



*Welcome to Our Table!*

*Flora*

Soup of the Moment : Fresh ingredients & Market Inspired & Made with Love	\$9
Green Salad: Common Ground Greens & Seasonal Accompaniments & Vinaigrette	\$11
Bangkok Pancake & Thai Vegetable "Slaw" & Peanut Tamarind Dressing & Toasted Cashews	\$13
Add Grilled Shrimp	\$17
Indian Vegetable Fritters & Trio of Chutney & Sauces	\$13
Roasted Sunburst Beets & Fresh Citrus & Chevre Mousse & Pistachio Crumble	\$14
Stuffed Squash & Kasha & Roasted Roots & Wilted Winter Greens Pomegranate & Toasted Almonds	\$20
Add Grilled Shrimp	\$24

*\*\*\*\* Our Flora Collection are Predominantly Plant Forward Dishes  
and Most can be Prepared Fully Plant Based Upon Request!\*\*\*\**

*Fauna*

Brown Butter Roasted Sea Scallops & Carrot Puree & Pickled Fennel & Apple  
& Almond Crumb \$17/26

Purely Perch: Lake Erie Yellow Perch & Lemon & House Tartar Sauce \$16/\$22

Pan Roasted King Cole Duck Breast & Celery Root & Apple Puree & Wilted Greens  
Dark berry Gastrique & Balsamic Blackberries \$28

Fresh Catch & Seasonally Inspired Accompaniments and Sauce \$M.P.

Sterling Silver Beef Tenderloin & Yukon Gold Wedge "Fries" &  
& Red Wine Demi Glace & Classis Aioli \$36

*Side Things* \$6 ea

Daily Potatoes

Farm to Table Vegetable Preparation

Sautéed Field & Forest Mushroom

*Modern Farmhouse Cuisine*

We use Local and Organic, Ethically Raised products as much as possible  
Thank You to our Farmers!