

# clever rabbit

## CHEF'S FIVE FOR \$50 TASTING

(menu is per person)

### FIRST

BARLEY CONSOMMÉ [VG]  
pot sticker, cashew, crispy mushroom

### SECOND

NOODLES [V]  
celery, parsley broth, peppercorn, parmesan

### THIRD

SUNCHOKE [V]  
salsify, white corn grits, truffle, pumpkin seed

### FOURTH IS CHOICE OF

CHARRED ROOTS [VG, GF]  
rosemary, wild rice, apple, black walnut,  
18 yr balsamic

### OR

STRIP LOIN DIANE  
mushroom, shallot, horseradish, dijon, watercress

### FIFTH

PEAR [V]  
cheddar, huckleberry  
nutmeg, hazelnut

[V] Vegetarian  
[GF] Gluten-Free

[VG] Vegan  
[DF] Dairy-Free

Executive Chef - Spencer Blake

## PLATES

CHEESE PLATE 28  
honeycomb, huckleberry, sourdough, candied nuts

CHIPS & DIP [V] 10  
bbq sweet potato chips, whitebean hummus, french onion

DUMPLINGS [VG] 12  
roasted carrot, miso, lemongrass

BROCCOLI [VG] 10  
fermented black bean, sunflower, cranberry

MUSHROOMS [V] 14  
kale, onion jus, soft polenta, gruyère

SWEET POTATO [VG, GF] 14  
blackened, charred scallion, redbean, rice,  
black walnut gremolata

NOODLES [V] 14  
celery, parsley broth, peppercorn, parmesan

OCTOPUS "AL PASTOR" 18  
pozole verde, pineapple, radish, onion, cilantro, fry bread

AMERICAN RED SNAPPER 36 [DF]  
guajillo, citrus, avocado, cilantro, tortilla, pepita

CHICKEN 22  
brussels sprouts, charred shallot, jalepeño, hush puppy

THE FAT RABBIT 16  
cdk farms beef burger, portobello, swiss,  
crispy onion, pickles, steak aioli, brioche



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## BRUNCH

### BITES

PASTRY PLATE [V] freshly baked scones, banana bread, and muffins served with honey butter	12
RABBIT BREAKFAST [V] eggs, potatoes, smoked maple carrots, toast and jam	12
OMELETTE [V,GF] roasted mushrooms, feta, kale, arugula	12
STEAK & EGG BURRITO black beans, potatoes, tomatoes, chihuahua cheese, salsa, crema	14
SWEET POTATO PANCAKES [VG] cashew ricotta, apples, maple	12
SOUP [VG] with your choice of salad or grilled goat cheese sandwich	12
THE FAT RABBIT cdk farms beef, portabella, swiss, crispy onion, pickles, steak aioli	16

### SIDES

TOAST - butter & jam	04
SMOKED MAPLE CARROTS	06
POTATOES	06
ANSON MILLS CHEESY GRITS	06
2 EGGS TO ANY DISH	04
SIDE SALAD	06

### SWEETS

CHOCOLATE CHIP COOKIE	05
CARROT CAKE	09

### BEVERAGES

BLOODY MARY wheatley vodka, house bloody mix, pickles	12
CARROT MARGARITA corazón reposado, ancho reyes verde, carrot, agave, lime, lime sea salt	12
CARLOS SANGRIA blended wines, tattersall cranberry, mandarine napoléon, citrus	14

### COTTONTAILS (NO ALCOHOL)

FRESH SQUEEZED ORANGE JUICE	05
MICK KLUG FARM APPLE CIDER -St. Joseph, Michigan	07
SQUASH-NOG - House Horchata, Roasted Butternut Squash	07

### BEER

SURLY HELL- HELL minneapolis, minnesota / 5.0% / 16oz german lager	07
CENTRAL STATE BREWING - LA PETITE CAFÉ indianapolis, indiana / 3.5% / 9oz sour ale with coffee	07
METROPOLITAN - DARK WELDER [NITRO] chicago, illinois / 6.1% / 12oz german dark lager with coffee	07

\*\* full draft beer list available\*\*

### COFFEE & TEA

DARK MATTER COFFEE coffee "giant steps"	04
espresso "unicorn blood"	04
cappuccino	06
latte	06

### RARE TEA CELLARS

matcha latte	06
emperor's chamomile	05
georgia peach nectar rooibos	05
samurai chai	05
regal english breakfast	05
regal earl grey	05