

tabor hill winery & restaurant

dinner



FOCACCIA + HONEY BUTTER 10

SALAD 11

greens - chicory - radish - goddess dressing

CHIPS + DIP 12

gaufrettes - onion dip - smoked trout roe

SUMMER SQUASH 14

pistachio - mint - vadouvan

BEETS AND BERRIES 14

roasted - pickled - crispy grains - horseradish

BBQ CARROT 14

sumac - cultured cream - carrot top chimichurri

SMOKED WHITE FISH 15

kohlrabi - roasted shishito - brandade sauce

HEIRLOOM TOMATO 16

bone marrow - basil - breadcrumbs

BURGER 22

smash style - butterkäse - yeasted onions

special sauce - seeded potato bun - seasoned fries

RYE CAVATELLI 26

maitake - buckwheat butter - grana

LAKE TROUT 32

dill - cucumber - kefir

PORK 38

cabbage - beans - onions

HALF CHICKEN 42

smoked - sweet corn - fresno pepper

35-DAY NY STRIP 60

charred romaine - crispy cheese - béarnaise



CHICKEN LIVER MOUSSE
almond financier - cherries
paw paw vinegar

CHARRED LEEKS
sungold tomato - romesco sauce

LADY EDISON HAM
melon - verjus - basil

ROASTED BRASSICAS
comté cheese - BBQ broth

POTATO LATKES
cured salmon - boursin - salmon roe

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any food allergies.

lunch



THE LT 18

heirloom tomato - lettuce - crispy onions
basil mayo - focaccia - seasoned fries
add bacon 3

TURKEY 20

shaved roasted turkey - sweet pickle
peppers - mustard greens - dill havarti
dijonnaise - focaccia - seasoned fries

FRIED WALLEYE 22

fennel slaw - dill remoulade
seeded potato bun - seasoned fries

BURGER 22

smash style - butterkäse - yeasted onions
special sauce - seeded potato bun
seasoned fries

served until 3:00 pm

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dessert

CARROT CAKE 10

spiced carrot cake - toffeed black walnuts
cream cheese - bavarian - walnut cream
caramel - mascarpone cream

MILLE-FEUILLE 12

caramelized puff pastry - mascarpone
whipped cream - brown butter pastry cream
poached Michigan peaches - almond brittle

CANDY BAR 10

pretzel feuilletine crunch - peanut butter ganache
peanut brittle - caramelized white chocolate
ganache - smoked salt

FAUX DE CRÈME 10

earl grey oat milk white chocolate pots de crème
seasonal macerated fruit
(DF, NF, GF, V)

MILLION DOLLAR COOKIE 5

dark chocolate - toasted walnuts
dried Michigan cherries - brown butter
rye flour - oat flour - dark brown sugar
brewer's malt

brunch



BREAKFAST SANDWICH 18

potato bun - breakfast sausage patty
american cheese - fried egg
spicy mayo - seasoned home fries

FRENCH TOAST 20

focaccia - mascarpone - lemon - berries

PORK HASH 26

potato - braised pork - seasonal vegetable
poached egg - hollandaise

WAFFLE AND LOX 24

baby belgium waffles - everything seasoning
salmon lox + roe - poached egg - onion sauce

served until 3:00 pm on sundays

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