



SOCIALS


DUCK WINGS | 16

soy chili glazed, house picklings

SOURDOUGH TOAST | 12

whipped chevre, crostini, honey, strawberries, basil, pine nuts, balsamic

SQUASH HUMMUS | 12

candied figs, pepitas, crudite, flatbread crackers 

FRIED CALAMARI | 16

pickled peppers & onion, cilantro remoulade

BRUSSELS SPROUTS | 13

cherrywood bacon, balsamic, Parmesan 

THISTLE FRIES | 12


house seasoning, Parmesan, truffle oil, roasted garlic mayo

SOUP & SALADS

SOUP | 7/9

daily inspiration

THISTLE SIRLOIN CHILI | 8/11

award-winning signature chili, accompaniments 

MOUNTAIN WEDGE | 9/14

tomatoes, cucumbers, pickled onions, toasted walnuts, smoked blue cheese, bacon, balsamic vinaigrette



CLASSIC CAESAR | 7/11

romaine, Parmesan, focaccia croutons 

HARVEST CHICKEN CHOP | 16


roasted squash, apples, dried cranberries, bacon, pecans, goat cheese, maple vinaigrette

dressings: balsamic vinaigrette, Caesar, buttermilk ranch, chunky blue cheese, maple vinaigrette

add chicken 8, tofu 8, or shrimp 10

PLATES


RIBEYE* | 38

14oz, rosemary butter, mashed potatoes, daily veg 

GREAT LAKES WALLEYE | 34

Parmesan crust, garlic parsnip potatoes, daily veg, heirloom tomato butter


SALMON | 32

maple bourbon glazed, heirloom carrot puree, Parmesan kale risotto 

SHORT RIB RAGU | 28

pappardelle, braised short rib, roasted tomato & onion broth, ricotta, micro basil

ROASTED CHICKEN | 29

sous vide half bird, confit potato, brown butter apple chutney, broccolini 

add chicken 8, tofu 8, or shrimp 10

VEAL PICCATA | 34

mashed potatoes, lemon caper butter, grilled carrots

VEGAN STUFFED PEPPER | 21

ancient grains, impossible, kale, carrot puree, parsley oil 

IMPOSSIBLE BURGER* | 16

plant-based "meat", aged cheddar, LTO, Brioche bun, fresh fruit

THISTLE BURGER* | 19


Schaendorf Farms MI beef, aged cheddar, LTO, Brioche bun, French fries

SIDES


DAILY VEGETABLE | 6

rotating fresh vegetable, sauteed 

PARMESAN KALE RISOTTO | 8


Arborio rice, fresh thyme, chicken stock, Parmesan 

GARLIC PARSNIP POTATOES | 6


cream, sea salt 

CONFIT POTATO | 6

ROASTED BROCCOLINI | 8

roasted garlic, lemon butter 

ANCIENT GRAINS | 6

Mediterranean spice quinoa, lentil, kale 

DESSERT

CHOCOLATE TORTE | 8

raspberry coulis, fresh berries 

MI CHERRY SORBET | 8

fresh berries  

CHEESECAKE | 7

NY-style, bourbon caramel drizzle

Expressing much gratitude to our regular local farms & partners in this venture to bring food to you...fresher. Many of our ingredients are sourced directly with farmers in our hyper local community.

Idyll Farms – Northport, Zenner Farms – Kingsley, Blue Patch Farm – Kingsley, Grossnickle Farms – Kaleva, Lost Lake Farm – Honor, Cream Cup Dairy – Kaleva, Park Hill Eggs – Kaleva, Sleeping Bear Farms – Beulah, Mycopia – Scottville, Dennis Sparks – Kaleva, Iron Fish Distillery – Thompsonville, Revolution Farms – Caledonia, Little Town Jerkey – Falmouth

*May be cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PEAK PERFORMANCE

leaner portion sizes and the recommended balance of proteins, starches, and fruits and vegetables

 **GLUTEN FREE AVAILABLE - ASK YOUR SERVER**