



APPETIZERS

Marinated Olives 10
citrus, rosemary, fennel pollen

Cucumber 14
whipped feta, espelette,
crisp quinoa

Sourdough 14
michigan whole grains,
seasonal butter

Ajvar 16
roasted red pepper dip,
marcona almonds, saba,
feta, cucumbers

Beets 16
ajo blanco, blood orange,
shaved parmesan, mint

Forbidden Rice 22
spicy pork sausage, shrimp,
leeks, farm egg yolk, chives

Burrata 22
spring peas, fava beans,
crispy Iberico ham

Hiramasa 24
carrot brodo, sumac yogurt, lime,
fennel, coriander



SALADS

Local Greens 16
shaved spring vegetables, kumquat vinaigrette

Caesar Salad 17
gem lettuce, pistachio seeded crumble,
caesar dressing

Kale Salad 17
manchego cheese, salsa seca, endive,
apple, green goddess

Greek Salad 17
gem hearts, cucumber, heirloom tomato,
olives, red onion, feta, vinaigrette

PASTAS

Summer La Gricia 24
verde rigatoni, charred corn, spring peas,
guanciale, peppercorns, pecorino

Campanelle 26
roasted mushrooms, cured egg yolk,
pistachio pasta, shallot cream sauce

Bucatini 28
vin santo chicken sugo, pancetta, overnight
tomato, savoy cabbage, zucchini, manchego

Tortelloni 30
burrata filling, pesto genovese, pepper sauce,
parmigiano, basil

Casarecce 36
seared shrimp, pomodoro sauce, basil,
gremolata, pecorino, herbs

ENTREES

Steelhead Trout 34
vermouth velouté, confit new potato,
English pea

Roasted Half Chicken 36
piri piri sauce, burnt cauliflower,
pomegranate, cardamom

Sea Bream 36
seared radicchio, walnut & fennel marmalade,
puttanesca

Lamb Chops 58
confit artichoke, couscous, olive tapenade,
green onion soubise

Filet 64
robuchon potato, glazed asparagus,
cipollini onions, au poivre sauce

SIDES

Falafel 14
toum, tahini, tabouleh

Grilled Broccolini 14
chili crunch, lemon bagna cauda

Parisian Carrots 14
pickled fresno, coriander, sultanas

Herb Fries 14
truffle aioli

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.

Curated by Chef Jake Szary.