

clever rabbit

SMALL PLATES

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

WARM KALE [VG,GF] 12
cider reduction, charred roots, tart apple, walnut

DUMPLINGS [V,DF] 12
roasted carrot, miso, lemongrass

OYSTERS [DF, GF] 18
carrot cocktail sauce, chive mignonette

MUSHROOMS [V] 14
cipollini onion, sherry, gruyere, baguette

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

BUTTERNUT SQUASH [V] 16
mascarpone ravioli, truffle, sunchoke, parmesan

PORK BELLY BAO 14
black bean, sprouts, sesame, shiitake mushroom

LARGE PLATES

RED KURI / YELLOW CURRY 22
skull island prawn, yukon potato, cardamom, roti

SWEET POTATO [VG, GF] 15
scallion, cashew, rice bacon, broccoli, tofu

BRUSSELS SPROUTS [GF] 28
waygu brisket, white corn grits, pesto, parmesan

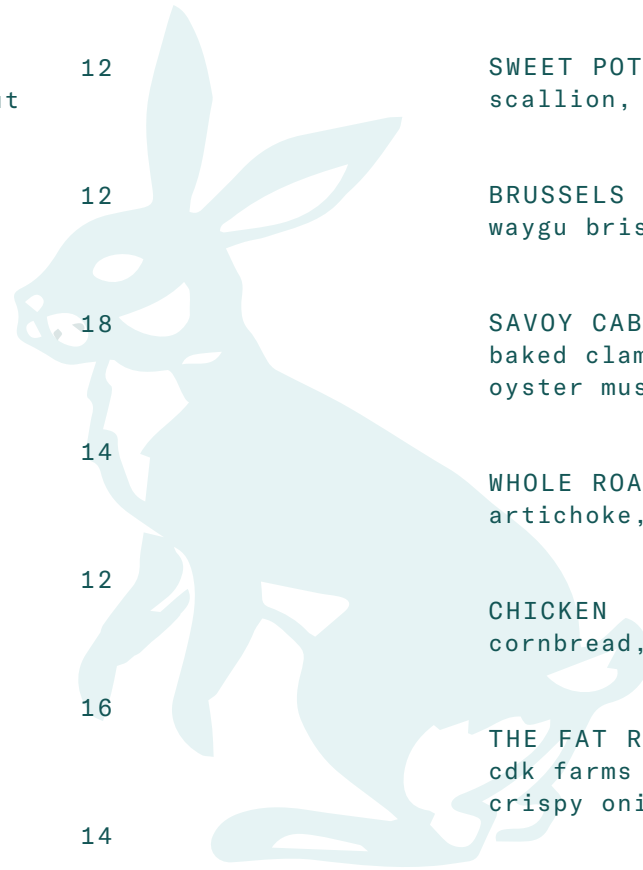
SAVOY CABBAGE [DF] 20
baked clam, spaghetti squash,
oyster mushroom, wheat berries, malt vinegar

WHOLE ROASTED BRANZINO [DF] 32
artichoke, fregola sarda

CHICKEN 22
cornbread, pickled jalapeno, okra, shallot

THE FAT RABBIT 16
cdk farms beef, portabella, swiss,
crispy onion, steak aioli

CHEESE PLATE [V] 28
local artisan cheese, honeycomb, seasonal jam,
sourdough, candied nuts



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] bananas, yogurt, chia seed, espresso	10
RABBIT BREAKFAST [V] choice of eggs, potatoes, smoked maple carrots, toast	12
VEGGIE OMELETTE [V,GF] kale, marinated mushrooms, cheese, potatoes	12
EGGS & VEGGIES [V,GF] sunnyside egg, grilled veggies, potatoes, chimichurri	12
CHERRY TOAST [V] cherry jam, almonds, whipped cream	08
STEAK & EGG BURRITO black beans, avocado, tomatoes, chihuahua cheese, salsa verde	14
BREAKFAST SANDWICH eggs, pork belly, cheese, potatoes	13
GOLDEN EGG & SEASONAL SQUASH spiced polenta cake, brown butter sage	12
BISCUIT & GRAVY [V] mushroom gravy, herbs	12
SWEET POTATO PANCAKES [VG] cashew ricotta, apples	12
SMOKED SALMON BENEDICT everything hollandaise, dill, poached eggs, pickled shallots	16
THE FAT RABBIT double cheeseburger, mushrooms, onions sherry mustard, american, potatoes	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
SIDE SALAD	06

SWEETS

COCOLATE 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 - FURIOUS Minnesota / 6.7% / 16oz American IPA	07
ALEMAN - HYPE MAN chicago, illinois / 4.7% / 12oz tart farmhouse ipa with strawberry	08
ROGUE - HAZELNUT BROWN NECTAR newport, oregon / 5.6% / 12oz brown ale	07

** full draft beer list available**

COFFEE & TEA

DARK MATTER COFFEE coffee "giant steps" espresso "unicorn blood" cappuccino latte	04 04 06 06
RARE TEA CELLARS matcha latte emperor's chamomile georgia peach nectar rooibos samurai chai regal english breakfast regal earl grey sicilian blood orange green	06 05 05 05 05 05 05 05