

clever rabbit

SALADS chicken +6 | tofu +3

WATERCRESS [VG,GF] 08
honeycrisp apples, fennel, thyme,
cider reduction

CARROTS & PARSNIPS [VG, GF] 08
iceberg, ginger, orange, sesame

BEETS [V,GF] 12
cranberry, ancho, pistachio,
goat cheese, tender greens

WARM KALE [VG,GF] 12
concord grape, pickled plum,
spiced hazelnut, charred radish

CHIPS & DIPS PLATTER [V] 20

daily selection of root vegetable chips,
pickled veggies, water crackers, hummus,
baba ghanoush, french onion, and ranch

VEGETABLES

DUMPLINGS [V,DF] 12
roasted carrot, curry aioli

CAULIFLOWER [DF, GF] 12
thai chili, cilantro, mint,
cucumber

SAVOY CABBAGE [VG] 12
spaghetti squash, oyster mushroom,
wheat berries, malt vinegar

HEN OF THE WOODS MUSHROOMS [V] 14
cipollini onion, sherry,
gruyere, baguette

SWEET POTATO [VG, GF] 12
scallion, cashew, rice bacon,
broccoli, tofu

RED KURI SQUASH [V] 16
ricotta ravioli, truffle,
fresno chili, parmesan broth

BRUSSELS SPROUTS [V, GF] 12
pesto, white corn grits, parmesan

NOT VEGETABLES

CHEESE PLATE [V] 20
local artisan cheese, honeycomb,
seasonal jam, sourdough, candied nuts

OYSTERS [DF, GF] 14
carrot cocktail sauce, chive mignonette

PORK BELLY 12
bao, black bean, sprouts, shoots,
shiitake mushroom, sesame

COLD SMOKED TROUT [GF] 14
served chilled, gem romaine,
white bean, crème fraîche

WHOLE ROASTED BRANZINO [DF] 32
artichoke, fregola sarda

CHICKEN 22
cornbread, pickled jalapeno,
okra, shallot

THE FAT RABBIT 15
double cheeseburger, mushroom,
sherry mustard, caramelized onion

SPECIAL THANKS TO THE FARMERS AT
Butternut Sustainable Farm, Mick Klug Farm,
Green Acres, Nichols Farm and Orchard

Executive Chef - Spencer Blake

[V] Vegetarian
[GF] Gluten-Free

[VG] Vegan
[DF] Dairy-Free

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BRUNCH

BITES

GRANOLA [V] spring fruit, yogurt, mint	10
RABBIT BREAKFAST [V] choice of eggs, hashbrowns, smoked maple carrots, toast	12
VEGGIE OMELETTE [V,GF] kale, marinated mushrooms, cotija, hashbrowns	12
BERRY TOAST [V, DF] mixed berry jam, ricotta, berries	12
BURRITO [V] scrambled eggs, chihuahua cheese, potato hash, black beans, avocado, tomatoes, salsa verde	12
BISCUIT & GRAVY [V] mushroom gravy, herbs	12
PANCAKES [V] powdered sugar, maple syrup	12
BREAKFAST SCRAMBLE [V,DF,GF] egg whites, broccoli rabe, avocado, arugula, almonds, honey vinaigrette, quinoa	14
SMOKED SALMON BENEDICT poached eggs, pickled shallots, fried capers, everything hollandaise	16
KALE [VG,GF] marinated quinoa, blueberry, hazelnut, pickled radish	10
LETTUCES [VG] raspberry, rye, sunflower seed, walnut	10
THE FAT RABBIT double cheeseburger, mushrooms, onions sherry mustard, american, hashbrowns	15

SIDES

TOAST - butter & jam	04
BISCUIT - butter & jam	06
SMOKED MAPLE CARROTS	06
HASHBROWNS	06
ANSON MILLS CHEESY GRITS	06
2 EGGS TO ANY DISH	04

SWEETS

COCOLATE CHIP COOKIE	05
CARROT CAKE	09

BEVERAGES

BLOODY MARY wheatley vodka, house bloody mix, pickles	12
CARROT MARGARITA piedra azul reposado, ancho reyes verde, carrot, agave, lime sea salt, sage	12
MATT'S MAGICAL LEMONADE choose vodka, bourbon, tequila or gin served with ice and lemonade	10
CARLOS SANGRIA rosé, leopold bros. maraschino, mandarine napoléon, citrus	12
FROZEN COCKTAIL "SMOOTH OPERATOR" wheatley vodka, mandarine napoléon, boomsma cloosterbitter, lemon, cucumber	12
CAIPIRINHA novo fogo cachaça, ginger, lime,	12
COTTONTAILS (NO ALCOHOL)	
CARROT ORANGE JUICE	05
RARE ICED TEA georgia peach rooibos, chamomile, honey, lemon	07

BEER

RAVINIA BREWING - FOUR SHORE cleveland, ohio / 4.5% / 12oz belgian-style white ale	07
BALLAST POINT - MANGO EVEN KEEL chicago, illinois / 3.8% / 16oz session ipa	07
SAUGATUCK BREWING CO. - BLUEBERRY LEMONADE SHANDY (NITRO) douglas, michigan / 5.0% / 12oz radler/shandy	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
sicilian blood orange green	05

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