

TWELVE

Nibbles

Smoked Jam & Toast

Locally-Made Bread | Tomato Jam | Mascarpone Cheese | Basil Pesto | \$7

Soft Pretzels

French Onion Six Cheese Fondue | Cider Mustard | \$8

Smoked Trout Dip

Baby Arugula | Bloody Mary Cocktail Sauce | Cured Egg Yolk | Club Crackers | \$9

Cornmeal Fried Calamari

Bloody Mary Cocktail Sauce | Garlic Honey Glaze | Grilled Lemon | \$11

Chicken Pops

Cumin Serrano Yogurt | Habanero Agave Glaze | \$12 | ☒

Crab Cakes

Pickled Cucumber | Pickled Red Onion | Pickled Carrots | Herb Lemon Aioli | \$13

Brussels Sprouts

Pickled Blueberries | Pickled Red Onion | Candied Walnuts | Lime | \$9 | ☒

Roasted Cauliflower & Beet Chips

Cauliflower Steaks | Beet Chips | Truffle Pea Pesto | Goat Feta Crema | \$8 | ☒

Chicken Fried Egg

Beet Greens | Candied Beets | Grilled Lime | \$8

Potato Fritters

Horseradish | Green Onion | Tarragon Sour Cream | \$7 | ☒

Sweet Potato Fries

Mascarpone Cheese | Garlic Honey Glaze | Roasted Tomato | Rosemary | \$8

From the Garden

Candied Beet Salad

Bibb Lettuce | Beet Greens | Feta Cheese | Green Olives | Pickled Red Onion
Pumpkin Seed Brittle | Red Beet Vinaigrette | \$12 | ☒

Chopped Farmers Salad

Mixed Greens | Grape Tomatoes | Cucumbers | Onions | Applewood Bacon | Hard Boiled Egg
Crumbled White Cheddar | Choice of Dressing | \$12 | ☒

Garden Salad

Mixed Greens | Grape Tomatoes | Cucumber | Red Onion | Choice of Dressing | \$10

Caesar Salad

Romaine Lettuce | Caesar Dressing | Shaved Asiago | Croutons | \$10

Salad Dressings

- Ranch ☒
- Basil Oil & Balsamic ☒
- Red Wine Vinaigrette ☒
- White Balsamic Vinaigrette ☒
- Caesar ☒
- Raspberry Vinaigrette ☒
- Bleu Cheese ☒

Salad Protein

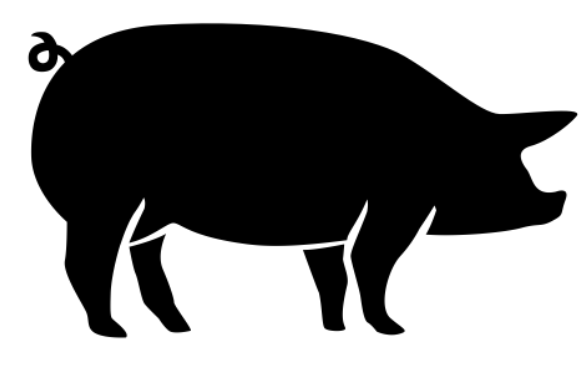
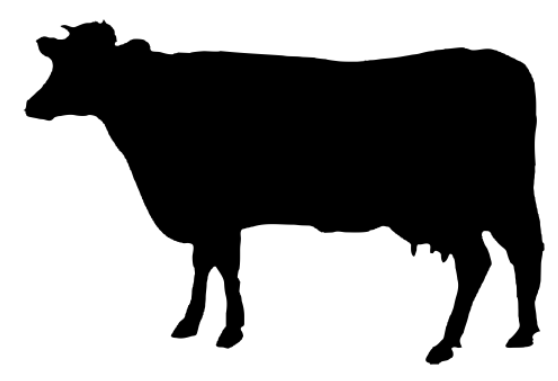
- Chicken | \$5
- Steak | \$6
- Salmon | \$7
- Shrimp | \$8

12

Shareable Sides

SERVES 2-4 PEOPLE

- Mac & Cheese | \$9
- French Fries ☒ | \$6
- Asparagus ☒ | \$9
- Grilled Seasonal Vegetable ☒ | \$7
- Roasted Cauliflower ☒ | \$7
- Creamy Polenta ☒ | \$7
- Garlic Herb Roasted Yukon
- Gold Potatoes ☒ | \$7



Cherry Brined Pork Chop

12oz Bone-In Chop | Michigan Cherry Mostardo | Roasted Tri-Colored Carrots
Cumin Serrano Yogurt | \$18 | ☒

