



Host DINNER MENU

4/8/25 - 5/31/25

SHAREABLES

BREAD SERVICE warm baguette, grass fed butter, artisanal spreads (vg)	10
MICHIGAN CHERRY BURRATA balsamic michigan cherries, prosciutto, micro basil, truffle dust, baguette (gf*)	16
ROASTED SHRIMP COCKTAIL jumbo roasted and chilled shrimp, lemon crema, sun dried tomato cocktail sauce, charred lemon (gf)	18
BOUCHEES DE STEAK Ribeye tips, garlic butter, baguette (gf*)	23
SPRING CARROTS MI honey, whipped ricotta, pistachio (gf, vg)	13
SMOKEY CREAMER POTATOES lardons, dill, aged parmesan, smoked salt, mustard seed, creme fraiche (gf)	14
TRUFFLE SMASHED POTATOES confit garlic, truffle, spring chives (gf)	12

GREENS

add grilled herb chicken +7 or shrimp +9	
LES FRUIT DUEX michigan dried cherry, blueberries, micro basil, granny smith, red onion, lardon, blue cheese, mixed greens, brown sugar bacon vinegarette (gf, vg*)	17
SAVOURY DUEX quinoa, sun dried tomatoes, peas, asparagus, grated egg, almond, parmesan, lemon vinegarette (gf, vg*)	16

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 fromage blanc sauce, brie, honey herb breadcrumbs, marigold (vg), grilled herb chicken +7, shrimp +9	24
RICOTTA DUMPLINGS tomato fennel conserve, arugula, pistou, MI mushroom (vg)	28
SHRIMP & GRITS U8 shrimp, grits au fromage, chili butter, asparagus, lardon (gf)	34
MICHIGAN RAINBOW TROUT creme fraiche, smokey creamer potatoes, dill cabbage, mustard seed, charred lemon (gf)	32
APRICOT CHICKEN herby grilled chicken, apricot gastrique, roasted pepper quinoa, baby broccoli, pistou (gf)	32
FARMHOUSE ROAST DUEX confit garlic mashed potatoes, peas and carrots, MI mushroom demi glace, steakhouse onion ring (gf*)	34

DESSERTS

LEMON POPPY CHEESECAKE blueberry compote, chantilly, micro basil	13
BUTTERSCOTCH COCONUT MACAROON chocolate, chantilly, pistachio ganache, candied pineapple (gf)	11

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.

