



AUGUST 10, 2026

ANTIPASTI CALDI

SQUASH BLOSSOMS, 15

lightly battered & fried, ricotta, onion & nutmeg filling,
herb-roasted zucchini & yellow squash, basil pesto aioli

BRUSCHETTA, 14

toasted crostini, house stracchino cheese, sweet dark cherries,
cherry gelatini, red onions, clove

ATLANTIC CALAMARI, 20

sautéed, mashed fagioli, sweet banana & hot wax peppers,
kohlrabi, capers, garlic butter

VEAL SWEETBREADS, 26

hard-seared, triple-cooked leeks, Calabrian honey glaze,
leek aioli, house puff pastry



SPANISH OCTOPUS, 25

char-grilled, house Calabrese sausage,
smoked shallots, rice beans, tomato

WHITE PIZZA, 17

mozzarella & ricotta, roasted garlic cloves, Italian parsley

RED PIZZA, 18

soppressata, house Italian sausage,
mozzarella & Parmesan, tomato sauce

OUR LOCAL FARMS

HARRAND HILL - cannellini, squash,
cauliflower, broccoli, broccolini.
OLDS BROTHERS - maple syrup
ANAVERY - whole Red Wattle hogs,
whole lamb, beef cheeks, oxtail, eggs
GOLDEN RULE - heirloom tomatoes,
rhubarb, zucchini & squash
BUCHANS - blueberries

EDMONSON - strawberries, raspberries,
dark sweet & Queen Anne cherries,
saskatoons
WERP - arugula, herbs, greens,
baby turnips, watermelon radishes,
squash blossoms
ZENNER - grape, cherry & beefsteak
tomatoes

SLEEPING BEAR - honey
LOMA FARM - red wapsie cornmeal,
buckwheat flour, baby bok choy, radicchio,
radish, tarragon
LAKEVIEW HILL - spinach,
cucumbers, micro-greens, oregano
LOCAL YOKELS - raspberries,
green, jalapeño, Hungarian hot wax &
sweet banana peppers

ANTIPASTI FREDDI

*OYSTERS, 4 EACH

a rotating selection, served raw on the half shell with accoutrements

CHEESE BOARD, 25

artisan cheeses served with gelatini,
date & onion puree, sundried apricot, peach & papaya mostarda,
candied nuts, vanilla-steeped sundried strawberries, crostini
TALEGGIO LA BAITA | CRUCOLO D.O.P. | MONTASIO D.O.P

CHARCUTERIE, 27

house-made, duck liver pâté, cacciatore sausage,
mortadella, pastrami, giardiniera,
sundried cherry mostarda, parsley, caper & shallot insalata,
crostini & grissini



BURRATA, 25

house-made, shaved Toscano salami,
charred tomato vinaigrette, crostini

*WAGYU BEEF CARPACCIO, 25

served raw, shaved Parmigiano-Reggiano, shaved red onions,
coccoli, cracked black pepper, extra virgin olive oil, sea salt

CHEF'S WHOLE ANIMAL TASTE, MARKET
today's butchery selection from Chef Myles

CHEF'S SEAFOOD TASTE, MARKET
today's selection from Chef Austin

CONTORNI, MARKET
a rotating selection of side dishes, based on the current season

ZUPPE E INSALATE

MINISTRONE, 12

SHAVED FENNEL, 13

orange segments, sundried cherries,
toasted pistachios, fresh mint,
orange vinaigrette



SHAVED CELERY, 14

sautéed & chilled cremini mushrooms,
grated Pecorino Romano, parsley,
lemon vinaigrette

LOBSTER & CREAM, 16

chopped red shrimp

ARUGULA, 15

house fresh mozzarella, blueberries,
fresh dates, candied hazelnuts & pecans,
toasted pumpkin seeds,
strawberry vinaigrette

LE PASTE

RAVIOLI, 32

house-made, green cabbage, goat &
mozzarella filling, grape & cherry tomatoes,
crisp shiitake mushrooms, garlic butter,
basil leaves

FETTUCCINE, 36

house-made, char-grilled marjoram &
garlic pork sausage link, mini sweet peppers,
cauliflower, blush sauce with simple tomato
& cream, chives

MALTAGLIATI, 40

house-made, Wagyu beef Bolognese,
broccolini, Calabrian chiles,
whipped ricotta, parsley

LE PIETANZE

RAINBOW TROUT, 45

pan-seared, crispy confit of golden potatoes,
beefsteak & sundried tomatoes,
radish greens, artichoke bottoms,
fennel pollen, lemon butter

WILD BOAR TENDERLOIN, 53

pan-seared, crisp Prosciutto di Parma,
gnocchetti, sage, red peppers,
roasted red onions & wild mushrooms,
smoked tomato & Marsala

LAMB DUE, 60

char-grilled & dukkah marinated lamb rack,
ground lamb spiedino, toasted farro with
diced apricot & sweet almonds,
roasted cipollini, baby turnips,
brandy brodo

Please note that a twenty percent gratuity may be added automatically to parties greater than six guests.

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

4TH ANNUAL
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up north*

OCTOBER 2, 2026

HAGERTY GARAGE

2830 Aero Park Drive, Traverse City



HAGERTY



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FOUNDATION**

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