

## DESSERTS

### Cheesecake *16*

peanut butter, caramel, milk crumb, vanilla

#### SUGGESTED SOMMELIER PAIRING

Erbaluce di Caluso Passito 1999 - 1 oz. *25*

### Strawberry Lime *18*

lime curd, strawberry sorbet,  
lime poppy seed cake

### Chocolate and Hazelnut *18*

orange, milk chocolate cremeux,  
hazelnut feuilletine

### Seasonal Gelato & Sorbet

1 scoop *5*

3 scoops *14*

## COCKTAILS

### Sip of S'more *20*

crème de cacao, baileys, disaronno, hot chocolate  
or coffee, whipped cream, marshmallows

### Queen's Gambit *22*

thatcher's vodka, cherry liqueur, creme de cacao,  
cointreau, baileys

### Orange 'Spressy-tini *22*

thatcher's vodka, craz orange-cello, espresso,  
crème de cacao, borghetti, orange bitters

## WINE

Chateau Les Guizats Sauternes 2019 *18*

Chateau Suduiraut Sauternes 2007 *20*

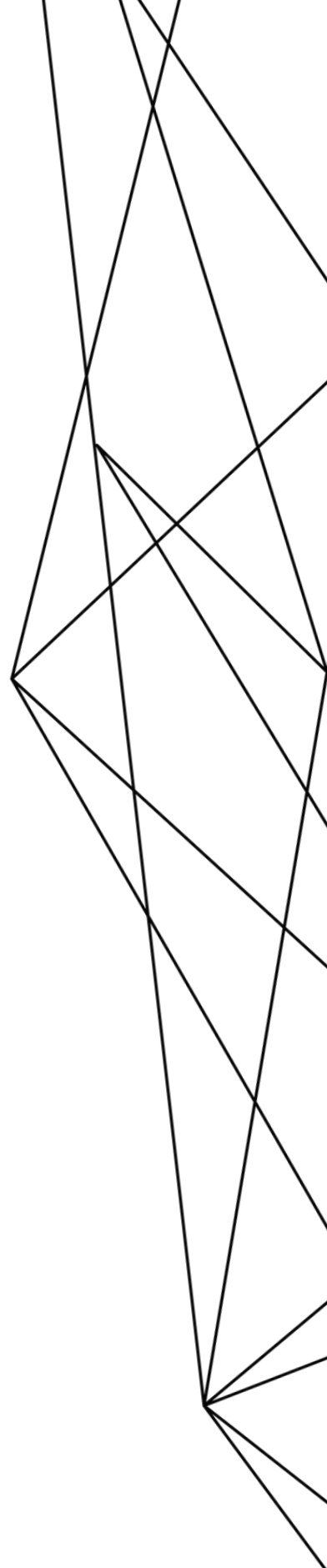
Royal Tokaji 6 Puttonyos 2013 *25*

Chateau Orignac Pineau Des Charentes *25*

AVAILABLE  
5 PM - CLOSE

G E O O D E

BAR + LOUNGE



## SNACKS

**Marinated Olives 10**  
citrus, rosemary, fennel pollen

**Sourdough 14**  
michigan whole grains, seasonal butter

**Cucumber 14**  
whipped feta, espelette, crisp quinoa

**Herb Fries 14**  
truffle aioli

**Rockfish Crudo 22**  
beet stem relish, tangerine oil, nasturtium

**Burrata 22**  
spring pea, fava bean, crispy iberico ham

## SIDES

**Grilled Broccolini 14**  
chili crunch, lemon bagna cauda

**Falafel 14**  
toum, tahini, tabouleh

**Parisian Carrots 14**  
pickled fresno, coriander, verjus

*A 20% gratuity will be added for parties six or larger.*

*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 illnesses*

## PLATES

**Greek Salad 17**  
gem hearts, cucumber, heirloom tomato, olive vinaigrette

**Spicy Chicken Sandwich 21**  
hot honey mustard, bread and butter pickles, creamy slaw

**Madam Burger 22**  
thousand island, house made pickles, american cheese, shredded lettuce

**ADD ONS**  
*bacon +4 | mushrooms +4*  
*farm egg +5 | seasonal truffle MKT price*

**Steak Frites 36**  
chef's cut, herb fries, salsa verde



## GOLDEN HOUR

Monday-Friday 4-6PM

**Falafel 11**  
toum, tahini, tabbouleh

**Cucumber 11**  
whipped feta, espelette, crisp quinoa

**Rockfish Crudo 18**  
beet stem relish, tangerine oil, nasturtium

**Madam Burger 19**  
thousand island, house made pickles, american cheese, shredded lettuce