

firsts

Scallops. 15

Local Tomato & Jalapeno Jam. Shaved Fennel. Soft Herbs. (gf)

Crispy Michigan Pork Belly. 14

Korean BBQ. Guernsey's Creamed Sweet Corn. Kimchi. (gf)

Roasted Broccolini. 8

Preserved Lemon Yogurt. Garlic. Chili. Dukkah. (gf)

Baked Michigan Brie. 10

Reny Picot Triple Crème Brie in Puff Pastry. Arugula. Radish. Dried Cherry. Fresh Apple. Michigan Cherry, Maple & Balsamic Vinaigrette.

Goey Baked Mac & Cheese. 8

Michigan Sharp White Cheddar. Shells. Cheesy Cracker Crumble.

Crab Cakes. 15

Stone Fruit Mustard. Watercress. Shaved Cucumber. Parsley.

soups & salads

Soup du Jour. Cup. 6 Bowl. 8

The Root's Onion Soup. 8

Wisconsin Grand Cru Gruyere. Crostini.

Spicy Black Bean Soup. Cup. 6 Bowl. 8

Pickled Corn. Cilantro. Chili Oil. (v/gf)

Petite Arugula Salad. 4

Radish. Spanish Olive Oil. Sherry Vinaigrette. (gf)

Greenhouse Fattoush. 9

Cucumber. Tomato. Radish. Hydroponic Watercress. Pita Crouton. Lemon Herb Dressing. Sumac.

The Root Orchard Salad. 10

Green Apple. Red Leaf. Marcona Almond. Dried Michigan Cherries. Saga Blue Cheese. Pickled Onion. Crispy House Made Bacon. Spicer's Hard Cider Vinaigrette. (gf)

principals

Fresh Fish. MKT

Daily Preparation.

Brick Chicken. 25

Grilled Half Amish Chicken. Fried Green Tomato. Salsa Verde. Charred Onion. Guernsey's Buttermilk.

Naturally Raised Michigan Steak. New York Strip. 29 Ribeye. 30

Grilled. Caramelized Onion & Potato Gratin. Braised Greens. Black & White Garlic.

Shrimp & Grits. 26

Anson Mills Grits. Michigan Tomato & Roasted Red Pepper Sauce. English Peas. Guanciale. Pea Tendrils. (gf)

Naturally Raised Michigan Pork Chop. 25

Mustard Spaetzle. Fig Mostarda. Mushroom Jus. Micro Mustard Greens.

Fried Bologna Sandwich! 10 *Try it as an Appetizer! Bologna Sandwich Cut Four Ways.*

Yale, Michigan's Signature Bologna. Lettuce. Tomato. Green Chili Mustard. House Cut Fries.

The Root Sloppy Joe. 11

Michigan Grass Fed Beef. Pickled Jalapeno. House Cut Fries.

Char Grilled Burger. 12

Michigan Grass Fed Beef. Roasted Shallot Aioli. Lettuce. Tomato. Pickled Onion. House Cut Fries.

ppp

Michigan White Cheddar. 2

Smoked Cheddar. 2

Fried Michigan Egg. 2

Michigan Blue Cheese. 3

House Made Bacon. 3

Grand Cru Gruyere. 2

Roasted Mushrooms. 5

Avocado. 3

House Cut Fries. 5

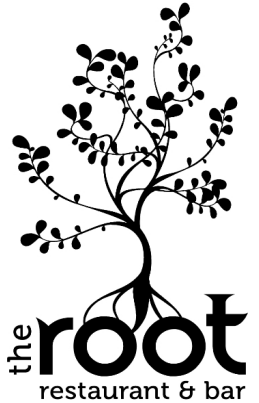
Chef's Choice Tasting Menu 50
Chef's Choice Vegan Tasting 40

wine pairing 15

beer pairing 10

Parties of 8 or more are subject to 18% automatic gratuity. 20% gratuity with split checks.

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 food borne illness.



Executive Chef • Nicholas Rodgers

Sources

C-Roy & Sons

Guernsey Dairy

Waterstreet Coffee Joint

Olson Farms

Del Bene

Spicer Orchard

Earthy Delight

Motor City Seafood Co.

R.Hirt Jr