



Traverse City Restaurant Week 2025

Premeal

Jamaican Butternut Squash Puree

Jerk Pepper Sofritto, Feta, Jamaican Coco Bread

Goat Cheese & Leek Tartlet

Arugula, Roasted Beets, Apple, Hazelnuts, Sherry Shallot Vinaigrette,

Salmon Cakes

*Salmon, Panko, Onions, Peppers, Garlic, Poblano Pepper Sofrito,
Sweet Potato, Spinach, Roasted Corn, Carolina BBQ Aioli*

Smoked Baby Back Pork Ribs

*Peas Shoot Salad, Nappa Cabbage, Buckwheat Noodles,
Almonds, Radish, Basil, Mint*

S&P Salad

*Field Greens, Cucumber, Shaved Fennel, Grape Tomato, Pickled Red Onion, Corn Bread
Crouton, Honey Mustard Dressing*

Entrée

Pan Seared Fish | 35

*Cashew Jasmine Rice, Shitake Mushroom, Sweet Baby Peppers,
Garlic Soy Glazed Chinese Broccoli, Green Curry*

Smoked Beef Brisket | 35

Smoked Beef Tenderloin | 45

*Crispy Chive Potato Croquettes, Truffle Sour Cream, Roasted Carrots,
Haricot Verts, Morel Mushroom Sauce*

Smoked Pulled Pork & Ribs | 25

*German Style Potato Salad, Smoked Baked Beans, Pickles,
House Made Pullman Loaf, Memphis BBQ Sauce*

Pumpkin Risotto | 25

*Smoked Onions, Fennel, Grilled Broccolini,
Goat Cheese, Spiced Walnuts, Balsamic Reduction
Add Duck Confit \$35*

Dessert

Vanilla Pot of Creme

Espresso Liqueur Syrup, Strawberry Rhubarb Bar

Smore's

*Warm Cinnamon Doughnuts, Swiss Meringue,
Chocolate Bourbon Ganache*