **4.5**

Bell's Oberon **4.5**

Bell's Two Hearted IPA **5**

Greenbush Star Chicken Shotgun IPA **5**

Austin Brothers Exclamation Murk IPA (16 oz) **7.5**

Short's Soft Parade **5.5**

Scrumpy's Organic Cider **7**

Founders Mas Agave Lime Hard Seltzer **4.5**

[wine by the glass]

featured red or white by the glass

ask your server about today's featured options

scan QR code with camera on phone to view our wine bottle list

