



# TOASTED OAK® Grill & Market



## SMALL PLATES

<b>CHEF'S SAUSAGE SAMPLER</b> - 2 grilled house-made sausages, seasonal accoutrements	15
<b>FRIED POINT JUDITH CALAMARI</b> - palacios chorizo, calabrese pepper, grilled apple, Italian verde, charred tomato	12
<b>*STEAK TARTARE</b> - raw beef tenderloin, salt-cured yolk, white anchovy, hard-boiled egg, Zingerman's sourdough	10
<b>STEAK TIPS &amp; MORELS</b> - garlic, mushroom broth, maitre d' butter	11
<b>GRILLED HOUSE-MADE KIELBASA</b> - whole grain beer mustard, Cabin Fever potato salad	7

## MARKET PLATES

<b>MARKET CHARCUTERIE BOARD</b>	15/25
<i>chef's selection, seasonal accoutrements, baguette </i>	
<b>MARKET CHEESE BOARD</b>	15/25
<i>chef's selection, seasonal accoutrements, crackers, baguette </i>	
<b>SMOKED GREAT LAKES TROUT SPREAD</b>	10
<i>white wine, crackers, Zingerman's sourdough</i>	
<b>CHICKEN &amp; DUCK LIVER PATÉ</b>	8
<i>onion jam, baguette</i>	
<b>HOUSE-MARINATED OLIVES</b> ✓	6

## MOULES FRITES

15

### MUSSELS SERVED WITH HOUSE FRITES

#### MUSSELS MARINIÈRE

*white wine, herbs, shallots, butter*

#### MUSSELS DIJONAISE

*dijon mustard, herbs, white wine*

## SOUPS & SALADS

<b>CUP OF TODAY'S SOUP</b>	6
<b>VENISON CHILI</b> - cornbread waffle	9
<b>HOUSE SALAD</b> - watercress, poached pear, blue cheese, spiced nuts, fig vinaigrette ✓	6
<b>RED HEADS ARE BETTER</b> - red oak, squash + ricotta, chanterelle, pecan, maple vinaigrette ✓	7
<b>*CHARRED ROMAINE CAESAR</b> - smoked red onion, lemon zest, croutons, white anchovy	9
<b>PICKLED BEETS</b> - butter lettuce, goat cheese croquettes, pistachio, orange vinaigrette ✓	8

## ENTREES

<b>PORK OSSO BUCCO</b> 26
<i>rutabega, ginger apple, cauliflower, puff rice</i>
<b>*STEAK FRITES</b> 26
<i>maitre d' butter, marchand du vin, frites</i>
<b>COQ AU VIN</b> 28
<i>pearl onion, carrot, spinach, wine</i>
<b>SEASONAL FISH MP</b>
<i>maitre d' butter, grilled lemon</i>
<b>CREEKSTONE FILET MIGNON</b> 55
<i>redskins, persimmon, foyot</i>

<b>PORCHETTA</b> 24
<i>morrocan chickpeas, apricot, almond</i>
<b>MUSHROOM RISOTTO</b> 26 ✓
<i>foraged mushrooms, shaved truffle</i>
<b>ROASTED SQUASH</b> 18 ✓
<i>red rice, fennel, bok choy, pepita, coconut curry</i>
<b>RICOTTA GNOCCHI</b> 25
<i>shrimp, bacon, spinach, apple, poached egg</i>
<b>WHOLE TROUT</b> 40
<i>grenobloise, leeks</i>

## SIDES & SHARES

<b>CHEF'S VEGETABLES</b>	MP
<b>DRUNKEN MUSHROOMS</b>	7
<i>button mushrooms, red wine, garlic, herbs ✓</i>	
<b>BRUSSEL SPROUTS</b>	9
<i>bacon lardon, caramelized onion </i>	
<b>ROASTED REDSKINS</b> ✓	5
<b>SPICY BROCCOLINI</b>	5
<i>parmesan, calabrese peppers, lemon zest ✓</i>	
<b>HAND CUT FRITES</b> ✓	5

## FLATBREAD PIZZAS

<b>PEPPERONI</b>
<i>charred tomato, mozzarella</i>
15
<b>BLT</b>
<i>pork confit, smoked red onion, roasted tomato, arugula, gairdinere aioli</i>
18

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## FARM TO FORK



= SWINE INCLUDED

✓ = VEGETARIAN

FOR YOUR CONVENIENCE, 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE