

TO START

COGNAC BBQ FROG LEGS 8.5

GRILLED FROG LEGS FINISHED WITH COGNAC INFUSED
BBQ SAUCE - SERVED WITH CORNBREAD

MUSSEL BAKE 12.

MUSSELS BAKED WITH GARLIC, CORN, SAUSAGE, POTATO
AND LEMON CONFIT - SERVED WITH GRILLED BREAD

DUCK WINGS 9.

SOUS VIDE IN MUSTARD AND DRIED CHERRY BROTH AND
FRIED WITH CHERRY MUSTARD & BUTTERMILK VIN

PIGS IN THE BLANKET 8.5

HOUSEMADE CHORIZO WRAPPED IN PUFF PASTRY -
SERVED WITH PANCETTA BUTTERED WHITE BEANS &
POBLANO CREMA

● CHICKEN LIVERS ON TOAST 9.

HONEY SHERRY MARINATED LIVERS WITH RADISH &
ONION - SERVED ON RADISH BUTTERED TOAST

● GIZZARDS 8.

CORNFLOWER FRIED GIZZARDS, ACIDULATED PEAR,
GRILLED LEEKS & GIARDENARA AIOLI

GYROS

● BABY OCTOPUS GYRO 10.

BABY OCTOPUS WITH CHORIZO, FINGERLING POTATO
& GRAPE GREMOLATA -SERVED ON ROTI PRATA

● CHICKEN AND CORN PANCAKE GYRO 10.

FRIED CHOCOLATE CHILI CHICKEN, APPLE & MAPLE
YOGURT - SERVED ON A WHOLE KERNEL CORN PANCAKE

GRILLED PORK BELLY GYRO 10.

GRILLED PORK BELLY, CABBAGE TRUFFLE SLAW, &
ROASTED PIQUILLO SOUR CREAM - SERVED ON
ROTI PRATA

FLATBREADS

● PICKLED LAMB TONGUE FLATBREAD 13.

PICKLED LAMB TOUNGE WITH RED WINE MARINATED
FETA, ARUGULA & SOUS VIDE ARTICHOKE



● BEET FLATBREAD 11.

ROASTED BEET WITH GOAT CHEESE, PICKLED RED
ONIONS, ORANGE SEGMENTS & ARUGULA

BURGERS

● BEEF AND BONE MARROW BURGER 12.

HANGER STEAK AND BONE MARROW BURGER WITH PICKLED
CAULIFLOWER, SHALLOT MARMALADE, ARUGULA
& MANCHEGO CHEESE

● LAMB BURGER 11.

ONION LAMB BURGER WITH OLIVE AIOLI, GREEN GARLIC
AND ASPARAGUS PISTOU, RED ONION & PARSLEY

DUCK BURGER 13.

DUCK AND CORIANDER BURGER WITH DRIED APRICOT,
ORANGE MARMALADE, MUSTARD GREENS, TARRAGON &
FOIE GRAS TORCHON

SAUSAGES

● LAMB MERGUEZ SAUSAGE 10.

LAMB SAUSAGE, ROMESCO SAUCE, GRILLED SCALLIONS &
ALMONDS - ON A NEW ENGLAND LOBSTER ROLL

TUR-DOGGIN SAUSAGE 10.

TURKEY DATE SAUSAGE, PICKLED CARROT, DUCK CONFIT,
GARLIC AIOLI, ONION RELISH - ON A NEW ENGLAND
LOBSTER ROLL

SHRIMP AND LOBSTER ROLL 18.

SHRIMP AND LOBSTER SALAD WITH CUCUMBER, RED
ONION, LETTUCE, BACON, PRESERVED LEMON & AIOLI -
ON A NEW ENGLAND LOBSTER ROLL

PASTA

RABBIT PASTA 15.

RED WINE BRAISED RABBIT WITH HOUSEMADE EGG
NOODLES, MUSHROOMS, SHAVED RICOTTA SALATA &
THYME



ARTICHOKE PASTA 13.

SAUTEED ARTICHOKE WITH ROMESCO AND HOUSEMADE
TAGLIATELLE & GRILLED BREAD WITH GARLIC ASPARAGUS
PISTOU

ON THE SIDE



BRUSSEL SPROUT SALAD 5.

SHAVED BRUSSEL SPROUTS, BLOOD ORANGE OIL,
LEMON ZEST, PISTACHIOS & PARMESAN CHEESE



CANELLINI BEAN AND ASPARAGUS
SALAD 5.

WITH MINT, GOLDEN RAISIN & DATE CHUTNEY,
GARNISHED WITH PAPRIKA



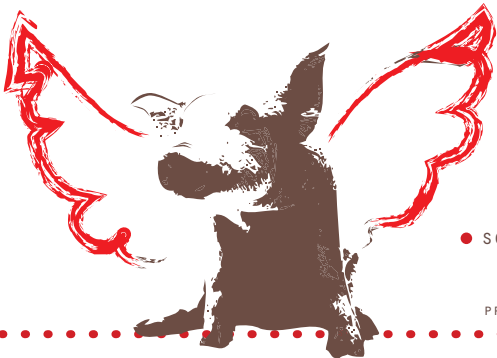
TRIPLE TRUFFLE FRIES 6.

YUKON GOLD WAFFLE FRIES, TRUFFLE BUTTER, TRUFFLE
SALT, TRUFFLE OIL & CHOPPED PARSLEY



PLAIN WAFFLE FRIES 3.5

YUKON GOLD WAFFLE FRIES



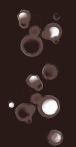
● SOURCED FROM LOCAL FARMS



VEGETARIAN

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGG
PRODUCTS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

the Peasantry



BUBBLY

N/V M. LAWRENCE "SEX"
BRUT ROSE
LEELANAU PENINSULA
MICHIGAN
SALMON PINK IN COLOR WITH
JUST A KISS OF YEASTINESS.
HAVE SOME SEX, JUST DO IT.
10.
35.

