

[Red Haven]

A little COVID housekeeping before we get to the food:

Please wear a mask when placing your order or when not seated at your table and whenever possible place your full order at one time.

If you are not feeling well or have been around someone who has COVID 19 or symptoms, please wait to dine with us at a later date

Thank you for your understanding and cooperation, we are pleased to safely serve you!

[starters]

mushroom bisque

roasted cream of mushroom soup with fennel,
leek, and spring pesto **9**
soup shooter **3**

bake

house made roasted garlic-herb focaccia,
cherry tomato-asparagus confit with feta **8**

fries

house cut salt and pepper russet fries **5**
dusted in house bbq powder with side of
sweet mustard aioli **6**

cheese plate

baked house made ricotta topped
with a strawberry-sherry-honey reduction,
served with grilled focaccia **15**

chilaquiles

fried corn tortillas cooked in a spring vegetable
salsa, pickled shallot, feta cheese, fried egg **12**
add house spiced pork chorizo **2**

[salads]

spring beet salad

spring lettuce mix, dill, roasted beets, cocoa
nibs, orange segments, goat cheese vinaigrette
15

radish carpaccio

sliced red, white, black and purple radish,
walnut crumble, micro greens,
brown butter-miso vinaigrette **12**

add grilled chicken **3 ½**

add grilled tofu **3**

[sandwiches]

shrimp burger

ground shrimp-sofrito burger topped with an
asparagus slaw and blis blast aioli, brioche bun
16

italian stallion

sliced roasted top round, mattone cheese,
spring giardiniera and house aioli
on a toasted hoagie roll **18**

beet falafel

roasted beet-white bean falafel, cashew-pea
humus, radish salad, pita **14**

nashville hot chicken sandwich

buttermilk fried chicken with nashville hot
glaze, cabbage slaw, duke's mayo, brioche bun
16

add side salt & pepper fries **3**

add side mix green or carpaccio **3**

[plates]

stuff

chicken galantine stuffed with garlic and herbs,
grilled endive-roasted fiddlehead-olive
tapenade, braised mustard greens, chicken jus
24

mushroom ragu

lions mane mushroom "pasta" with roasted
michigan mushrooms, vegan bechamel, peas,
pea shoots **21**

papillote

rainbow trout fillet with parsnip-vanilla puree,
english peas baked in parchment,
citrus-rhubarb salad **24**

lamb loin

seared lamb loin with a spelt-fava bean salad,
fava bean puree and pickled turnips **25**

smoked pork dinner for two

maple brined smoked ham with a honey glaze,
orange glazed carrots,
creamy mashed potatoes, deviled eggs **55**

[kids menu]

all kids meals are served with a side of fresh fruit
-kids only please-

“the natalie”

marinated grilled chicken with french fries **7**

pita wrap

fried chicken, cheddar, shredded lettuce, pita wrap **7**

pasta primavera

penne pasta in a cherry tomato-feta sauce **7**

[desserts]

carrot cake

gluten free carrot cake,
sour cream frosting, candied
carrots

10

strawberry-rhubarb galette

in a flaky butter crust with a
sweet goat cheese-black pepper
drizzle

9

chocolate parfait

chocolate mousse, orange,
salted caramel

9

[cocktails]

blackberry mint julep

beer barrel bourbon, mint, chambord, ginger, blackberry bitters

12

spring blooms

arbor spring gin, strawberry shrub, cocchi rosa, honey, rose water, fizz

11

beetlejuice

long road aquavit, st germain elderflower liqueur, nocino walnut liqueur,
grapefruit, beet kvass, havana and hide bitters

11

la ultima palabra

casamigos silver tequila, michigan cherry liqueur, green chartreuse, lime

12

[wine by the glass]

featured red or white

ask your server about today's featured options

[beer bottles and cans]

Shorts Locals Light **4**

Brewery Vivant Grand Lager (16oz) **6.5**

Dark Horse Amber Ale **4.5**

Bell's Oberon **4.5**

Greenbush Star Chicken Shotgun IPA **5**

Bell's Two Hearted IPA **5**

Short's Soft Parade **5.5**

At Water Vanilla Java Porter **5**

Scrumpy's Organic Cider **7**

Founders Mas Agave Lime Hard Seltzer **4.5**