Applewood Bacon Mac & Cheese

Havarti, Cheddar, & Mozzarella | Cavatappi | Garlic Honey Glaze | Slow-Cooked Bacon | \$16

Filet Mignon 8oz

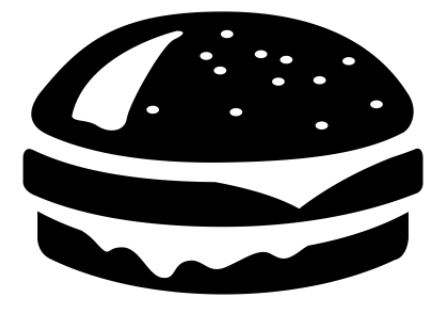
Tumbleweed Onions | Signature 12 Sauce
Savory Herb Butter | Garlic Spinach | \$32

Sirloin 10oz

Savory Herb Butter | Roasted Tomato Mole Sauce | Soy Boiled Egg | Sweet Potato Fries | \$19 | ☒

Braised Short Ribs

Creamy Polenta | Savory Pan Sauce | Mushrooms | \$18



All Served With French Fries

12 Burger

Roasted Tomato and Mushroom Infused Burger
Baby Greens | Bleu Cheddar Cheese | Chicken Liver Pâté
Fried Onion | Mayo | Locally-Made Bun | \$15

Classic Burger

American Cheese | Lettuce | Tomato | Onion | Pickle
Locally-Made Bun | \$12

Turkey Burger

Feta | Pickled Cucumber | Pickled Red Onion
Baby Greens | Locally-Made Bun | \$12

Black Bean Burger

Leaf Lettuce | Smoked Tomato Jam
Roasted Mushroom | Locally-Made Bun | \$12

Salmon Burger

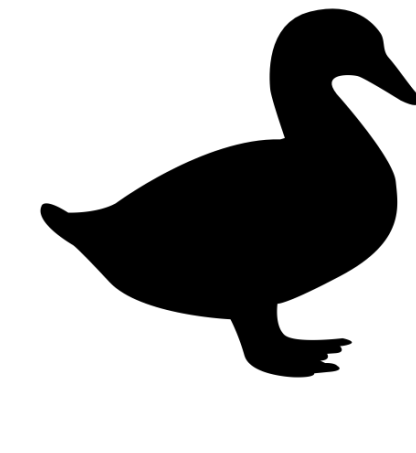
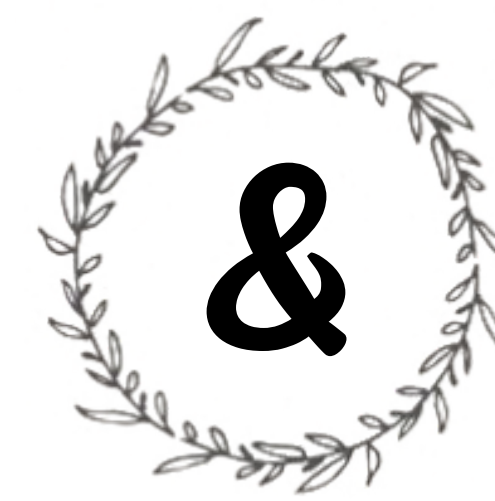
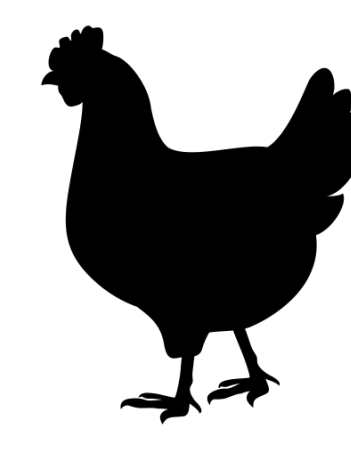
Pickled Cucumber | Pickled Red Onion | Pickled Carrots
Herb Lemon Aioli | Locally-Made Bun | \$13

Crab Cake Burger

Pickled Vegetable Slaw | Herb Lemon Aioli
Locally-Made Bun | \$16

Trio of Tacos

Braised Short Ribs & Mole Sauce
Braised Bacon & White BBQ Sauce
Roasted Sweet Potato & Cumin Serrano Yogurt
Lemon-Garlic Slaw | Mango Salsa | \$14 | ☒