COL VETORAZ PROSECCO
VENETO, ITALY
WHAT NORTHERN
ITALIANS USE TO WELCOME
FRIENDS TO THEIR HOMES.
WELCOME YOURSELF TO THE
PEASANTRY WITH THIS
ELEGANT, FRUITY AND DRY
SPARKLER.
13.
45.



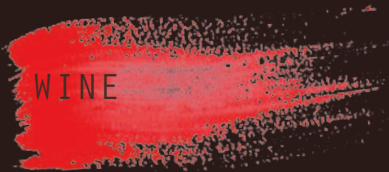
WINE

QUINTAY CLAVA SAUVIGNON
BLANC CHILE 2011
A CRISP, DRY WHITE FROM
COASTAL CHILE. ONE SIP WILL
STEAL YOUR BREATH AWAY AND
LEAVE YOU WANTING MORE.
7.
25.

MONTE VOLPE PINOT GRIGIO
MENDOCINO COUNTY 2010
WINEMAKER GREG GRAZIANO'S
FAMILY CAME FROM ITALY IN THE
EARLY 20TH CENTURY & HE PAYS
HOMAGE TO THEIR ROOTS WITH
THIS RICH, DRY WHITE.
10.
35.

LES TANNES EN OCCITANIE
CHARDONNAY FRANCE 2010
PURE CHARDONNAY FLAVORS WITH A
KISS OF OAK MAKE THIS SMOOTH
WHITE AN EASY LOVE. FROM SUNNY
SOUTHERN FRANCE AND TASTES
LIKE IT.
9.
31.

MAS DE GOURGONNIER ROSE
PROVENCE, FRANCE 2011
A DRY, PINK WINE WITH A TON OF
FLAVOR. MADE FROM GRAPES GROWN
ON ORGANICALLY FARMED LAND IN
THE MOUNTAINS NEAR THE MEDI-
TERRANEAN.
13.
45.



WINE

ST GREGORY PINOT NOIR
MENDOCINO COUNTY 2009
INTOXICATING AROMAS OF BLACK
CHERRIES, RICH EARTH & SILKY
FRUIT FLAVORS MAKE IT HARD
TO STOP AT ONE GLASS.
11.
38.

GOUGUENHEIM MALBEC
ARGENTINA 2010
COMING FROM THE SUNNY SLOPES
OF THE ANDES IN THE FAMOUS
MENDOZA VALLEY. THIS DARK,
DEEP RED IS FRIENDLY AND
DELICIOUS.
8.
28.

UKIAH CELLARS CABERNET
SAUVIGNON
MENDOCINO COUNTY 2007
BEAUTIFUL AND COMPLEX WINE
FROM THE SOUTHERN PART OF
MENDOCINO, HOME TO GRAPE
VINES, HIPPIES AND LOTS OF
(UM) HEMP.
11.
38.

RAW POWER SHIRAZ SOUTH
AUSTRALIA 2010
AS BOLD AS THE NAME AND
LABEL - A 120 DECIBEL BAR
CHORD TO THE PALATE. NO
NONSENSE FRUIT & POWER.
SUNNY SOUTH AUSTRALIA KNOWS
HOW TO PACK A WALLOP.
9.
31.

BOTTLED BEER



ARCADIA SKY HIGH RYE 5.
BATTLE CREEK, MI-PALE ALE-ABV 6.0%

ARCADIA WHITSUN 5.
BATTLE CREEK, MI-WHEAT-ABV 6.2%
FIVE RABBIT 5.
CHICAGO, IL-GOLDEN ALE-ABV 5.3%

FIVE RABBIT 5 VULTURE 5.
CHICAGO, IL-SPICY DARK ALE-ABV 6.4%

FOUNDERS PORTER 5.
GRAND RAPIDS, MI-PORTER-ABV 6.5%
FOUNDERS RED'S RYE P.A. 5.
GRAND RAPIDS, MI-RED ALE-ABV 6.6%

GREAT LAKES BURNING RIVER 5.
CLEVELAND, OH-PALE ALE-ABV 6.0%

GREAT LAKES ELIOT NESS 5.
CLEVELAND, OH-VIENNA/AMBER LAGER-ABV 6.2%

MONKS CAFE 9.
PHILIDELPHIA, PA-SOUR-ABV 5.5%

NEW HOLLAND MAD HATTER 5.
HOLLAND, MI-INDIA PALE ALE-ABV 5.25%

NORTH COAST BROTHER
THEOLONIUS 7.
FORT BRAGG, CA-BELGIAN-ABV 9.4%

NORTH COAST SCRIMSHAW 5.
FORT BRAGG, CA-PILSNER-ABV 4.4%

STEIGL PILSNER 6.
SALZBURG, AUSTRIA-LAGER-ABV 4.9%

STEIGL WEISSE 6.
SALZBURG, AUSTRIA-HEFFWEIZEN
ABV 5.1%

SPARKLING WATER 2.5

ICED TEA 2.5
BLACK
CITROEN GREEN
PEACH ROOIBOS
(CAFFEINE FREE)

OTHER BEVERAGES 2.
GINGER ALE
TONIC WATER
COCA COLA
DIET COCA COLA
COKE ZERO
FRESCA
CRANBERRY JUICE
LEMONADE