

Happy Hour Drink Specials

MON - FRI
3 PM - 6 PM

- \$5 off all wine by the bottle
- \$4 glass of select wine, red or white
- \$5 cocktail of the week
- \$3 shots of Jameson or Fernet-Branca
- \$2 beer du jour

After 5pm Extras *for Fine Deli-ing*

Starters and Snacks

Charcuterie Board variety of cured meats, olives and pickled stuff served with mustard and crackers	\$13
Cheese Board variety of cheese served with nuts, fruit, Michigan honey and crackers	\$10
Charcuterie and Cheese Board Combo best of both	\$20
Smoked Michigan Whitefish Pâté served with, pickled red onion, capers, lemon, and crackers	\$12
Mushroom Walnut Pâté mushroom, walnut, cheese, white wine pâté served on crostini with herbs and olive oil	\$12
Bruschetta sun-dried tomato tapenade and shredded parmesan on crostini with herbs and olive oil	\$10
GF crostini available - \$1.00 extra	

Dinners

Including a dinner salad

Flat Iron Steak topped with whipped herb butter, served with seared potatoes and fresh vegetable	\$19
Tuna Steak topped with white wine, capers, dill, and citrus, served with seared potatoes and fresh vegetable	\$16
Smoked Pork Chop with BBQ sauce served with seared potatoes and fresh vegetable	\$18
Chicken & Cornbread grilled chicken breast with your choice of lemon herb or BBQ sauce, plus cornbread, seared potatoes and fresh vegetable	\$15
BBQ Tempeh & Cornbread served with seared potatoes and fresh vegetable	\$15
Balsamic Bleu Salad spinach, fire roasted tomato, pickled red onion, bleu cheese, walnuts, cranberries Add seared tuna \$8, grilled steak \$10, tempeh \$5	\$12
Caesar Salad romaine lettuce, Asiago cheese, tomato, croutons Add seared tuna \$8, grilled steak \$10, tempeh \$5	\$10

Wine Time

Choose wine from the shop for dine in or carry out. Priced to-go. \$8 corkage fee added when dining in.