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dinner

introduction

SOURDOUGH BITES

Fried sour dough, garlic confit, oregano, parmesan cheese & Michigan craft beer cheese sauce
8

CALAMARI

Flash fried, red pepper, arugula & a citrus chili aioli
11

^{GF} DUCK FAT FRIES

Crispy wedges, duck fat, black truffle salt, parsley & garlic aioli
8

SHRIMP BASQUAISE

Gulf shrimp, plum tomatoes, bell peppers, onions, goat cheese & toasted baguettes
11

FRUIT & CHEESE

Trio of local cheeses, berries, honeydew, grapes, honeycomb, candied walnuts & toasted baguettes
10
Add cured meats, artichokes & olives
5

PEACH BBQ CHICKEN FLATBREAD

Grilled chicken, house made peach bbq sauce, white cheddar, roasted peaches & caramelized shallots
11

greens

^{VG GF} HEIRLOOM TOMATO CAPRESE

Heirloom tomato, burrata, basil, mixed greens & white balsamic vinaigrette
10

SUMMER BERRY SALAD

Warm goat cheese crouton, berries, toasted almonds, watermelon radish & poppy seed vinaigrette
9

*^{GF} QUINOA & TOMATO SALAD

Red quinoa, brown rice, heirloom tomato, feta, golden beets, candied walnuts & sherry vinaigrette
9

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, grilled asparagus & maître d hotel butter
27

* BEEF SHORT RIBS

Parsnip puree, brussels sprout hash & red wine demi
21

SHRIMP ARRABBIATA

Gulf shrimp, artichokes, asparagus, spicy red pepper, capellini & fried capers
22

MICHIGAN PERCH

Cornmeal dusted, shoestring fries, house made tartar & charred lemon
24

*^{GF VG} SMOKED SWEET POTATO

Cauliflower steak, brussel hash, fried egg, feta & balsamic reduction
16

^{GF} ATLANTIC SALMON

Grilled, bourbon maple glaze, quinoa and brown rice & grilled asparagus
22

BBQ RIBS

Cheery wood smoked, house made sweet and smoky sauce, shoestring fries & crunchy coleslaw
20

MEATLOAF

Pancetta wrapped, parsnip puree, grilled asparagus & demi-glaze
17

GRAHAM'S CHICKEN

Otto Farm chicken breast, sour cream, herbed panko crust, white wine cream sauce, quinoa and brown rice & grilled asparagus
17

* 610 HOUSE BURGER

Zimba Farms organic beef, applewood bacon, blueberry-jalapeno jam, brie, arugula & shoestring fries
15

A LA CARTE SIDES

Shoestring fries, truffled duck fat fingerlings, parsnip puree, quinoa & brown rice, brussels hash
4

GF - Gluten Free VG - Vegetarian

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