DINNER

ТНЕ



FEATURED STARTERS	
Hand Cut French Fries Sea salt, black pepper	V \$6
Housemade Popovers Basket of four with cinnamon butter	V \$6
Sweet Potato Fries Smoky maple cream aioli	V \$8
Calamari Vodka sauce, roasted peppers, pepperoncini rings	\$16
Mushroom Crostini Mushroom trio, whipped Boursin, grilled baguette	V \$17
Heirloom Tomato Burrata Olive oil, citrus salt, burrata, chimichurri, heirloom tomo	V \$18 atoes
Seared Crab Cakes Roasted red pepper coulis, corn and sundried tomato	DF \$19 relish
Charcuterie Imported cheese, cured meats, sweety peppers, and seasonal jam	\$19



LIGHTER SIDE Served with housemade popover and cinnamon butter	
Seasonal Soup Du Jour Ask your server about today's selection	GF, V \$9
Sweet Caramelized Onion Soup Smoked applewood cheddar, brioche crouton	\$9
House Salad Crisp Romaine, parmesan, red onion, split cherry tomate cucumber, house made Caesar dressing, seasoned crou Enhance with chicken \$6 or salmon* \$8	
Cous Cous and Spinach Salad Israeli cous cous, roasted artichokes, baby spinach, rom pickled red onion, roasted red peppers, cucumber, feta, vinaigrette	
Maurice Salad Iceberg, smoked ham and turkey, Swiss cheese, hard-bo green olives, sweet pickle relish, gherkins, classic Maurice	00
Asparagus and Fried Goat Cheese Salad Young arugula, mixed greens, radish, fresh blueberries,	V \$19

Are you a Friend of Ford House?

grilled asparagus, red onion, fried goat cheese balls,

lemon and blueberry vinaigrette

If you are a Friend of Ford House, please let your server know so they can apply your Friends discount to your order!

If you're not a Friend of Ford House, join today to save! Friends enjoy free admission, special event access, and exclusive discounts—including 20% off dining and shopping (some restrictions apply). Join today at fordhouse.org/friends or scan the QR code!



DF = Dairy Free | GF = Gluten Free | V = Vegetarian | VG = Vegan

DINNER

ТНЕ



ENTREES

Served with soup du jour or house salad

Chef's Catch of the Day Inquire about tonight's preparations with your server	\$MP
The Continental Burger* 1/3 lb Creekstone Farms beef, Heirloom tomato jam, aged white cheddar, bacon, sweet pickled onions, and arugula a brioche bun, kettle chips	
Spring Blossom Tart Roasted mushroom mélange, caramelized leeks, baby spinach, brie, olive oil	V \$22
Mushroom Pappardelle Diane English peas, sauteed mushroom mélange, baby spinac crushed walnuts, mushroom Diane sauce	V \$28 h,
Grilled Salmon Roasted artichokes, sundried tomatoes, caramelized leel pasta, young arugula, balsamic demi-glace	DF \$33 <s, orzo<="" td=""></s,>
Grilled Pork Chop Citrus brined, Snap peas, squash, zucchini, cous cous, young arugula, pickled red onion, shallot and mustard	DF \$35

Duck Confit DF, Warm black lentil salad, haricot vert, red wine reduction	, GF \$ <u>3</u> 4	
Shrimp and Grits Andouille sausage, blackened shrimp, applewood cheddar grits, scallions, creole sauce	GF \$35	
Roasted Airline Chicken\$32Citrus brined, oven roasted, Michigan cherry and asparagusrisotto, baby spinach, shallot, mushroom Diane sauce		
Elk Medallions DF, 6 oz Alberta Elk filet, Black and red quinoa, Swiss chard, chimichurri, sweet corn	, GF \$42	
Grilled 6 oz Filet of Beef DF, Asparagus puree, roasted duck fat fingerlings, Swiss chard, sauteed mushroom mélange	, GF \$48	



reduction

"Father made the most popular car in the world. I want to make the best car in the world." — Edsel Ford, President of Lincoln Motor Company

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