

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

BUTTER BURGER 24

dry aged beef - butterkäse - yeasted

onions - special sauce

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 - bearnaise



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



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 harvarti -
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



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 CREME 10

earl grey oat milk white Chocolate pots
de creme - 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