

SNACKS

SOURDOUGH 10

michigan whole grains,
housemade cultured butter

SOCCA 18

whipped feta, local greens,
chickpea flatbread

PRIME BEEF TARTARE 20

egg yolk, capers, chives,
english muffins, puffed tendon

SERRANO HAM FRITTERS 15

18 month manchego, quince preserves

WARM MARINATED OLIVES 8

meyer lemon, corriander

TRUFFLE FRIES 15

house ketchup, tofu aioli, bacon mayonaise

CAVIAR

*one ounce sustainably sourced with
english muffins, vegetable chips, crème fraîche,
farm egg, shallot, furikake*

CLASSIC OSSETRA 95

SEVRUGA 135

APPETIZERS

TUNA TARTARE 22

green papaya, heirloom tomato,
passionfruit, avocado, tobiko

FOIE GRAS 23

huckleberry, gingerbread,
pistachio, pomegranate,
long peppercorn brioche

BONE MARROW 18

sourdough toast, short rib,
red onion jam, house dijon

MERGUEZ 18

housemade lamb sausage,
harissa tomato

DRY AGED BURGER 18

aged white cheddar, pickles, iceberg,
pepper mash aioli, milk bread bun

ADD ONS

foie gras 50 house bacon 8
mushroom duxelles 6 truffle 35 farm egg 5

PIZZAS

BIANCA 16

four cheeses, garlic, farm egg,
new harvest olive oil

PESTO POTATO 18

garlic confit, arugula pesto,
parmigiano reggiano, fontina, kennebec potato

SPICY SOPPRESSATA 18

fennel pollen, mozzarella,
roasted tomatoes, calabrian chili

ROASTED MUSHROOM 20

caramelized onion, boursin,
parmigiano reggiano

WE SOURCE LOCAL INGREDIENTS FROM OUR FARMER FRIENDS, ORGANIC
WHENEVER POSSIBLE, AND USE HUMANELY RAISED PROTEINS.
WE ARE HAPPY TO ACCOMMODATE MOST DIETARY RESTRICTIONS AND
ALLERGIES. PLEASE LET YOUR SERVER KNOW.

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 FOODBORNE ILLNESS.

GEODE
BAR
&
LOUNGE