



## SOCIALS

### CHEESE PLATE | 16

daily selection of cheeses, Greek olives, candied almonds, house picklings, apricot jam, crackers & crostini

### NEW ENGLAND CRAB CAKE | 18

lime aioli

### WHITEFISH PATE | 16

crisp capers, crostini, flatbread crackers

### SEA SCALLOPS | 24

bacon jam, pea shoots 

### SMOKED CHICKEN WINGS | 19

teriyaki gochujang, Frank's Buffalo, or BBQ, celery, ranch or blue cheese

### 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


### HOUSE GREENS | 7/11

tomato medley, cucumbers, rainbow carrots, pickled red onions, focaccia croutons, balsamic vinaigrette 


### MOUNTAIN CAESAR | 7/11

romaine, tomato medley, radish, shaved Parmesan, focaccia croutons, Caesar dressing 

### BURRATA CAPRESE | 18

heirloom tomato, burrata, spinach, basil, EVOO, balsamic reduction 

### SHRIMP AVOCADO | 19

arugula, tomato medley, pickled onions, fresh roasted corn, lemon tarragon vinaigrette 

dressings: balsamic vinaigrette, Caesar, lemon tarragon vinaigrette, buttermilk ranch, chunky blue cheese

add chicken 8, tofu 8, or shrimp 10

## PLATES



### LOCAL BUTCHER BLOCK\* | MP

local selection of premium beef, daily preparation

### SEA SCALLOPS | 32/52

kale mushroom risotto, red chard, chive butter  


### BEEF FILET\* | 43/64

4oz /8oz, white truffle whipped potatoes, grilled asparagus, red wine demi 

### SEAFOOD FETTUCCINE | 40

shrimp, lobster, scallop, artichoke, tomato, lemon cream


### UDON NOODLE BOWL | 22

wheat noodles, napa cabbage, wild mushrooms, snow peas, peppers, onion, carrot, ginger chili soy broth 

### PARMESAN-CRUSTED WALLEYE | 36

kale mushroom risotto, daily vegetable

### CHILEAN SEA BASS | 56

wild rice quinoa pilaf, orange fennel glazed baby carrots 

### THISTLE BURGER\* | 21

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

### HALF CHICKEN | 34

truffle whipped potatoes, grilled asparagus, dill mustard cream 

add chicken 8, tofu 8, or shrimp 10

## SIDES


### DAILY VEGETABLE | 6

rotating fresh vegetable, sauteed 

### TRUFFLE WHIPPED POTATOES | 6

Asiago, sea salt 


### ROASTED YUKON | 6

olive oil, herbs, sea salt 

### KALE MUSHROOM RISOTTO | 8

Arborio rice, thyme, Parmesan 

### WILD RICE QUINOA PILAF | 6


heirloom carrot, parsley 

### ROASTED ASPARAGUS | 8

roasted garlic, lemon butter 

## DESSERT

### CHOCOLATE TORTE | 9

raspberry coulis, fresh berries 

### LEMON TART | 9

Grand Marnier cream

### CREME BRULEE | 9

fresh berries, rolled wafer

### STRAWBERRY SORBET | 8

fresh berries  

### CHEVRE CHEESECAKE | 9

bourbon blueberry compote, whipped cream

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

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

### PEAK PERFORMANCE

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

 **GLUTEN FREE AVAILABLE - ASK YOUR SERVER**