

Family Cookout— Summer House Style

July 23

deviled eggs

dungeness crab, white miso, chives

PAIRED WITH

craft g&t

botanist gin, blackberry,
elderflower tonic

farmers market salad

raw, marinated, & charred
vegetables, buttermilk dressing

PAIRED WITH

chateau grand traverse white, '22

leelanau peninsula, michigan

westholme wagyu

new york, bacon bbq beans,
yellow finn potato salad, black truffle

PAIRED WITH

stolpman vineyards,

"love you bunches" sangiovese
santa barbara county, california

five dollar shake

chocolate shake, four roses bourbon

*These food items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.