

THE NEST  
KITCHEN

## APPETIZERS

### WARM HERB FOCACCIA (VG) | \$8

Served with olive oil, garlic, chili flakes.

### BEER CHEESE DIP (V) | \$12

Made with Bell's Two Hearted IPA, served with chips & toasted bread.

### BUFFALO TOTS (GF/V) | \$12

Crispy tater tots, buffalo sauce, crumbled blue cheese, scallions, served with buttermilk ranch.

+ add bacon \$2

### DUCK FAT DUMPLINGS | \$15

Maple Leaf Farms' confit duck, organic mushrooms, cognac cream, parmesan.

### FLATBREAD | \$18

Housemade italian sausage, organic mushrooms, charred leeks, goat cheese, pecorino cream.

### TRUFFLE PARM FRIES (GF/V) | \$9

Truffle parm fries served with garlic aioli.

## BURGERS & SANDWICHES

Served with housemade chips. Substitute tater tots or fries \$3, truffle parm fries \$5, Gluten-free bun \$2

### BACON PIMENTO SMASH BURGER | \$18

Two 4oz. Michigan Craft Beef patties, Applewood smoked bacon, pimento cheese, American cheese, lettuce, tomato, onion.

### BLACK & BLUE SMASH BURGER | \$18

Two 4oz. Michigan Craft Beef patties, blackened seasoning, smoked bacon, blue cheese, bacon onion jam, lettuce, tomato.

### ORIGINAL SMASH BURGER | \$17

Two 4oz. Michigan Craft Beef patties, American cheese, lettuce, tomato, onion, pickles, mayo.

+ bacon \$2

### ITALIAN GRINDER | \$17

Thinly sliced soppressata, mortadella, fresh mozzarella, giardiniera, balsamic glaze, mixed greens, Calabrian chili aioli on focaccia.

### PORTOBELLO MUSHROOM (V) | \$17

Two balsamic-marinated portobello mushroom caps, goat cheese, mixed greens, sun-dried tomato purée.

## SALADS

Add salmon \$12, grilled chicken \$9, crispy chicken \$8

### BEET | \$13

Roasted organic red & gold beets, whipped goat cheese, pistachio granola, citrus vinaigrette.

### CAESAR | \$8 / \$13

Romaine lettuce, focaccia croutons, parmesan, creamy caesar dressing.

### MICHIGAN | \$9 / \$15

Local greens, dried cherries, shaved red onion, smoked Moody Blue cheese, candied pecans, cider dijon vinaigrette.

## PASTA

### BOLOGNESE | \$31

Housemade tagliatelle pasta, veal, pork & lamb ragout, basil, parmigiano-reggiano.

Substitute gluten-free pasta \$2

### CAJUN CHICKEN PASTA | \$28

Marinated chicken, andouille sausage, sundried tomatoes, sweet peppers, onions, baby spinach, cajun cream sauce.

### TRUFFLE MAC & CHEESE (V) | \$18

Cavatappi pasta, black truffle gouda, aged cheddar, buttered breadcrumbs.

+ braised short rib \$8 + crispy chicken \$8  
+ confit chicken \$6 + grilled chicken \$9

## ENTREES

### STEAK FRITES (GF) | \$37

Marinated 8 oz. hanger steak, skin-on fries, bone marrow demi glace. Includes your choice of a small caesar or small mixed greens salad.

Substitute truffle parm fries \$5

+ sautéed mushrooms \$5

+ smoked blue cheese \$4

### MARKET FISH | MP

Chef's selection and preparation of fresh seafood.

### SEARED SALMON (GF) | \$33

Apple butter glazed Faroe Island salmon, red quinoa, melted leeks, dried cherries, baby spinach, apples, parsnip puree.

### WILD MUSHROOM & SQUASH RISOTTO (GF/V) | \$28

Arborio rice, organic maitake & white trumpet mushrooms, butternut squash, pecorino, pepitas.

+ salmon \$12 + braised short rib \$8

+ grilled chicken \$9 + confit chicken \$8

(v) vegetarian (vg) vegan (gf) gluten free

Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Parties of 8 or more subject to 20% service charge.