Fried Chicken & Waffles

Maple Mustard Glaze | Fried Egg
-OR-

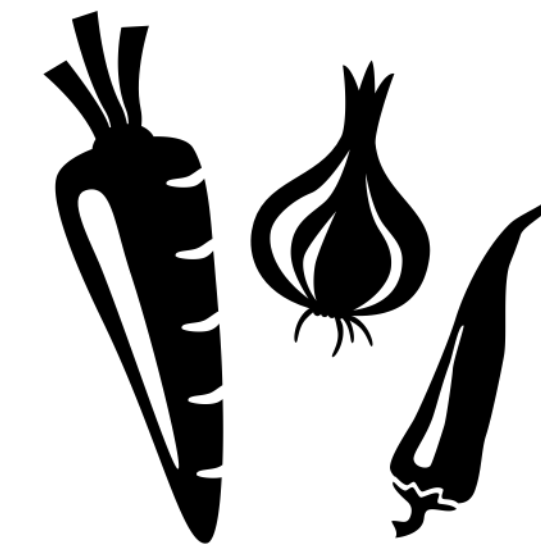
Habanero Agave Glaze | Fried Egg | \$16

Apricot Glazed Chicken Breast

Pumpkin Seed Butter | Green Beans | Red Onion
Cider Mustard | \$17

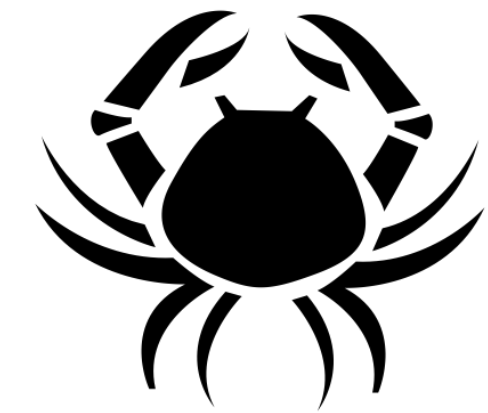
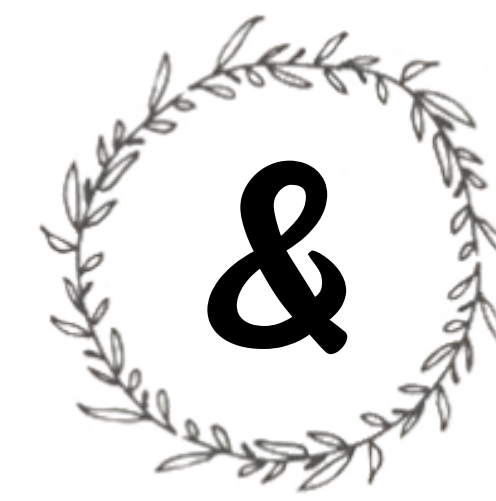
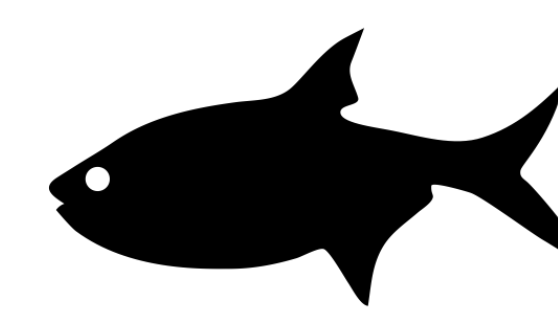
Barbecued Duck Leg

Dry Rub | Swamp Sauce | Dried Cherry
Cornbread Stuffing | Green Bean Casserole | \$19



Romesco & Potatoes

Smokey Romesco Sauce | Sautéed Snap Peas
Roasted Mushroom | Charred Potatoes | \$16 | ☒☑



Cedar Plank Salmon

Brown Sugar Ginger Glaze | Grilled Lemon
Seasonal Vegetable | \$22 | ☒

Fish & Chips

Walleye | Lemon Garlic Slaw | Tartar Sauce | \$19

Herb Smoked Trout

Tarragon Sour Cream | Pickled Blueberries
Horseradish Potato Fritters | \$20 | ☒

Fiery Fried Shrimp & Polenta

Creole Pepper Sauce | Scallions | Grilled Lemon | \$19 | ☒



Wild Boar & Sweet Potato Gnocchi

Brussels Sprouts | Pickled Carrots | Mushrooms
Vermouth | Sour Cream | \$24

Linguine & Clams

Olive Tomato Broth | Beet Greens | Fresh Oregano
Asiago | Grilled Lemon | \$27

Pumpkin Goat Cheese Purse

Beet Greens | Guanciale | Pumpkin Seed Brittle | Cured
Egg Yolk | Olive Oil | \$19

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

18% GRATUITY WILL BE ADDED TO GROUPS OF 6 OR MORE GUESTS

☒ = MADE WITH GLUTEN FREE INGREDIENTS ☑ = VEGAN