

[Red Haven] to go

[starters]

chestnut bisque

creamy chestnut bisque
with caramelized onions and cocoa nibs **9**

bake

house made potato crusted herb focaccia
with cheese fondue sauce **9**

fries

house cut salt and pepper russet fries **5**
dusted in kimchi powder with sriracha aioli **6**

general tso cauliflower

crispy general tso style cauliflower with
cucumber-red onion salad,
dusted with walnut dukkah **14**

[sandwiches]

patty melt

bison burger, cranberry mustard aioli,
creamed leeks, raclette cheese,
griddled marbled rye **18**

shrimp burger

ground shrimp burger topped with a celery root
slaw in a truffle aioli, brioche bun **16**

pork banh mi

lime-ginger braised pork shoulder,
pickled carrot & daikon, lentil walnut pate,
sriracha aioli, micro cilantro **16**

tofu banh mi

vietnamese marinated tofu,
pickled carrot & daikon, lentil walnut pate,
vegan sriracha aioli, micro cilantro **14**

add side salt & pepper fries **3**

add side mix greens or carpaccio **3**

[salads]

winter harvest salad

winter lettuce mix, grapefruit, blood orange
and orange segments,
pomegranate seeds, poppyseed vinaigrette **15**

vegetable carpaccio

thinly sliced beet, apple, radish, turnip
and leeks with micro mix, puffed rice and
maple-sherry vinaigrette **12**

add grilled chicken **3 ½**

add grilled tofu **3**

[plates]

mac n cheese

penne pasta in a michigan blend cheese sauce
with smoked house andouille sausage and
braised greens, baked with spicy breadcrumbs
22

rabbit enchiladas

cumin-lime roasted rabbit enchiladas
with huitlachoche sauce, fresno chili sauce and
cilantro-lime crema, crumbled feta **16**

bulgogi bowl

ground beef bulgogi with steamed rice,
shaved carrot, roasted brussel sprouts,
pickled peanut, gingered fish sauce vinaigrette
18

papillote

rainbow trout fillet with roasted mushrooms,
and squash puree baked in parchment,
citrus-herb gremolata sauce **22**

tempeh chorizo tacos

house chorizo spiced tempeh, hand pressed
corn tortillas, cherry jam, winter salsa, pepitas
20

braised shortrib dinner for two

braised and grilled beef shortrib, herb
marinated grilled mushrooms, blood orange-
red onion jam, house naan, yogurt sauce **65**

[kids menu]

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

“the natalie”

marinated grilled chicken with french fries **7**

naan pepperoni pizza

grilled naan with pepperoni, mozzarella and pizza sauce **7**

mac n cheese

hidden veggie cheese sauce with pasta **6**
add turkey meatballs 3

[desserts]

egg nog bread pudding

brioche bread pudding with
eggnog custard and cocoa nibs
10

apple pear crisp

with gluten free crumb topping
10

sweet potato crème brulee

sweet potato-mexican chocolate
baked custard with spiced sugar
brulee topping **9**

[cocktail kits]

each kit makes 4 cocktails

it's a wonderful life (12 oz)

beer barrel rye, brown sugar simple syrup, clove studded orange twist
32

jingle juice (16 oz)

freshwater barrel aged rum, ginger liqueur, grapefruit juice, Christmas spiced simple syrup,
Northwood's wild ginger beer, pomegranate seeds
30

santa clausmopolitan (12 oz)

knickerbocker gin, st germain elderflower liqueur, dolin dry vermouth, cranberry jam, starfruit-
rosemary tree garnish
28

whobilation (12 oz)

valentine vodka, crème de cocoa, crème de menthe, grapefruit bitters, vanilla ice cream
25