

STARTERS

Cheese & Charcuterie Board

daily selection of cheese & cured meats
olives - nuts - fruit - mustard - crostini
25

*Oysters

6 "misty point" oysters on the half shell -
sweet pickled tomato - herbs - lemon
25

*Beef Tartare

minced beef tenderloin - egg yolk - capers -
red onion - parmesan - dijon - herbs -
local greens - crostini
22

Grilled & Chilled Lobster Tail

green papaya slaw - mango relish - charred
avocado - mint - green curry &
coconut emulsion
26

*Espresso Rubbed Venison Carpaccio

marinated beets - parmesan -
poached pear - arugula -
crostini - saba
22

HOT APPS

Bolognese

rigatoni pasta - basil - parmesan -
slow simmered meat sauce
19

Fried Chicken "Takashi Style"

kimchee slaw - sesame - basil -
shishito pepper - ginger & soy glaze
18

Grilled Colorado Lamb Chops

potato gnocchi - artichokes hearts -
red bell peppers - bear creek spinach -
red wine lamb jus
35

Flash Fried Calamari

sweet chili sauce - togarashi -
spicy greens
18

SOUP & SALADS

Caesar

romaine - parmesan - white anchovy -
croutons - caesar dressing
16

Butter Lettuce

bacon - marinated tomato - red onion -
croutons - smoked blue cheese dressing
16

Endive

mixed greens - goat cheese croquette -
roasted beets - caracara orange supremes -
smoked prosciutto - pistachio vinaigrette
18

Potato & Wild Leek Soup

house pancetta - wild leek sour cream
12

Bread & Butter

warm ciabatta - compound butter
5

PRINCIPAL

*C.A.B. Beef Tenderloin Fillet

roasted bear creek potatoes
with parmesan & garlic confit -
asparagus - dill - house steak sauce
55

Lemon & Thyme Roasted Chicken Breast

fresh pappardelle pasta - wild mushrooms -
asparagus tips - fennel - preserved lemon -
basil pesto crema
39

North Atlantic Halibut

creamy parmesan risotto - spring peas -
mascarpone - lemon - pea shoots - saba
50

Georges Bank Sea Scallops

lemon whipped potatoes - haricot vert
with pancetta & artichoke hearts -
brown butter caper sauce
49

*Hoisin Glazed Rohan Duck Breast

crispy pork belly - rice noodles - bean sprouts
- egg - scallion - toasted peanuts -
pad thai sauce
47

Executive Chef - Tommy Kaszubowski
Chef de Cuisine - Ron Cooper

*Ask your server for information on raw or cooked to order foods
Consuming raw or undercooked meats, poultry, sea food, shellfish or eggs may increase your risk for food borne illness

*For parties of eight or more we do not split checks and an automatic 20% gratuity will be added to your bill.

Contact
887 Spring Street
Petoskey, MI 49770
springandporter@gmail.com
[231]347-1440