

COCKTAILS

AUTUMN APPLE MARGARITA 20

*Casamigos reposado, apple cider, stillhouse apple crisp
whiskey, agave, cinnamon sugar*

MARGARITA 14

*Corazon tequila, cointreau, lime cordial,
lemon juice, rosemary syrup*

PALOMA 12

Corazón tequila, topo chico, grapefruit, lime

THE EMPRESS GIMLET 14

Empress gin, lime juice, simple syrup, lime wedge

THE BUTTERFLY EFFECT 18

*Butterfly Cannon Tequila, lemon juice, lavender syrup,
raspberry puree, egg white*

MODERN OLD FASHIONED 15

*Woodford reserve, demerara, angostura bitters,
muddled luxardo cherries & orange*

MODERN NEGRONI 15

*Sipsmith London dry gin, amaro, sweet vermouth,
orange peel*

BROWN BUTTER OLD FASHIONED 16

*Stillhouse Coffee Bean Infused Bourbon, housemade brown
butter simple syrup, regans orange bitter, star anise*

CARAMEL APPLE MARTINI 16

*Belvedere Vodka, Mick Klug Farms Apple Cider, Cocchi
Americano, caramel, apple fan*

THE HARBERT SOUR 17

*Pallini Lemonchello, Disaronno Amaretto, Bulliet Bourbon,
lemon juice & lemon peel*

gather

ON DRAFT

SHORTS LOCAL LIGHT 6

(Bellaire, MI)

THREE FLOYDS ZOMBIE DUST 8

(Munster, IN)

SALTED CARAMEL PORTER 7

(Muskegon, MI)

HOPEWELL RIDE OR DIE IPA 7

(Chicago, IL)

BEER & SELTZER

DOGFISH HEAD- HAZY-O! 6

(Milton, DE)

BELL'S - TWO HEARTED 6

(Kalamazoo, MI)

THREE FLOYDS GUMBALLHEAD 8

(Munster, IN)

MODELO 5

(Mexico City, Mexico)

COLLECTIVE ARTS - GUAVA GOSE 12

(Hamilton, Canada)

VANDER MILL HARD CIDER 5

(Grand Rapids, MI)

PRESS HARD SELTZER

BLACKBERRY HIBISCUS SELTZER 5

POMEGRANATE GINGER 5

(Milwaukee, WI)

SHINER BOCK, LAGER 6

(Shiner, Texas)

BLACK ROCKS - 51K, IPA 7

(Marquette, Michigan)

NEW GRIST, PILSNER (GF) 7

(Milwaukee, Wisconsin)

ZERO PROOF

HARBOR SUNSET 10

Natalie's pineapple/orange juice, grenadine, club soda

BLUEBERRY BUCKLE FIZZ 10

*Housemade shrub, ginger ale, club soda, blueberries,
simple syrup, lime juice*

APPLE CIDER FIZZI 8

Club soda, apple cider, demerrara, cinnamon sugar

ATHLETIC BREWING - GOLDEN ALE 4

(Stratford, CT)

IF YOU HAVE QUESTIONS OR A SPECIAL REQUEST, PLEASE ASK THE BARTENDER

BUBBLES

CAVA

AZIMUT NV
(SPAIN) **N**

glass 11 / bottle 32

PROSECCO

CASA DI MALIA NV
(VENETO ITALY) **N**

glass 10 / bottle 28

PET NAT ROSE

FIELD RECORDINGS 2021
(PASA ROBLES CA) **N**

glass 14 / bottle 45

CLEAN AND CRISP

ROSÉ

CHRISTINA 2019
(CARNUNTUM AUSTRIA) **N**

glass 12 / bottle 38

SAUVIGNON BLANC

DESPARADA 2020
(CENTRAL COAST CA) **N**

glass 15 / bottle 45

GRÜNER VELTLINER

CHRISTINA 2020
(CARNUNTUM AUSTRIA) **N**

glass 13 / bottle 38

SANCERRE

DOMAINE DU SALVARD CHEVERNY BLANC
(LOIRE VALLEY FR) **N**

glass 15 / bottle 45

gather

ROUND & ROBUST WHITES

CHARDONNAY

CAMP 2020
(SONOMA CA) **N**

glass 14 / bottle 42

CHARDONNAY

MCBRIDE SISTERS 2020
(CENTRAL COAST CA)

