



Host DINNER MENU

4/8/25 - 5/31/25

SHAREABLES

BREAD SERVICE 10

warm baguette, grass fed butter, artisanal spreads (vg)

MEAT & CHEESE 22

assorted cured meats and gourmet cheeses, paired accompaniments, warm baguette

LEMON GARLIC SHRIMP COCKTAIL 18

jumbo roasted and chilled shrimp, cocktail verte, remoulade, charred lemon (gf)

BOUCHEES DE STEAK 23

Ribeye tips, garlic butter, baguette (gf*)

SPRING CARROTS 13

MI honey, whipped ricotta, pistachio (gf, vg)

SMOKEY CREAMER POTATOES 14

lardons, dill, aged parmesan, smoked salt, mustard seed, creme fraiche (gf)

GREENS

add grilled herb chicken +7 or shrimp +9

LES FRUITS 16

chêrve fleur, strawberries, shallot, fennel, dried apricots, pistachios rhubarb buttermilk vinaigrette (gf,vg)

SAVOURY 17

asparagus, parmesan, lardons, egg, spring peas, lemon vinaigrette (gf)



ABOUT CHEF JESSICA PHILLIPS

Chef Jess Phillips of Bird Dogz blends Southern warmth and French sophistication into vibrant Modern American comfort food. Her dishes, inspired by family and culinary travels, feature local, seasonal ingredients, creating a memorable dining experience. @lovebirddogz



ENTREES

MAC & BRIE 24

Fromage blanc sauce, brie, honey herb breadcrumbs, marigold (vg), grilled herb chicken +7, shrimp +9

RICOTTA DUMPLINGS 28

Tomato fennel conserve, arugula, pistou, MI mushroom (vg)

SHRIMP & GRITS 34

U8 shrimp, grits au fromage, chili butter, asparagus, lardon (gf)

MICHIGAN RAINBOW TROUT 32

creme fraiche, smokey creamer potatoes, dill cabbage, mustard seed, charred lemon (gf)

CHICKEN LAVELLE 32

grilled paillard, honeyed carrots, tarragon butter beans, baguette (gf*)

FARMHOUSE ROAST 34

old fashioned pot roast, root beer demi glace, pomme gratin, spring peas, shallot frites (gf*)

DESSERTS

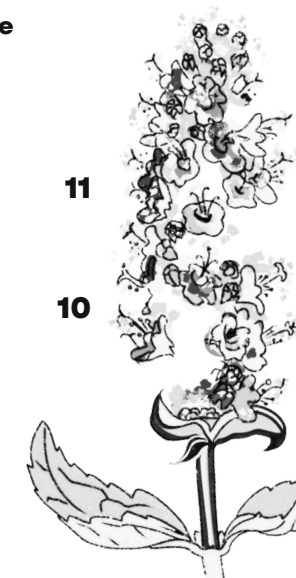
GARDEN BROWNIE 11

zucchini brownie, lavender caramel, chantilly, wafer crumble, fleur

STRAWBERRIES & CREAM 10

fresh strawberries, rhubarb preserve, brown sugar buttermilk biscuit, chantilly, thyme

v- vegan, v*- vegan available, vg- vegetarian, vg*- vegetarian available, gf- gluten free, gf*- gluten free available



parties of 5 or more, we add 20% gratuity - credit card processing fee of 3% applied

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.