



Appetizers

Cured salmon **10**

Thinly sliced Bay of Fundy salmon cured with sea salt, brown sugar and fennel pollen. Paired with a delicately balanced sauce of goat cheese & Greek yogurt, garnished with garlic herb croutons.

Southern fried grits **9**

Crispy yet creamy fried grits croquettes joined with picked cherry tomatoes & black grapes. Served alongside Asian inspired roasted garlic & chili coulis.

Crab & avocado **14**

A colorful parfait of crab accented with whole grain mustard cream with fresh avocado. Seated atop a salad of confit tomato & ponzu dressed arugula.

Ceviche **14**

A blend of sea scallops, shrimp, and mahi-mahi coupled with Chef Thad's vibrant citrus vinaigrette. Served with baby arugula, crispy shallots, and citrus segments.

Pork dumplings **10**

Ginger and shallot seasoned pork incorporated in a crispy dumpling wrapper. Accented with tamarind infused tomato sauce, ponzu dressed daikon and cilantro.

Cheese trio **12**

Fried halloumi cheese with preserved Meyer lemon vinaigrette. Gruyere cheese fritter on a crisp toast round with tamarind sauce. Yogurt whipped goat cheese mousse and sweet onion marmalade with parmesan pepper chips.

Asparagus tempura **9**

Lightly battered and deep-fried asparagus served with Chef Thad's magic tamari and sesame dipping sauce.

* Can be cooked to order. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Special note our chocolate mousse is made with raw eggs.



Salad

- Logan** 6
Organic baby greens lightly dressed with 30-year-old sherry vinaigrette, and sprinkled with crispy garlic chips.
- Gruyere Caesar** 7
Romaine hearts tossed with antique Gruyère cheese and Caesar vinaigrette topped with a parmesan crisp; Chef Thad's take on a classic.
- Fennel & peanut** 8
Shaved fennel marinated in savory Thai lime vinaigrette. Tossed with roasted peanuts, pickled cherry tomatoes, shallots and cilantro.
- *Bacon & eggs** 9
Baby arugula greens tossed with ponzu dressing. Served alongside a locally harvested fried egg and garnished with a bacon crouton.

Pasta

- Wild boar Bolognese** 12
Texas wild boar braised in red wine and aromatics tossed with our handmade pappardelle pasta and garnished with Parmigiano-Reggiano cheese.
- Herbed goat cheese ravioli** 10
Handmade pasta filled with rosemary, thyme, and lemon scented goat cheese. Smothered in white wine truffle cream sauce and topped with fresh Parmigiano-Reggiano.
- Seasonal mushroom gnocchi ragú** 12
Freshly made potato gnocchi tossed with Chef Thad's seasonal mushroom ragú. Garnished with Parmigiano-Reggiano and fresh local herbs.
- Roasted asparagus** 9
Penne pasta combined with thinly sliced oven-roasted asparagus. Finished with toasted pistachios, Parmigiano-Reggiano and lemon zest.

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Entrées

Port glazed salmon **28**

Bay of Fundy raised salmon seared atop a braised pairing of fennel & Napa cabbage. Accompanied by crispy capers, Chef Thad's cucumber kimchi and spicy hoisin sauce.

Confit of duck leg **26**

This ten hour cooking process yields a savory and tender dish. Presented with a blend of fingerling potatoes, cipollini onions and roasted asparagus. Garnished with Chef Thad's pickled black grape salad and savory duck reduction seasoned with whole grain Dijon.

Bourbon pork tenderloin **22**

Woodford Reserve Bourbon marinated pork tenderloin. Served with creamy, yet crispy potato pavé and a rich herbed pork reduction.

Sautéed camaròn **24**

Pan seared shrimp marinated with a Yucatan spice rub. Served with rice and rich Oaxacan molé sauce. Garnished with fried tortilla strips, fresh cilantro and jicama salad.

Mahi-mahi **32**

Fresh line caught mahi-mahi lightly pan seared and served over black quinoa. Accompanied with spicy ginger infused tomato grapefruit sauce.

Short ribs **36**

Beef short ribs slowly braised in red wine, veal stock, and aromatics. Served with cheese grits, carrots and red wine braised shallots.

Glazed cauliflower **20**

Oven roasted cauliflower glazed with ponzu served atop a bed of black quinoa and finished with a savory pea & tarragon broth.

Moroccan hen **22**

A whole roasted Cornish hen marinated in a Moroccan spice blend and preserved Meyer lemons. Served with ginger confit of carrot, couscous and a Moroccan olive & butter sauce.

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Entrées

Thai scallops **34**

Seared jumbo sea scallops accompanied by a complex Thai coconut milk sauce, consisting of lemon grass, shallots, garlic, chilies, and kaffir lime leaves ground by hand. Served with mashed potatoes and pickled mustard greens.

Greek leg of lamb **28**

A tender leg of lamb “steak” marinated in shallot and garlic infused yogurt. Served with roasted ponzu dressed cauliflower and a celery root puree. Garnished with fennel pollen scented yogurt sauce.

New York strip **34**

10 oz New York strip steak seared to a tender medium-rare, paired with glazed haricot vert and airy dauphine potatoes. Accompanied by Chef Thad’s savory red wine, port and veal reduction.

Michigan perch tempura **24**

Fresh Michigan perch fillets lightly battered and fried. Served alongside a citrusy & crisp green papaya salad then garnished with pickled cherry tomatoes. Paired with an aromatic galangal root and kaffir lime sauce.

Chef Thad’s 5-course menu **65**

Not sure what to choose for dinner this evening? Try a five course menu designed by Chef Thad especially for you. Sit back and take a culinary journey as we share what’s special and new from our kitchen! It’s a great introduction to Chef’s cuisine, and a unique way to sample multiple items without having to make a decision. Be adventurous, do the tasting “blind”; this menu changes daily and spotlights items you won’t find on our menu, so you never know what you might be served.

Ask about Kevin’s wine flight options to make your tasting menu an experience to remember!

Chef Thad’s 5-course menu is offered Tuesday - Thursday throughout the evening and Friday & Saturday after 8 pm.

Sides

Potato pave	6	Ginger carrots	6
Sautéed spinach	5	Oven roasted asparagus	6
Cheese grits	5	Truffled mashed potatoes	8
Mashed potatoes	5		

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