

clever rabbit

CHEF'S FIVE FOR \$50 TASTING

(price is per person and offered only to entire table)

FIRST

BARLEY CONSOMMÉ [VG]

pot sticker, peanut, crispy mushroom

SECOND

BABY ARTICHOKE [V, GF]

grilled and marinated, green garlic custard,
spring truffle, miner's lettuce

THIRD

WHITE ASPARAGUS [V]

picatta, caper, parsley, preserved lemon, arancini

FOURTH IS CHOICE OF

SWEET POTATO [VG, GF]

blackened, charred scallion, redbean, rice,
black walnut gremolata

OR

STRIP LOIN DIANE

mushroom, shallot, horseradish, dijon, watercress

FIFTH

PEAR [V]

cheddar, blueberry
nutmeg, hazelnut

[V] Vegetarian

[GF] Gluten-Free

[VG] Vegan

[DF] Dairy-Free

PLATES

CHEESE PLATE 28

honeycomb, blueberry, sourdough, candied nuts

BABY ARTICHOKE [V, GF] 14

grilled and marinated, green garlic custard,
spring truffle, miner's lettuce

DUMPLINGS [VG] 12

roasted carrot, miso, lemongrass

RHUBARB TART [V] 12

saffron, fromage blanc, spruce tip, endive, fennel

WHITE ASPARAGUS [V] 15

picatta, caper, parsley, preserved lemon, arancini

GNOCCHI [V] 13

fava bean, pecorino calabrese, peppercorn, golden egg

SWEET POTATO [VG, GF] 14

blackened, charred scallion, redbean, rice,
black walnut gremolata

OCTOPUS "AL PASTOR" 18

pozole verde, pineapple, radish, onion, cilantro, fry bread

JUMBO FLUKE 24

meunière, brown butter, meyer lemon, puffed rice, parsnip, watercress

CHICKEN 22

corn bread hush puppy, warm spinach, tasso ham vinaigrette
pickled jalepeño, shallot

THE FAT RABBIT 16

cdk farms beef burger, portobello, swiss,
crispy onion, pickles, steak aioli, brioche

Executive Chef - Spencer Blake

clever rabbit

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