

# rel • ish

dinner

## introduction

### SOURDOUGH BITES

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

### CALAMARI

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

### DUCK FAT FRIES

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

### SHRIMP BASQUAISE

Gulf shrimp, plum tomato, bell pepper, onion, goat cheese & toasted baguette  
10

### FRUIT & CHEESE

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

### VG SUMMER BERRY SALAD

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

### VG GF QUINOA & TOMATO SALAD

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

## entrees

### \* GF NEW YORK STRIP

Center cut 12oz, truffled duck fat fingerlings, grilled asparagus & maître d hotel butter  
27

### \* GF BEEF SHORT RIBS

Parsnip puree, brussels sprout hash & red wine demi-glace  
21

### SHRIMP ARRABBIATA

Gulf shrimp, artichokes, asparagus, spicy tomato sauce, 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

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

### MEATLOAF

Pancetta wrapped, parsnip puree, grilled asparagus & red wine demi-glace  
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 smoked 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

### SOUP

RED PEPPER BISQUE

OR

SOUP OF THE DAY

Cup 3 Bowl 5

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