

[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**