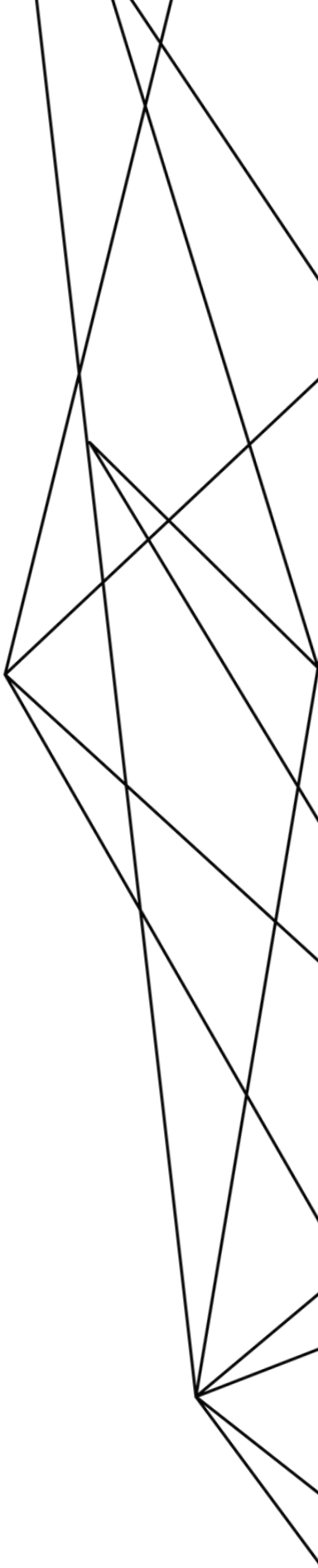


GEODE

BAR + LOUNGE



SNACKS

Sourdough 14

michigan whole grains, seasonal butter

Big Eye Tuna Crudo 25

ginger, scallion, chili crunch

Burrata 22

spring pea, fava bean, crispy iberico ham

Bone Marrow 26

pastrami cured short rib, sauerkraut,
pickled cipollini

Herb Fries 14

truffle aioli

Falafel 18

toum, tahini, tabbouleh

SIDES

Potato Tartiflette 14

cheese, cream, potato

Roasted Carrots & Brussels 14

black garlic romesco, dukkah, winter herbs

PLATES

Spicy Chicken Sandwich 21

hot honey mustard, bread and butter pickles,
creamy slaw

Madam Burger 22

thousand island, house made pickles,
shredded lettuce

Add Ons

house 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 16

toum, tahini, tabbouleh

Big Eye Tuna Crudo 18

ginger, scallion, chili crunch

Burrata 14

spring pea, fava bean, crispy iberico ham

Bone Marrow 18

pastrami cured short rib, sauerkraut,
pickled cipollini

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