

small plates

Scallops. 15

Winter Squash Puree. Brown Butter. Fennel & Apple. (gf)

Crispy Michigan Pork Belly. 14

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

Roasted Brussels Sprouts. 9

Coconut Curry. Yogurt. Cilantro. Crispy Shallots.

Baked Michigan Brie. 10

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

Goopy Baked Mac & Cheese. 8

Michigan Sharp White Cheddar. Shells. Cheesy Cracker Crumble.

Crab Cakes. 15

Japanese Mayo. Slaw. Ponzu. Puffed Rice.

soups & salads

Soup du Jour. Cup. 6 Bowl. 8

The Root's Onion Soup. 8

Wisconsin Grand Cru Gruyere. Crostini.

Sweet Potato Bisque. Cup. 6 Bowl. 8

Harissa. Coconut Milk. Spiced Pecan. (v/gf)

Petite Arugula Salad. 5

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

Pickled Beet & Apple Salad. 7

Shaved Fennel. Compressed Apple. Arugula. Crushed Hazelnut. Orange Ginger Vinaigrette. (v/gf)

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)

sandwiches

Served with House Cut Fries.

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

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

The Root Sloppy Joe. 11

Michigan Grass Fed Beef. Pickled Jalapeno.

Char Grilled Burger. 12

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

large plates

Fresh Fish. MKT

Daily Preparation.

Chickpea & Cauliflower Curry. 16

Anson Mills Carolina Gold Rice. Toasted Almond. Pickled Onion. Micro Greens. (v/gf)

Brick Chicken. 25

Polenta Cake. Braised Greens. Apple Cider Molasses. Carrot Jam. (gf)

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

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

Shrimp & Gnocchi. 26

House Made Ricotta Gnocchi. Bacon. English Pea. Pecorino.

Naturally Raised Michigan Pork Chop. 25

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

add

Michigan White Cheddar. 2

Smoked Cheddar. 2

Fried Michigan Egg. 2

Michigan Blue Cheese. 3

House Made Bacon. 3

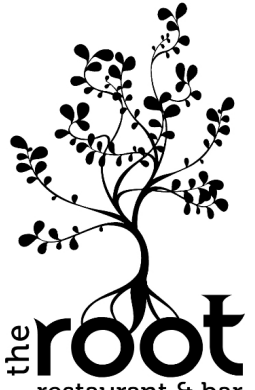
Grand Cru Gruyere. 2

Roasted Mushrooms. 5

Pulled Chicken. 5

House Cut Fries. 5

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 Uptegraff

dinner