

THE ROWE

STARTERS

- CHEESE PIEROGIES** \$11
CARAMELIZED ONIONS
TRUFFLE CRÈME FRAÎCHE
- GRILLED VENISON SAUSAGE** \$12
ROWE INN SLAW · PARSLEY
PERSIMMON MOSTARDA
- ESCARGOTS À LA
BOURGUIGNONNE** \$13
GARLICKY WINE BUTTER SAUCE
WITH HOUSEMADE FRENCH BREADSTICK
- BEEF TARTARE** \$17
CIABATTA · BLACK GARLIC · PAPRIKA OIL
PICKLED RED ONIONS · CAPERS
QUAIL EGG YOLK
- SEARED FOIE GRAS** \$18
CHERRY MOSTARDA · MALDON SALT
BERRIES · PISTACHIO BISCOTTI
- CHARCUTERIE PLATTER** \$20
TRUFFLE PÂTÉ · PORTOBELLO SAUSAGE
ROQUEFORT · PICKLED VEGETABLES
DON WINE CHEESE · CANDIED NUTS
BLUEBERRY MUSTARD · CRACKERS

SALADS AND SOUPS

- ROWE INN SLAW** \$5
WES' GRANDMOTHER'S
SAUERKRAUT AND APPLE SLAW
- MIXED GREEN SALAD** \$6
WARM SWEET & SOUR BACON OR
HERB VINAIGRETTE
- TRADITIONAL WEDGE SALAD** \$11
ROQUEFORT DRESSING
LARDONS · PICKLED RED ONION
- FOREST MUSROOM SOUP** \$15
BRANDY · TRUFFLE OIL
- DUCK FRENCH ONION** \$11
CIABATTA · GRUYERE

ENTRÉES

- MOREL & PESTO PASTA** \$30
HOUSEMADE PASTA · PARMESAN
SHALLOTS · PESTO · FOREST MUSHROOMS
- DUCK BREAST** \$33
BLIS MAPLE SYRUP · BRUSSELS SPROUTS
SWEET POTATO · CANDIED NUTS
BACON JAM · BLUEBERRY COMPOTE
- PAN SEARED WALLEYE** \$34
FINGERLING POTATO SALAD · PAPRIKA OIL
REMOULADE · LARDONS · PEAS · CARROTS
- HERB ENCRUSTED LAMB** \$42
ROOT VEGETABLE MÉLANGE · BROCCOLINI
SQUASH PURÉE · MARCHANDS DE VIN
- LOBSTER TAIL** \$47
FINGERLINGS · BROCCOLINI
SAFFRON · LEMON BEURRE BLANC
- SURF & TURF** \$55
FILET MIGNON · SHRIMP
DAUPHINOISE POTATOES
CARROTS · TRUFFLE COMPOUND BUTTER

CHEESES \$8.50 A SLICE

- ROQUEFORT**
BLUE, SHEEP'S MILK - FRANCE
- DON WINE**
GOATS MILK · RED WINE
- ELCASTELLANO**
SOFT, SHEEPS MILK - SPAIN
- MIDNIGHT MOON**
AGED GOUDA-STYLE, GOATS MILK
CALIFORNIA
- RENY PICOT BRIE**
CREAMY, COW'S MILK - MICHIGAN

Add a Local Duck Egg \$2

231-588-7351, WES@ROWEINN.COM, ROWEINN.COM

WHITE WINES

	<i>Glass</i>	<i>Bottle</i>	<i>Retail</i>
2015 SAINT CHARLES AUSLESE·GERMANY	\$8	\$32	\$16
2016 CAMPO BIANCO PINOT GRIGIO·EMILIA-ROMAGNA, ITALY	\$8	\$32	\$16
2017 JARDIN EN FLEUR DEMI-SEC VOUVRAY·LOIRE VALLEY	\$8	\$32	\$16
2012 THE FÜRST PINOT GRIS·ALSACE, FRANCE	\$9	\$36	\$18
2017 DOMAINE DES GROSSE PIERRES (SAUVIGNON BLANC)·SANCERRE, FRANCE	\$13	\$52	\$35
2012 DOMAINE DES ENFANTS TABULA RASA·CÔTES DES CATALANES *91	\$14	\$56	\$40
NV LAURENT-PERRIER CHAMPAGNE·FRANCE *91			\$15 GLASS
2017 ROMBAUER CHARDONNAY·CARNEROS, CA	\$15	\$60	\$45

OTHER BEVERAGES

BEER	\$6
FAT TIRE·KALAMAZOO STOUT·COORS LIGHT HOEGAARDEN WHEAT·SIERRA NEVADA PALE ALE STELLA·TWO-HEARTED·OBERON·PBR ST. PAULI GIRL·ERDINGER NA	
SOFT DRINKS	\$4
MOCKTAILS	\$5
PELLEGRINO	\$7
COCKTAILS	\$9

RED WINES

	<i>Glass</i>	<i>Bottle</i>	<i>Retail</i>
2016 MARCEL MALBEC·FRANCE	\$9	\$36	\$18
2013 VIÑA SANTA EMA MERLOT·MAIPO VALLEY, CHILE *90 #29 2017 WS TOP 100 VALUES	\$10	\$40	\$23
2016 THE LAUGHING JACKASS SHIRAZ (DUMMY DOWN UNDER) ADELAIDE HILLS·AUSTRALIA	\$10	\$40	\$23
2015 BRECA OLD VINE GARNACHA ARAGON, SPAIN *92 #29 WINE SPECTATOR TOP 100 WINES OF 2018	\$10	\$40	\$23
2016 SAN FELICE·CHIANTI CLASSICO ITALY *94 #19 WINE SPECTATOR TOP 100 WINES OF 2018	\$10	\$40	\$23
2014 CHÂTEAU HYOT CÔTES DE BORDEAUX, FRANCE *90	\$12	\$48	\$25
2016 ANNE AMIE CUVÉE A PINOT NOIR WILLAMETTE VALLEY, OREGON	\$13	\$52	\$35
2013 KALARIS CABERNET SAUVIGNON·NAPA VALLEY *90	\$15	\$60	\$40
2015 CHÂTEAU CABRIERÈS CHÂTEAUNEUF-DU-PAPE *91	\$17	\$68	\$50
2014 PAVERNO VAONA ODINA AMARONE DELLA VALPOLICELLA CLASSICO DOCG	\$18	\$72	\$54

SHOT OF SHINE \$9

MURDER MITTEN MOONSHINE MADE IN MICHIGAN