

 - SWINE INCLUDED

 - VEGETARIAN

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

TOASTED OAK®

Grill & Market



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

SOUP & SALAD

CUP OF TODAY'S SOUP · 6

HEIRLOOM TOMATO SOUP · 9

 PARMESAN BAGUETTE

HOUSE SALAD · 6

PEACH, PLUM, ARUGULA, HONEY, ALMONDS,
 MASCARPONE, WHITE BALSAMIC

GARDEN SALAD · 7

CARROT, CORN, TOMATO, CUCUMBER,
 RADISH, GREENS, SHERRY VINAIGRETTE

*CHARRED ROMAINE CAESAR · 9

SMOKED RED ONION, LEMON ZEST,
CROUTONS, WHITE ANCHOVY

PICKLED BEETS · 8

BUTTER LETTUCE, GOAT CHEESE CROQUETTES,
 PISTACHIO, ORANGE VINAIGRETTE

MOULES FRITES

MUSSELS SERVED WITH HOUSE FRITES

MUSSELS MARINIÈRE · 15

WHITE WINE, HERBS, SHALLOTS, BUTTER

MUSSELS DIJONAISE · 15

DIJON MUSTARD, HERBS, WHITE WINE

SMALL PLATES

CHEF'S SAUSAGE SAMPLER · 15

2 GRILLED HOUSE-MADE SAUSAGES,
 SEASONAL ACCOUTREMENTS

FRIED POINT JUDITH CALAMARI · 12

PALACIOS CHORIZO, CALABRESE PEPPER, GRILLED APPLE,
 ITALIAN VERDE, CHARRED TOMATO

*STEAK TARTARE · 10

RAW BEEF TENDERLOIN, SALT-CURED YOLK,
WHITE ANCHOVY, HARD-BOILED EGG,
ZINGERMAN'S SOURDOUGH

STEAK TIPS & MORELS · 11

GARLIC, MUSHROOM BROTH, MAITRE D' BUTTER

GRILLED HOUSE-MADE KIELBASA · 7

 WHOLE GRAIN BEER MUSTARD, CABIN FEVER POTATO SALAD

ENTREES

WHOLE TROUT · 40

CAULIFLOWER, HEMP TABOULEH

*STEAK FRITES · 26

MAITRE D' BUTTER, MARCHAND DU VIN, FRITES

MILLER'S AMISH CHICKEN · 28

WATERMELON, TOMATO, BEETS, CUCUMBER, MINT

SEASONAL FISH · MP

MAITRE D' BUTTER, GRILLED LEMON

CREEKSTONE FILET MIGNON · 50

SMOKED REDSKINS & SUNDRIED TOMATO,
 ROASTED GARLIC BACON CARAMEL

MARKET PLATES

MARKET CHARCUTERIE BOARD · 15/25

CHEF'S SELECTION, SEASONAL ACCOUTREMENTS,
BAGUETTE 

MARKET CHEESE BOARD · 15/25

CHEF'S SELECTION, SEASONAL ACCOUTREMENTS,
CRACKERS, BAGUETTE 

SMOKED GREAT LAKES TROUT SPREAD · 10

WHITE WINE, CRACKERS, ZINGERMAN'S SOURDOUGH

CHICKEN & DUCK LIVER PATÉ · 8

ONION JAM, BAGUETTE

HOUSE-MARINATED OLIVES · 6 

SIDES & SHARES

CHEF'S VEGETABLES · MP

DRUNKEN MUSHROOMS · 7

BUTTON MUSHROOMS, RED
WINE, GARLIC, HERBS

CAULIFLOWER GRATIN · 9

HUMBOLT FOG, ROBIOLA, LARDON,
PARMESAN BREAD CRUMBS 

ROASTED REDSKINS · 5

SPICY BROCCOLINI · 5

PARMESAN, CALABRESE
PEPPERS, LEMON ZEST

HAND CUT FRITES · 5

FLATBREAD PIZZAS

PEPPERONI · 15

CHARRED TOMATO, MOZZARELLA 

BLT · 18

PORK CONFIT, SMOKED RED
ONION, ROASTED TOMATO,
ARUGULA, GAIRDINIERA AIOLI 

CHORIZO PORCHETTA · 24

SMOKED COUS COUS, MICHIGAN CHERRY, CILANTRO
OIL 

BEET RISOTTO · 19

GOLDEN BEETS, PEA TENDRILS 

FALAFEL · 18

SWISS CHARD, GOLDEN RAISIN, CURED CARROT,
HUMMUS, CUCUMBER, RADISH, HARISSA
VINAIGRETTE 

MUSHROOM TRUFFLE TORTELLONI · 25

FENNEL TURMERIC PUREE, SHAVED ASPARAGUS,
PICKLED RHUBARB, TRUMPET ROYAL CHIPS 