

rel • ish

dinner

starters

^{VG} SOURDOUGH BITES

Fried sour dough, garlic confit, oregano, parmesan cheese & JK Scrumpy hard cider cheese sauce

8

PEPITA CRUSTED SHRIMP

Pumpkin seed crust, pomegranate gastrique, arugula, orange supreme & citrus vinaigrette

11

DUCK FRIES

Crispy wedges, duck fat, black truffle salt, parsley & roasted garlic aioli

8

SWEET POTATO SKINS

Fontina, gruyere, crispy pancetta, chives & smoky crème fraiche

9

^{VG} FRUIT & CHEESE

Trio of local cheeses, berries, melon, grapes, honeycomb, candied walnuts & toasted baguette

11

Add cured meats, artichokes & olives

5

^{VG} MUSHROOM FLATBREAD

Wild mushrooms, caramelized shallots, spinach, mozzarella, chevre, roasted red pepper & sherry vinegar reduction

11

soup & salad

^{VG GF} HARVEST CAPRESE

Oven dried roma tomato, smoked burrata, mixed greens, basil crystals, white balsamic vinaigrette & basil oil

10

^{VG GF} PEAR & BEET SALAD

Kensington red wine poached pear, roasted beets, arugula, candied pecans, goat cheese & sherry vinaigrette

9

^{VG GF} QUINOA & TOMATO SALAD

Brown rice, quinoa, amaranth, maple sweet potato, toasted pumpkin seeds, dried cranberries, micro greens, crumbled feta & citrus vinaigrette

9

^{VG GF} MICHIGAN SALAD

Mixed greens, granny smith, red delicious, dried cherries, smoked gouda, candied walnuts & apple balsamic vinaigrette

9

* CLASSIC CAESAR

Torn romaine, shaved parmesan cheese, focaccia croutons & house made Caesar dressing

9

ADD TO ANY SALAD

Chicken 4 * Steak 5 Salmon or Shrimp 6

SOUP

RED PEPPER BISQUE

OR

SOUP OF THE DAY

Cup 3 Bowl 5

entrees

^{GF} * NEW YORK STRIP

Center cut 12oz, truffled duck fat fingerlings, charred broccolini & maître d hotel butter

29

^{GF} BEEF SHORT RIBS

Roasted garlic mashed potato, brussels sprout hash, roasted beet & red wine demi-glace

21

SHRIMP & ANDOUILLE MAC & CHEESE

shrimp, andouille sausage, cavatappi pasta, fontina & gruyere mornay sauce & toasted bread crumbs

22

FISH & CHIPS

Atlantic cod, Michigan beer batter, shoestring fries, crunchy coleslaw & house made tartar sauce

17

^{GF VG} * SMOKED SWEET POTATO

Cauliflower steak, brussel sprouts, roasted butternut squash, red onion, fried egg, feta & balsamic reduction

16

^{GF} ATLANTIC SALMON

Grilled, bourbon maple glaze, harvest brown rice, & charred broccolini

22

BBQ RIBS

Cherry wood smoked, house made sweet and smoky sauce, shoestring fries & crunchy coleslaw

20

MEATLOAF

Pancetta wrapped, roasted garlic mashed potato, charred broccolini, red wine demi-glace

17

GRAHAM'S CHICKEN

Otto Farm chicken breast, sour cream, herbed panko crust, white wine cream sauce, parmesan risotto cake & charred broccolini

17

* 610 HOUSE BURGER

Zimba Farms organic beef, applewood smoked bacon, blueberry-jalapeno jam, brie, arugula & shoestring fries

15

* PORK CHOP

12oz locally raised pork chop, toasted spice rub, sweet potato mash & cranberry jalapeno compote

17

A LA CARTE SIDES

Shoestring fries, truffled duck fat fingerlings, roasted garlic mashed potato, harvest brown rice, parmesan risotto cake, brussels hash

4

GF - Gluten Free VG - Vegetarian

NOTICE: *Can be cooked to order or served under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness