



APÉRITIF & SPARKLING

- La Cigarrera Manzanilla Sherry** 9
Manzanilla is the finest of Sherries, fresh green apple, briny
- RH Coutier Brut “Brut Tradition” Grand Cru** 20
Ambonnay, Champagne Grand Cru Champagne straight from the grower
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CRAFT COCKTAILS

- Love & Rockets** 12
Infused Contratto Aperitif, strawberry, fresh lemon & sparkling wine Via Stella
- Via Stella** 12
Amaro Montenegro; House Lemoncello; Prosecco
- A Current Affair** 12
Crème de Cassis, elderflower liqueur, orange curacao, lemon
- Dream House** 12
Dry Sake, hibiscus syrup, lemon, aromatic bitters
- Water Colors** 15
Botanist Gin, Grand Marnier, Jack Rudy Tonic, lemon, lavender bitters
- Azul** 13
Rittenhouse Rye, Earl Gray Syrup, Liqueur 43, Yellow Chartreuse, Lemon
- Amaretto Sour** 12
Amaretto, Rye, lemon
- Alpini** 15
Woodford Reserve Rye, Nux Alpina liqueur, Woodford bitters, Laphroaig float
- Red Dawn** 18
Aberlour “A’bunadh” single malt Scotch, Campari, brandy

WHITE WINES BY THE GLASS

- 2016 Dr Burklin-Wolf Riesling** 10
Dry Rhine Riesling, luscious apple, apricot, balanced with mineral notes
- 2015 Nikolaihof Grüner Veltliner** 14
A dry, aromatic Grüner Veltliner, floral and mineral, absolutely pure
- 2016 Domaine Dominique Gruhier Bourgogne Blanc** 13
Dry, crisp Chardonnay with little oak
- 2014 Cotiere Chardonnay** 16
Fully mature Chardonnay, excellent depth and a velvety texture
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RED WINES BY THE GLASS

- 2015 St Innocent Pinot Noir** 14
Oregon Pinot Noir with excellent balance and texture
- 2013 Maldonado Red** 17
Cabernet Sauvignon, Merlot, and Syrah, great depth and richness
- 2014 Bodega Mauro Red** 18
Tempranillo and Syrah, dry, fleshy, and aromatic
- 2013 Ferrer-Bobet** 25
A blend of century old Carignan and Grenache, profound and delicious

Kevin’s Selection

A rotating selection of rarities, beauties, and novelties; check with your server



FOR THE TABLE

Asparagus Tempura	12
<i>A Logan Classic with a Tamari Sesame Sauce</i>	
Lamb Dumplings (Per Person)	4
<i>Cumin, Chilies, Green Onions Ginger Tamarind Sauce</i>	
Smoked Whitefish & Roasted Brussels Sprout Spread	14
<i>Michigan Fish with Freshly Made Ciabatta Crustini</i>	

SALADS

Logan	7
<i>Organic Greens, 30 year Sherry Vinaigrette, Garlic Chips</i>	
Shaved Fennel	8
<i>Lemon Vinaigrette, Parmesan Croutons</i>	
Bacon & Eggs	10
<i>Tempura Bacon, Baby Arugula w/ Ponzu Dressing</i>	
Garden	7
<i>Homemade Ranch Dressing, Romaine, Radish, Carrots, Green Onions</i>	

STARTERS

Crab Avocado Toast	8
<i>Blue Lump Crab, Tomato Confit, Cucumber</i>	
Cheese Trio	12
<i>Halloumi, Gruyere Fritter & Goat Cheese Mousse</i>	
Seafood Salad	10
<i>Chilled Scallops, Shrimp & Calamari Cucumber Lemon Vinaigrette</i>	
Duck Fritters	6
<i>Battered Rillette, Onion Marmalade & Dijon Mustard</i>	
Soup of the Day	5/9

HANDMADE PASTAS

*Made Fresh Daily
All Served with Parmesan Cheese*

Wild Boar Bolognese	14/28
<i>Texas Braised Boar Shoulder</i>	
Arugula Pesto Gnocchi	10/20
<i>Pine nuts, Olive Oil & Baby Arugula</i>	
Goat Cheese Ravioli	10/20
<i>Saffron Cream, Thyme & Lemon</i>	
Shrimp Tagliatelle	12/24
<i>Asparagus & Yucatán Spices</i>	
Pasta Sampler	16
<i>Pick Three</i>	



CHEF THAD'S SIGNATURE ENTRÉES

Dishes are offered in two different sizes Petite & Full

FISH

Walleye 16/30

Michigan Fish, Roasted Brussels Sprouts, Lemon Grass & Blue Crab Sauce

Perch Tempura 14/26

Lake Superior Perch, Papaya Peanut Salad, Galangal Root & Kaffir Lime Sauce

Thai Scallops* 20/38

Logan Classic, Mashed Potatoes, Thai Coconut Milk Sauce

Shrimp & Grits 13/24

Cheese Grits, Oaxacan Mole & Local Micro Cilantro

VEGAN

Cauliflower 11/20

Ponzu Roasted Cauliflower, Herb Pea Broth & Black Quinoa

Samosa 12/22

Caraway Roasted Eggplant, Tamarind Sauce & Chickpeas

Duck Confit

Cooked for 10 Hours in its own fat. Served with Glazed Asparagus & Pistachios, Pickled Grapes & Dijon Duck Reduction

30

One Size Only

MEAT & GAME

Short Ribs 20/38

Rich & Delicate Braised Beef, Herbed Glazed Asparagus, Leeks & French Green Beans

Greek Lamb* 15/29

Local Leg of Lamb, Cauliflower, Fennel Pollen, Yogurt Sauce & Celeriac Puree

Quail* 17/32

Rosemary & Garlic, Marinade Spinach, Gruyère Mashed Potatoes & Berry Gastrique

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition



CUSTOM ENTRÉES

Pick Two Sides

Tomahawk Pork Chop

*Utica, MI
12 ounce Pork Chop
Pan Seared & Served with a
Rich Whiskey Sauce &
Pickled Mustard Seeds*

30

Butterfly Rainbow Trout

*Indian Brook Farms
Jackson, MI
Oven Roasted Trout
Marinated in a Charmoula
Topped w/ Lemon Zest &
A Pine Nut Sauce*

28

Piedmontese NY Strip Steak*

*A Lean & Tender 10 ounce
Heritage Steak that Originated
in the Piedmont Region of Italy
w/ a Classic Green Peppercorn
Sauce & Red Wine
Compound Butter*

50

SIDES

Mashed Potatoes:

*Cream & Butter
Arugula Pesto
Gruyere Cheese
Smoked White Fish*

6

Potato Pave

*A Refined
Scalloped Potato*

6

Cheese Grits

*Cooked Slow
& Low*

6

Vegetables:

*Sautéed Spinach
Roasted Asparagus
Brussels Sprouts
Ponzu Cauliflower*

5

CHEF'S FIVE COURSE TASTING MENU

*An ever-changing exploration into the
heart of Chef Thad's cuisine*

*Chef Thad's Tasting Menu Is Offered
Tuesday - Thursday throughout the evening
Friday & Saturday after 8pm*

70

Menu Contributors

*Chef de Cuisine: Thad Gillies
Sous Chef: Gary Heaslip*

*Sommelier: Kevin Hobart
Bartender: Raleigh Juchartz*

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