

## [Red Haven]

To ensure everyone's safety we kindly ask you follow our COVID "house rules"  
whenever possible place your full order including drinks at one time  
wear a mask when placing your order or when entering the restaurant  
if you are not feeling well or have been around someone who has COVID 19 or symptoms,  
please wait and dine in with us at a later date.

Thank you for your understanding and cooperation.

### [starters & salads]

**butternut squash bisque**  
creamy butternut squash bisque  
with apple-poblano salsa **8**

**bake**  
house made roasted harvest focaccia  
with pumpkin butter **7**

**fries**  
house cut salt and pepper russet fries **5**  
dusted in house sherry vinegar powder **6**  
with roasted red pepper aioli **6**

**sweet potato poutine**  
house cut sweet potato fries, crumbled feta,  
cilantro-lime aioli and ground chorizo **12**

**tempura delicata squash rings**  
tempura battered delicata squash rings with a  
fresno chili veganaise, grated vegan cheese **12**

**cheese plate**  
fluffy bottom "wonder woman" manchego  
cheese with roasted pepper romesco sauce,  
balsamic drizzle and focaccia crisps **16**

**autumn harvest salad**  
mixed greens of artisan head lettuce and  
baby arugula, roasted delicata squash,  
graham crunchies, crumbled blue cheese,  
caramelized onion-apple cider vinaigrette **14**

**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]

**roast**  
sweet potato gnocchi with braised lamb,  
roasted sweet potato, apple and orange zest **25**

**relleno**  
eggplant stuffed with ground tempeh, dried  
cherry and fennel topped with a vegan creme  
fraiche, pistachios and pomegranate seeds **18**

**grill**  
rainbow trout fillet with melted leeks, charred  
rapini and a citrus salad **21**

**dredge**  
buttermilk fried chicken thigh and leg battered  
with seasoned flour, served with chicken gravy,  
braised greens, and caramel apples **22**

**steak dinner**  
grilled ny strip steak (16oz) with roasted  
brussel sprouts and pears, butterball mash  
potato croquette, blue cheese demi **65**  
(serves 2)

### [sandwiches]

**mushroom swiss burger**  
bison burger, michigan herb roasted  
mushrooms, noella cheese, house ketchup,  
brioche bun **18**

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

**cauliflower wrap**  
slow roasted cauliflower with an apple-raisin  
slaw, mixed greens and creamy vegan leek  
dressing in a spinach wrap **14**

**crispy trout rueben**  
almond crusted trout, house sauerkraut, 1000  
island aioli, grilled rye bread **15**

**add** side salt & pepper fries **3**

**add** side mix greens or carpaccio **3**

**[kids menu]**

all kids meals served with side of fresh fruit

**“the natalie”**

marinated grilled chicken with french fries **7**

**ragu**

braised beef with hearty tomato sauce and pasta **7**

**mac n cheese**

hidden veggie cheese sauce with pasta **6**

**add turkey meatballs 3**

**[desserts]**

**german chocolate parfait**

german chocolate cake layered with coconut-pecan buttercream, and cherry jam **9**

**apple pear crisp**

with gluten free crumb topping **10**

**strawberry soup**

strawberry-creme anglaise puree with sorrel whipped ricotta **9**

**cocktails \$9**

**borracho agua fresca**

casamigos blanco tequila, watermelon-lemonade, fizz

**spiked peach sweet tea**

beer barrel bourbon, red haven peach puree, sweet tea

**fall gin manhattan**

arbor fall gin, st george spiced pear liquor, blackberry bitters, orange

**basic b\*\*\*\* mule**

valentine vodka, apple cider, ginger beer, lime

**wine by the glass \$9**

**Matetic**

Sauvignon Blanc

**Le Caban**

Riesling

**Vina Robles**

Cabernet Sauvignon

**Montoya**

Pinot Noir

**Le Cocagne**

Rose

**beer bottles and cans**

**Shorts** locals light **4**

**Starcut** pulsar, dry cider **4.5**

**Scrumpy's** organic cider **7**

**Bell's** oberon wheat ale **4.5**

**LBC** peninsula pilsner **5**

**Founders** breakfast stout **7.5**

**Grand Armory** wheezin' juice **5**

**Brewery Vivant** grand lager (16 oz) **6.5**

**Griffin Claw** screamin' pumpkin ale (16oz) **5.5**

**The Mitten Brewing Co** west coast swing amber ale **5**