

# SNACKS

## SOURDOUGH 10

michigan whole grains,  
housemade cultured butter

## WARM MARINATED OLIVES 8

meyer lemon, corriander

## SERRANO HAM FRITTERS 15

18 month manchego, quince preserves

## WHITE BEAN 'NDUJA 18

calabrian chili, heritage white bean,  
charred onion vinaigrette, spicy greens, sourdough

## 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

# PLATES

## KING SALMON CRUDO 25

buttermilk, curry leaf, watercress,  
crispy pea, vanilla vinaigrette

## TUNA CONFIT 22

lemon, fava beans, artichoke,  
red pepper coulis, focaccia

## BONE MARROW 18

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

## DRY AGED BURGER 25

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

### ADD ONS

house bacon 8

truffle 35

mushroom duxelles 6

farm egg 5

24k gold leaf 5

# PIZZAS

## BIANCA 16

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

## SQUASH BLOSSOM 18

squash blossoms, mozzarella,  
grilled lemon, calabrian chili, patty pan

## ROASTED MUSHROOM 20

caramelized onion, boursin,  
parmigiano reggiano

## SPICY SOPPRESSATA 18

pork salami, fennel pollen, mozzarella,  
roasted tomatoes, calabrian chili

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