

Flying Fig
216.241.4243

First Course

Choice of:

House Toast, crisped house made bread with toppings that vary daily
(ask your server)

Carrot and Caramelized Onion Soup

Toasted whole wheat sunflower bread crostini

Salad of spring greens

Lemon, local honey, crispy breadcrumbs, romano and olives

Killbuck Valley Mushroom Pate

Toasted Stone Oven Baguette

Second Course

Choice of:

Crispy Trout

Jasmine Rice, Red Curry, Cilantro, Pickled Vegetables

Country Pork Ribs

Rhubarb Barbecue Sauce, Spicy Napa Cabbage Slaw and Warm Parslied

Fingerling Potatoes

Glazed Tofu with KimChee Fried Rice

Grilled Flatiron Steak and Frites

Caramelized Red Onion Reduction

Third Course

Choice of:

Chocolate, Michigan Sour Cherry and Pistachio Pudding Pots

Sweetened Cardamon Yogurt

Buttermilk Spice Cake

Maple Icing and Hazelnut Crunch

Cookies and Milk

Bittersweet Chocolate - Sea Salt Cookies and a shot of Holmes County

Wholesome Valley Milk

Mitchell's Seasonal Vegan Ice Cream