



## SHARED PLATES

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- ARTISAN BREAD & SPREADS seasoned hearth baguette + assorted chef inspired butters 5  
WINDSHADOW HONEY GOAT radtke farm jam + farm chèvre + mike's hot honey + salt cracker 14  
CALAMARI lightly fried + lemon caper aioli + lemon 15  
BLUE CRAB DEVEILED EGGS whipped horseradish yolk + candied corn cob bacon + lemon crème 13  
STUFFED MUSHROOMS duxelle stuffed mushrooms + mozzarella + goat cheese + garlic breadcrumbs 12  
BIG ASS PRETZEL peanut butter pecan spread + queso + jalapeño honey mustard 16  
PEI MUSSELS garlic + onion + chicken andouille sausage + vino blanco + lime aioli + crostini 16  
SHRIMP COCKTAIL eight shrimp + bloody mary cocktail sauce + edible garnishes 17  
CHARCUTERIE artisan meats + aged cheeses + pickled vegetables + house made accoutrements 21  
OLD HARBOR WINGS hot honey sriracha or house bbq + bleu cheese + celery 16  
DAILY OYSTERS ask your server about our daily selection **half dozen 16 | dozen 30**

## SOUPS & GREENS

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- SOUP DU JOUR BOWL it's the soup of the day 7  
MICHIGAN KALE dried cherries + apples + pumpkin seeds + carrots + berry honey yogurt dressing 14  
SIMPLE SALAD greens + cucumber + tomato + carrot + croutons + sunflower seeds + choice of dressing 12  
MARINA MEYER LEMON romaine + capers + croutons + pecorino + meyer lemon dressing 12  
CAESAR romaine + pecorino + house croutons + caesar dressing 12  
WEDGE gem iceberg + bleu cheese + pancetta + michigan hot house farm tomato slice + soft boiled egg 12

add: chicken 5 | 6 oz sea trout 11 | five shrimp 8 | 4 oz steak 9

## TAVERN FARE

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- ALL-AMERICAN BURGER lettuce + tomato + onion + pickle + tavern fries 14  
PLANK'S BURGER lettuce + tomato + onion + pickle + bacon + cheddar + tavern fries 16  
TAVERN RIBS house honey bbq + tavern fries + coleslaw **half rack 17 | full rack 27**  
BLACK BEAN BURGER house patty + lettuce + tomato + onion + chili cheese aioli + avocado + tavern fries 14  
FISH & CHIPS tempura fried cod + tavern fries + tartar + lemon 18  
WHO SAID TACOS ? ancho chicken + tortillas + pico de gallo + lime crème + queso fresca + street corn salad 19

## ENTRÉES /ADD A CUP OF SOUP OR A SALAD FOR \$ 5

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- TSO'S SESAME CAULIFLOWER crispy fried + steamed rice + scallion + general tso sauce 20  
MUSHROOM RAVIOLI sautéed spinach + caramelized onions + royal trumpet mushrooms + salted ricotta 24  
STUFFED MUSHROOM SCAMPI chèvre + chive stuffed button mushrooms + fire roasted tomato + garlic parsley linguini + reggiano cheese + lemon butter reduction 23  
DIVER SCALLOPS four seared scallops + parsnip english pea purée + citrus vinaigrette + micro greens 38  
PORK RIBEYE summer bbq + spiced fruit + caramelized onion mash + asparagus 25  
KOREAN CHICKEN BOWL sticky grilled chicken + vegetable mélange + steamed rice 22  
CAJUN FLANK blackened angus flank + jalapeño cheddar grits + chefs' daily vegetable + street corn salad 26  
FJORD SEA TROUT asparagus + parmesan farro + fried leeks + fermented garlic butter 28  
BUTTERED HEN garam masala otto's roasted + cauliflower purée + honey ginger carrots + raita + naan bread 25  
SIGNATURE FILET 6oz + mushroom truffle butter + grilled new potatoes + bleu cheese + broccoli 34 | **add shrimp 42**

MOST DISHES CAN BE MADE TO GLUTEN SENSITIVE SPECIFICATIONS

CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS