

NON-ALCOHOLIC BEVERAGES

SHRUB SODA \$3

Seasonal Drinking Vinegar, Club Soda

110 LEMONADE \$2.5

Lemon, Honey, Rosemary

TEA \$2.5

Iced or Hot | Black or Seasonal

APOTHECARY SODA \$3.5

(Black Cherry, Cream Soda)

TRIPLE XXX ROOT BEER \$3**CONJURE COFFEE** \$6

French Press (serves 2)

(Mogiana Eagle or Mogiana Swiss Water Decaf)

COCKTAILS

THE DIRTY PERK \$8.5

Vodka, House Coffee Liqueur, Chai Spice, Cream

TEQUILA MOCKINGBIRD \$8

Anejo, Citrus, Cayenne, Apple Cider, Sugar & Spice

TC SOUR \$6.5Traverse City Whiskey, Cherry, Brown Sugar,
Lemon, Angostura**SIDEWAYS** \$8Vodka, Simple, Lime, Green Grapes, Grapefruit,
Lavender**SECRET GARDEN** \$7

Rotating Shrub, Anejo, Soda

DO A FLIP WILSON \$8

Vodka, Blueberry, Lemon, Egg White, Ginger

BEA'S GOLDEN GIRL \$7

Gin, Lemon, Honey

MANHATTAN \$8

(Bourbon or Rye), Vermouth, Bitters, Cherry

OLD FASHIONED \$8

(Bourbon or Rye), Simple, Bitters, Citrus

CLASSIC DAIQUIRI \$7

Rum, Simple, Lime

MARTINI \$8

(Gin or Vodka), Vermouth, Olive

BOURBON BALL \$9Four Roses Bourbon, Cocoa-Cayenne Syrup,
Molé Bitters, Citrus**SANGRIA, MEADS, CIDERS, & DRAUGHTS** Today's rotations are listed on the Seasonal Chalkboard.

BEER FLIGHT \$8

Choose four draught selections

CHEERS!! A ROUND FOR THE KITCHEN \$10

Treat our chefs to an after-service shift drink

STARTERS

HUMMUS \$14 (V)

Seasonal Hummus, Roasted & Fresh Vegetables, House Pickles, Focaccia Toast, Artisan Crackers

SEASONAL CHARCUTERIE BLOCK \$MRKT

Cured Meats, Cheeses, Dried Fruits, Nuts, Jam, Hummus, Spreads, Focaccia Toast, Artisan Crackers

FLIGHT OF BACON \$20

Raspberry Chipotle, Hickory, Applewood, Creamed Honey, Apple Butter, Dried Fruit, Micro Greens, Buttermilk Biscuits

BAKED BRIE \$12 (V)

Brie, Apple-Cherry Compote, Creamed Honey, Nuts, Focaccia Toast, Artisan Crackers

110 MAC & CHEESE \$13

Penne Pasta, Polish Sausage, 4-Cheese Cream, Panko Crust

WINGS \$16

Rabbit Wings, Buffalo Sauce, Bleu Cheese, Bok Choy, Cilantro

FAWN WITH THE WIND \$16 (GF)

Venison Brat, Sauerkraut, O/E Duck Egg, Parsnip & Beet Hash

DUCK Bs & Gs \$16

Duck Hind-Quarters, Maple Gravy, Buttermilk Biscuit, Spicy BBQ

SALADS HALF / FULL

110 \$7/12

Greens, Candied Bacon, Caramelized Red Onion, Heirloom Tomato, Bleu Cheese, Parmesan, Croutons, Buttermilk Ranch

SOOEY CHOP-CHOP \$9/14

Greens, Grilled Cajun Chicken, Candied Bacon, Mushrooms, Red Onion, Tomato, Grilled Squash, Avocado Puree, White Cheddar, Croutons, Citrus Honey Mustard

GARDEN GROVE \$8/13 (N)

Kale, Roasted Squash, Pickled Apples & Onions, Dried Fruit, Pumpkin Seeds, Smoked Pecans, Maple Vinaigrette

CHEF \$9/14

Greens, Grilled Chicken, City Ham, Hickory Bacon, Hard-Boiled Egg, Carrot Puree, Pickled Snap Peas, Feta, Croutons, Tomato Bruschetta

DRESSINGS:

Tomato Bruschetta (N)
Buttermilk Ranch
Citrus Honey Mustard

VINAIGRETTES:

Toasted Spice
Maple Vinaigrette (N)

ADD-ON OPTIONS:

Hard-Boiled Egg \$1
Candied-Bacon \$1
Extra Dressing: \$0.5

BURGERS

TOPPING OPTIONS:

THE GARDEN \$12 (N)

Red Onion, Toasted Spice Tomatoes, Greens, Sweet Pickle, Focaccia

THE ORCHARD \$14

Hickory Bacon, Apple-Cherry Compote, Greens, Brie, Seasoned Bun

THE FARM \$13 (V)

Bibb Lettuce, Tomato, Sweet Pickle, Onion, White Cheddar, Seasoned Bun

THE RANCH \$15

Pork Belly, Caramelized Onion, Sweet Pickle, White Cheddar, Spicy BBQ, Seasoned Bun

BURGER OPTIONS:

Grass-Fed Beef
Wagyu Beef

ADD-ON OPTIONS:

Chicken Egg \$1
Duck Egg \$2
Bacon \$1
House BBQ \$0.5
Hollandaise \$2

Quinoa (N) (GF)

Turkey
Alpaca

Garlic Aioli \$1
Multi-Grain Bread \$2
Pumpkin Bread \$2 (GF)*

*Not Celiac Certified

(V) vegetarian options (N) vegan (GF) gluten friendly*

*Please inform your server of any food allergies and the severity. Eating gluten friendly products does not guarantee no traces of gluten. We are not a Celiac certified kitchen.



ENTREES SERVED WITH YOUR CHOICE OF ONE SIDE**POR-KEYS TRIP** \$22

Turkey/Pork Meatloaf, Cranberry Spread, Roasted Carrots, Parsnip & Beet Hash, Pickled Apple & Onion

MOJO PORK \$26

10 oz Grass-Fed Tomahawk, Sweet Potato & Squash Pancake, Pickled Fennel & Radish, Rainbow Chard, Cilantro

SHEAR PERFECTION \$28 **GF**

3 Grass-Fed Lamb T-bones, Kale, Confit Shallots, Citrus Honey Mustard, Ginger-Carrot Mascarpone

BOWL LEBOWSKI \$20 **V**

Sweet Potato & Squash Pancake, Green Beans, Roasted Squash, Mushrooms, Salsa Verde, Red Pepper Coulis, Pumpkin Seeds

CUTS SERVED WITH ONE SIDE OF YOUR CHOICE**110 FILET** \$34 **GF**

(8 oz Grass-Fed or Grain-Fed) Dill Bleu Cheese Cream, Parsnip Puree, Carrots, Green Beans, Red Wine Reduction

WAGYU NY STRIP \$38

14 oz Grain-Fed, Coffee Chili Rub, Ranch Slaw, House Molé, Grilled Onion

RIBEYE \$32 **GF**

14 oz Grain-Fed, Fresh Greens, Salsa Verde, Mushrooms, Red Pepper Coulis

WAGYU 3 WAYS \$140 **GF**

(feeds 4, choice of 4 sides)

Eye of the Ribeye- 110 Filet Preparation
Tomahawk - Steak Frites
Shaved - Fresh Greens, Salsa Verde

SIDES**LOADED SPANKED POTATOES** \$5 **GF**

Red Potato, Bacon, Tomato, Cheese, Garlic Butter, Cilantro

GRILLED VEGETABLES \$5 **V** **GF**

House Butter, House Rub, Cilantro

HOUSE PICKLES \$5 **N**

Assorted Vegetables, Spicy Peanut Butter Sauce

BRUSSELS SPROUTS \$5 **GF**

Sprouts, Maple, Honey

DUCK FAT FRIES (SMALL OR LARGE) \$5/7 **GF**

Salt & Pepper, Cilantro, House Ketchup

CHEESY POTATO BACON SOUP \$5 **GF**

Potato, Cheese, Cream, Bacon Topping

DESSERTS**DUCK EGG CRÈME BRÛLÉE** \$MRKT

Baker's Choice

CHOCOLAT \$MRKT

Rotating Chocolate Dessert

V vegetarian options **N** vegan **GF** gluten friendly*

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FOR AN ADDITIONAL CHARGE, YOU MAY SUBSTITUTE A SALAD FOR YOUR SIDE. EATING RAW OR UNDERCOOKED MEAT / EGGS COULD CAUSE FOODBORNE ILLNESS

WINE FLIGHT

Choose four Select wines \$12

SELECT REDS

DUSTED VALLEY SYRAH \$10/43
Huckleberry, Blueberry, Dried Violets, Orange Peel

RESPLENDENT PINOT NOIR \$9/33
Black Cherry, Pomegranate, Nutmeg

THE DARK LODI RED BLEND \$7/25
Blackberry, Cassis, Plum, Chocolate

THE CRUSHER CABERNET SAUVIGNON \$8/30
Stone Fruit, Tarragon, Smoked Bacon

CHENTO MALBEC \$12/42
Ripe Plum, Chocolate, Spice

LE MORETE VALPOLICELLA RIPASSO \$10/35
Stone Fruit, Cherry, Floral

RESERVE REDS

VINA ZACO RIOJA TEMPRANILLO \$30
Red Fruit, Oak, Fresh Acidity

FEDERALIST BARREL-AGED ZINFANDEL \$45
Blackberry, Vanilla, Charred Oak

DECERO MALBEC \$39
Violet, Cherry, Blackberry

RAYMOND MERLOT \$45
Currant, Plum, Blueberry

SELECT WHITES

BIANCO DI CA' MOMI WHITE BLEND \$8/37
Stone Fruit, Citrus, Oak, Tropical Fruit

ASTORIA PROSECCO \$7
Peach, Berry Bubblegum, Citrus, Dry

WHITE HAVEN SAUVIGNON BLANC \$9/39
Gooseberry, Passion Fruit, Black Currants

LOVEBLOCK SAUVIGNON BLANC \$13/43
White Peach, Tropical Fruit, Mineral Acidity

ASTORIA ALISIA PINOT GRIGIO \$8/26
Bright Melon, Honey, Fresh Fruit

RYAN PATRICK CHARDONNAY \$7/25
Ripe Pear, Apple, Pineapple, Apricot

AFTER DINNER

COOPER & THIEF BOURBON BARREL AGED RED \$10
Vanilla, Spice, Black Plum, Tobacco

TAYLOR FLADGATE RESERVE TAWNEY PORT \$16
Red Berry, Jasmine, Plum, Apricot

FONSECCA GUIMARAENS VINTAGE PORT \$12
Black Currant, Wild Herbs, Wood, Black Cherry

COPPER & KINGS BUTCHERTOWN BRANDY \$9
Peach, Dark Cherry, Rye, Oak