

SNACKS

SOURDOUGH 12
michigan whole grains,
housemade cultured butter

WARM MARINATED OLIVES 9
meyer lemon, corriander

HAM FRITTERS 15
18 month manchego, serrano ham,
quince preserves

NEW ENGLAND MUSSELS 25
tomato pernod broth,
saffron aioli

TRUFFLE FRIES 22
perigord truffle

MUHAMARRA 18
walnut, red pepper,
pomegranate, fresh pita

20% GRATUITY WILL BE ADDED
FOR PARTIES OF SIX OR LARGER

PLATES

CRISPY CHICKEN SANDWICH 20
korean fried, spicy honey glaze, iceberg,
pickles, kimchi aioli

MADAM BURGER 26
pimento cheese, shredded lettuce,
house pickles, pepper mash aioli

ADD ONS
house bacon +8
truffle +35
mushrooms +10
farm egg +5

PIZZAS

BIANCA 18
four cheeses, garlic, farm egg,
new harvest olive oil

ROASTED MUSHROOM 22
caramelized onion, boursin,
parmigiano reggiano

SPICY SOPPRESSATA 20
pork salami, fennel pollen, mozzarella,
roasted tomatoes, calabrian chili

PESTO POTATO 18
kale pesto, yukon potato,
fontina, parmesan

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

