

Salt of the Earth

DESSERT

WOOD FIRE TOASTED S'MORE • housemade marshmallow - graham cracker crumb - milk chocolate pudding - salted caramel 8

SCOOP OF PALAZZOLO'S GELATO • tahitian vanilla, peanut butter honey, or milk chocolate 4

STRAWBERRY & HONEY • meringue - angel food/chiffon - strawberry puree - honey fluid gel 9

CREAM PIE • vanilla sponge - 72% ganache - tahitian vanilla cream 8

S.W. MICHIGAN MILKSHAKE • Palazzolo's gelato - Ceder Crest cream (tahitian vanilla, peanut butter honey or milk chocolate) 5.5

IN a GLASS

CAMPFIRE COFFEE • madcap 'third coast' espresso - chocolate liqueur - cream - hazelnut liqueur - rumple minze 8 *can be served chilled*

BEER

Founders Brewing Co. - Porter 5.5

New Holland Brewing Co. - Dragon's Milk Stout 8.5

Right Brain Brewery - CEO Stout 7

Rogue Ales - Hazelnut Brown Ale 7

FORTIFIED *by the glass*

Niepoort Late Bottled Vintage 2011 - Douro, Portugal 8

Smith Woodhouse 10yr Tawny - Douro, Portugal 9

Toro Albala Don PX 1986 Gran Reserva - Andalusia, Spain 11

Paul-Marie et Fils Pineau des Charentes 'JEP' - Cognac, France 11

COFFEE & ESPRESSO • madcap, grand rapids

TEA

english breakfast, earl grey, darjeeling, sencha green, chamomile, peppermint rooibos, lemon rooibos