



SHARED PLATES

- 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
- TUNA POKE TOWER** yellow fin tuna + eel sauce + red onion + avocado + pineapple + chili aioli + wasabi aioli
won ton chips + local micro greens 17
- 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

- SOUP DU JOUR BOWL** it's the soup of the day 7
- MICHIGAN KALE** dried cherries + apples + pumpkin seeds + carrots + crumbled goat + blueberry vinaigrette 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

- 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

- 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
- FIVE SEARED SCALLOPS** swiss chard + pickled local radish + chimichurri + beet chip + local sugar peas 32
- PORK RIBEYE** summer bbq + spiced fruit + caramelized onion mash + asparagus 25
- HARRIETTA HILLS RAINBOW TROUT** pure michigan farmed trout + toasted almonds + peach salsa
lemon thyme couscous + vegetable of the day 24
- 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