

[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**

cheese plate

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

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**

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 shank,
michigan mushrooms, 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**

quiche du jour

deep dish style quiche with seasonal vegetable
filling, herbs and blend of Michigan cheeses
served with a side salad **14**

dredge

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

steak dinner for two

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

[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 rubeen

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
- kids only please-

"the natalie"

marinated grilled chicken with french fries 7

ragu

ground 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

sweet potato crème brulee

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

cocktails

spiced cranberry margarita

casamigos blanco tequila, grand marnier,
cranberry, spiced brown sugar, lime, fizz
11

pumpkin spiked latte

two james vodka, eastern kille coffee
liqueur, pumpkin spice, oat milk 10

fall gin manhattan

arbor fall gin, st george spiced pear
liquor, blackberry bitters, orange 11

basic bro apple mule

woodford reserve bourbon, apple cider,
lime, ginger beer 10

wine by the glass \$9

Granbazan

Albarino

Le Caban

Riesling

Vina Robles

Cabernet Sauvignon

Montoya

Pinot Noir

Le Cocagne

Rose

beer bottles and cans

Shorts locals light 4

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