

first course

Field Wedge

head lettuce, cherry tomato, fried prosciutto, blue cheese, green goddess dressing

Farmer Jenni

pear, arugula, feta, candied walnuts, basil vinaigrette

Dean Machine

roasted broccoli, cauliflower, parmesan, smoky bacon, caesar dressing

Butternut Squash Soup

rosemary cream

second course

Burrata

roasted squash velouté, arugula, focaccia, pumpkin seed dukkah

Crispy Sprouts

hot honey, crispy onion

Crab Arancini

tarragon, red pepper, dill ranch

Pork Belly

hot honey glaze, cucumber, scallion, yuzu parsley vinaigrette

Fried Calamari

shishito pepper aioli, sesame saffron honey

third course

Halibut

lobster sauce, shaved asparagus, watercress, prosciutto

Truffle Agnolotti

Parsley ricotta filling, black truffle pasta, wild mushroom, asparagus, truffle cream sauce

Bone-in Pork Chop

herb mashed potato, kabocha squash, lime basil chimichurri

Scallops

seasonal risotto, fried leeks, herb oil

10 oz Coulotte Steak

mashed potato, seasonal vegetables, smoky steak sauce, crispy potato strips

dessert

House Made Gelato

served with a stroopwafel

Biscoff Tiramisu

blackberry sauce, espresso mascarpone, rose tuile

Black Chocolate Bread Pudding

salted caramel, swiss meringue, blackberry

d-rock city

Detroit Style Pizzas

8x10 or 10x14

Patricio | 25|33

tomato sauce, wisconsin brick cheese, pepperoni cups, ricotta, hot honey drizzle, thyme

Elm Street | 20|28

tomato sauce, wisconsin brick cheese, pesto

Fayette Street | 21|29

tomato blush sauce, fresh mozzarella, prosciutto de parma, fried basil

Hector Street Corn | 23|31

shishitos, corn, cotija, cilantro, wisconsin brick cheese, chili-lime crema, tajin

Ash Street | 25|33

bbq pulled pork, jalapeno pesto, cilantro, scallions, brick cheese

New Years Eve / 75

Executive Chef WILL LANGLOIS