glass 14 / bottle 42

VERMENTINO

ARGIOLAS COSTAMOLINO
(ITALY)

glass 10 / bottle 36

ORANGE WINE

GULP HALBO
(CASTILLA LA MANCHA, SPAIN) **N**

glass 10

BIG & BOLD REDS

COTE DU RHONE

KERMIT LYNCH
(FRANCE) **N**

glass 9 / bottle 30

TEMPERNILLO

MEDRANO IRAZU
(RIOJA SPAIN) **N**

glass 9 / bottle 27

SANGIOVESE

DONNA LAURA ALI
(ITALY) **N**

glass 8 / bottle 30

MALBEC

ALTOCEDRO 'ANO CERO' 2019
(MENDOZA AR) **N**

glass 11 / bottle 33

CABERNET SAUVIGNON

EDGE 2018
(ALEXANDER VALLEY CA)

glass 16 / bottle 50

IF YOU LIKE PINOT NOIR

FAUX PAS RED BLEND

THREE WINE 2020
(CONTRA COSTA CA) **N**

glass 11 / bottle 33

PINOT NOIR

AMERICAN RECORDINGS 2020
(WILLAMETTE VALLEY, OR) **N**

glass 16 / bottle 50

GAMAY

NICHOLAS POTEL
(BEAUJOLAIS, FRANCE) **N**

glass 10 / bottle 30

THOUGHTFULLY CURATED HIGHLIGHTING NATURAL WINE'S
N: NATURAL WINE MADE WITH LIMITED OR NO INTERVENTION (11/22/22)



Our menu changes slightly from week to week depending on the availability of quality ingredients

SMALL PLATES

HOUSEMADE FOCACCIA
focaccia, sea salt, butter / 6

GATHER WEDGE SALAD
iceberg, Neukse lardon, house ranch, blue cheese, breadcrumbs / 12

MARINATED BEET SALAD
dill, goat cheese, za'atar, pear, arugula / 12

BUTTERNUT SQUASH HUMMUS
cumin, cilantro, thyme, garbanzo beans / 12

GRILLED CONFIT PARSNIPS & CARROTS
carrots, Parsnips, Olive oil, chermoula, sea salt (V) / 8

BAKED BRIE
Marin French Petite creme brie, herbs, honey, toasted baguette / 16

CRISPY BRUSSELS
maple, vinegar, honey, garlic / 12

HAND CUT FRIES
parmesan, aioli / 8

CUP OF FRIES
just the fries / 4

POLENTA FRIES
polenta, red pepper sauce, garlic aioli / 6

CRISPY SMASHED POTATOES
sea salt, herbs, chimichurri / 8

LARGER PLATES

MAC & CHEESE
cheddar, mozzarella, gruyere, breadcrumbs 15 / ADD Chorizo 4

GRILLED CHEESE & SOUP
raclette, provolone, bechamel, housemade soup / 16

PORK OSSO BUCO
braised pork shank, red pepper coulis, polenta, pan sauce / 23

FRIED CHICKEN SANDWICH
brioche, siracha aioli, jalapeño slaw, cilantro / 17

WALNUT CRUSTED WHITEFISH
superior whitefish, Cornmeal & walnut crust, herb caper butter, root veg / 30

HARVEST GRAIN BOWL
sweet potatoes, cauliflower, brussel sprouts, black rice, farro, granor beans, tzatziki / 18

PAPPARDELLE BOLOGNESE
beef, pork, cream, tomato, parmesan / 25

HALF ROAST CHICKEN
amish chicken, dijonnaise, au jus / 26

WAGYU STEAK FRITES
5oz Wagyu steak, hand cut fries, red wine compound butter / 36

SWEETS

CARAMELIZED APPLE CORNMEAL CAKE
caramelized apples, caramel sauce, cinnamon / 7

PUMPKIN CUSTARD
pumpkin, spices, candied pecans, whip cream / 7

Substitutions politely declined. While modifications & substitutions may seem easy to accommodate, these requests compromise the unique characteristics of our food & the efficiency of our service