



Kalamazoo Mall | \$34 (3 course option)

Starter:

Garden Salad

mixed greens, cucumber, tomato, red onion, tossed in red wine vinaigrette

Entrees:

Blackened Shrimp n Grits - **GF**

blackened shrimp, Michigan sweet corn, cheddar grits, bacon, arugula, red onion

Cuban Gnocchi

mustard braised pork, bacon, pickles, in a dijon cream sauce

Marinated Airline Chicken - **GF**

herb marinated and grilled airline chicken breast, seasonal vegetable, mashed potatoes, cilantro beurre blanc sauce

Vegan Meatloaf - **V, VE, GF**

impossible, mushroom gravy, roasted yukon potatoes, seasonal vegetables

Desserts:

Warm Chocolate Brownie

Gibson | \$36 (3 course option)

Starter:

Garden Salad

mixed greens, cucumber, tomato, red onion, tossed in red wine vinaigrette

Entrees:

Scottish Salmon

from faroe islands, corn cake, roasted tomato & shallot, chive oil, chili-lime butter, fresh seasonal vegetable

Blackened Shrimp 'n Grits - **GF** *blackened shrimp, Michigan sweet corn, cheddar grits, bacon, arugula, red onion*

Cuban Gnocchi
mustard braised pork, bacon, pickles, in a dijon cream sauce

Marinated Airline Chicken - **GF**

herb marinated and grilled airline chicken breast, seasonal vegetable, caramelized onion mashed potatoes, cilantro beurre blanc sauce

Desserts:

Warm Chocolate Brownie

The Foundry | \$42 (3 course option)

Starter:

Garden Salad

mixed greens, cucumber, tomato, red onion, tossed in red wine vinaigrette

Entrees:

Marinated Airline Chicken - **GF**

herb marinated and grilled airline chicken breast, seasonal vegetable, caramelized onion mashed potatoes, cilantro beurre blanc sauce

Scottish Salmon

from faroe islands, corn cake, roasted tomato & shallot, chive oil, chili-lime butter, fresh seasonal vegetable

Michigan cut | **Market Price - GF**

blue cheese butter, au gratin potatoes, balsamic mushrooms and vegetable of the day

Vegan Meatloaf - **V, VE, GF**

impossible, mushroom gravy, roasted yukons, seasonal vegetables

Dessert:

Warm Chocolate Brownie

Vegan Lemon Bar - **GF, VE**



Limited Menu Option A (entree only)

Grilled Salmon \$24

from faroe islands, corn cake, roasted tomato & shallot, chive oil, chili-lime butter, fresh seasonal vegetable

Blackened Shrimp 'n Grits \$22 - GF

Blackened shrimp, michigan sweet corn, cheddar grits, bacon, arugula, red onion

Marinated Airline Chicken \$20 - GF

herb marinated and grilled airline chicken breast, seasonal vegetable, beurre blanc sauce

Green Goddess Garden \$15 - GF

grilled chicken, spring mix, tomato, carlson farm's hard boiled egg, applewood smoked bacon, cucumber, avocado, green goddess dressing

Hickory Chicken Sandwich \$14

Grilled chicken breast, pickled onions, pesto aioli, pimento cheese, house pickles, lettuce, brioche bun

Your choice of fries, chips, or garden salad +\$1.50

Limited Menu Option B (entree only)

Marinated Airline Chicken \$20 - GF

herb marinated and grilled airline chicken breast, seasonal vegetable, beurre blanc sauce

Blackened Salmon & Bleu Cheese Salad \$17 - GF

blackened salmon, spinach, arugula, toasted pecan, pickled red onion, blue cheese crumbles, cucumber, creamy blue cheese dressing

Green Goddess Garden \$15 - GF

grilled chicken, spring mix, tomato, carlson farm's hard boiled egg, applewood smoked bacon, cucumber, avocado, green goddess dressing

Cuban Gnocchi \$22

mustard braised pork, bacon, pickles, in a dijon cream sauce

Sloppy Joseph \$16 - VE

impossible meat, local heirloom tomatoes, korean bbq, vegan cheddar, pickled jalapenos, served on a vegan bun. Your choice of fries, chips, or garden salad +\$1.50

Limited Menu Option C (entree only)

Grilled Salmon \$24

from faroe islands, corn cake, roasted tomato & shallot, chive oil, chili-lime butter, fresh seasonal vegetable

Michigan Cut Steak M/P - GF

Grilled vegetable, bleu cheese butter, au gratin potatoes, balsamic mushrooms

Cuban Gnocchi \$22

mustard braised pork, bacon, pickles, in a dijon cream sauce

Vegan Meatloaf \$24 - V, VE, GF

impossible, mushroom gravy, roasted yukons, seasonal vegetables

Carlson Farm's Chops \$26

al pastor, refried beans, charred pineapple relish, green onions, and greens

Grilled Trout \$21

beurre blanc, roasted farro, musrooms and peas

Limited Menu Option D (entree only)

Marinated Airline Chicken \$20 - GF

herb marinated and grilled airline chicken breast, seasonal vegetable, beurre blanc sauce

Burmese Red Pork \$28

local braised pork shoulder, soy, sesame, cilantro, rice, and pickled vegetables

Shrimp 'n Grits \$22

blackened shrimp, michigan sweet corn, cheddar grits, bacon, arugula, red onion

Vegan Meatloaf \$24 - V, VE, GF

impossible, mushroom gravy, roasted yukons, seasonal vegetables

Michigan Cut Steak M/P - GF

grilled vegetable, bleu cheese butter, au gratin potatoes, balsamic mushrooms

Grilled Trout \$21

beurre blanc, roasted farro, musrooms and peas