

## Gallery of Culinary Artistic Expressions

### SOURDOUGH 12

michigan whole grains,  
house made cultured butter

### MUSHROOM DUMPLINGS 20

pea leaves, golden garlic,  
aromatic chili oil

### MUHAMARRA 18

walnut, red pepper,  
pomegranate, fresh pita

### FORBIDDEN RICE 22

spicy pork sausage, wild shrimp,  
leeks, farm egg yolk, chives

### NEW ENGLAND MUSSELS 25

tomato pernod broth,  
saffron aioli

### TRUFFLE FRIES 22

perigord black truffle

### FARM EGG OMELET 18

gruyere, fine herbs, endive salad  
*add truffle +24*

### AVOCADO TOAST 18

house sourdough, radish,  
petite greens, cucumber,  
everything seasoning

### CAESAR 17

gem lettuce, anchovy vinaigrette,  
sourdough crumb, parmesan frico

### CHICORIES 16

bitter greens, apple, manchego,  
whole grain vinaigrette

### CHOPPED COBB 19

avocado, farm egg, bacon,  
maytag blue, roasted beets,  
buttermilk tarragon dressing

### LOCAL GREENS 14

fish eye farms spicy greens, radish,  
cucumber, shaved carrot,  
sherry vinaigrette

With your choice of  
seared salmon 15  
grilled chicken breast 12  
grilled shrimp 20  
sirloin steak 18

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

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.

## From Across the Globe

# Pizzas & Pastas

### BIANCA PIZZA 18

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

### ROASTED MUSHROOM PIZZA 22

caramelized onion, boursin,  
parmigiano reggiano

### SAFFRON CAVATELLI 24

leek, local mushroom, soffrito,  
pecorino

### BEET TORTELLONI 26

roasted beets, boursin,  
orange puree, pickled fennel,  
golden beet crisp

### SPICY SOPPRESSATA PIZZA 20

pork salami, fennel pollen,  
mozzarella, roasted tomatoes,  
oregano

### GNOCCHI ALLA NONNA 35

braised beef short ribs, passata,  
calabrian sausage, soffrito, wilted  
spinach, manchego, oregano

### MADAM BURGER 26

pimento cheese, shredded lettuce,  
house pickles, pepper mash aioli

#### ADD ONS

house bacon +8

mushrooms +10

truffle +35

farm egg +5

### CRISPY CHICKEN SANDWICH 20

korean fried, spicy honey glaze,  
iceberg, pickles, kimchi aioli

### STEAK FRITES 36

sirloin, papas bravas,  
maitre de butter, bistro aioli

### SEA SCALLOPS 45

heirloom pumpkin, brussels leaves  
apple gastrique, bacon powder

### SALMON RISOTTO 36

caramelized root vegetable,  
parmesan, pimenton creme  
fraiche, arugula

Curated by Chef Clifton Booth

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.