

## DESSERTS

### Panna Cotta 10

toasted rice, vanilla, hibiscus syrup,  
candied pistachio crumble, fresh raspberry

### Mango Cheesecake 10

brown butter crust, strawberry basil coulis,  
fresh strawberry

### Parisian Chocolate Flan 10

pâte sucrée, chocolate custard, salted crème fraîche,  
caramel, espresso gelato

### Seasonal Gelato & Sorbet 6

## COCKTAILS

### Orange 'Spreddy-tini 22

thatcher's vodka, cráz oráncello , espresso,  
crème de cacao, borghetti, orange bitters

### Ace of Spades 22

hennessy vs, creme de cacao, maple, cherry bitters,  
smoked cherry wood

## WINE

Chateau Les Guizats Sauternes 2019 18

Chateau Suduiraut Sauternes 2007 20

Erbaluce di Caluso Passito 1999 25

Royal Tokaji 6 Puttonyos 2013 25

Chateau Orignac Pineau Des Charentes 25

AVAILABLE  
5 PM - CLOSE

GEODE

BAR + LOUNGE

## SNACKS

**Honeydew and Cucumbers 12**  
heirloom cucumbers, compressed melon,  
sweet yogurt, mint, lime, aleppo

**Grecian Flat bread 13**  
grilled onion, local zucchini, roast tomato,  
feta and kasar cheese, za'atar

**Traditional Flat bread 13**  
soppressata, passata,  
kasar cheese, calabrian chili

**Grilled Asparagus 13**  
taleggio foam, pickled young onion,  
sunflower crumb, cured egg yolk

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

**Herb Fries 14**  
truffle aioli, ketchup

**Falafel 14**  
toum, tahini, cherry tomatoes, fresh herbs

**Confit Artichokes 16**  
orange, garlic aioli, sofrito, verjus sultanas,  
crisp shallot, pimenton, cilantro

**Burrata 19**  
confit cherry tomato, raspberry & balsamic,  
basil, mint, grilled seeded sourdough

## PLATES

**Kobe Slider 14 ea**  
thousand island, house pickles, american cheese

**Calamari 15**  
toum-yogurt sauce, lemon, dill

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

**Steak Skewers 18**  
pastrami seasoned, zip sauce

**Lamb Lollipops 18**  
toum, green apple tzatziki

**Spicy Chicken Sandwich 21**  
hot honey mustard, bread and butter pickles,  
creamy slaw, served with herb fries

**Madam Burger 22**  
thousand island, house-made pickles,  
american cheese, shredded lettuce,  
served with herb fries

### ADD ONS

*bacon +4 | mushrooms +4*

*farm egg +5 | seasonal truffle MKT price*

**Bistro Steak Frites 36**  
pastrami seasoned sirloin steak,  
bravas fries, zip sauce

*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*

## BEER

### DRAUGHT

Stella Artois 8  
pilsner 5.2%

Blood Orange Honey - Cheboygan 8  
pale wheat ale 6.2%

Norm's IPA - Griffin Claw 8  
IPA 7.2%

Madam - Griffin Claw 8  
lager 5%

Prickly Pear Guava - Untitled Art 8  
hard seltzer 5%

### PACKAGED

Heineken 0.0 7

Peroni 8

Modelo 8

Guinness 8

Two Hearted - Bell's 8

## GOLDEN HOUR

at Geode Bar & Lounge  
Monday-Friday 4-6PM

All Beer 6

Sommelier's Choice 10  
Red or White

House Old Fashioned 14

## COCKTAILS

Madam 20  
espolon blanco tequila, aperol, agave,  
pineapple, lime, firewater bitters

Birmingham Bubble 20  
beekeeper gin, st-germain,  
butterfly pea flower tea, lemon, prosecco

Post Melone 19  
suntory toki japanese whiskey, cantaloupe,  
cucumber, lime

Summer Fling 22  
banhez mezcal, espolon anejo tequila,  
yuzu, strawberry lavender cheung

Geode Spritz 22  
thatcher's watermelon, lemon,  
watermelon puree, prosecco

Subourbon 21  
bulleit bourbon, allspice, hibiscus syrup,  
orange bitters

## MOCKTAILS

PG-13 12  
passion fruit, vanilla, lemon, seltzer

Watermelon Sugar High 12  
watermelon puree, agave, lemon, seltzer

Prickly Pearadise 12  
prickly pear, orgeat, citrus, basil, seltzer

*Gratuity is added for all parties of 6 or more*

## SPARKLING WINE

House Prosecco *16/64*

Inspiration 1818 *35/140*  
Champagne, France

Laurent Perrier *36/144*  
Champagne, France

## WHITE WINE

Terlan Pinot Bianco *15/60*  
Alto Adige, Italy

Nasiakos Moschofilero *16/64*  
Mantinia, Greece

Spy Valley  
Sauvignon Blanc *18/72*  
Marlborough, New Zealand

))) Daxton Chardonnay *20/80*  
Monterey County, California

Domaine Girault Sancerre *23/92*  
Loire, France

Frank Family  
Chardonnay *23/92*  
Oakville, California

Simonnet Chablis *23/92*  
Bourgogne, France

## RED WINE

))) Daxton Pinot Noir *20/80*  
Monterey County, California

The Critic Cabernet *20/80*  
Napa Valley, California

Domaine Depeuble *20/80*  
Beaujolais, France

Bodegas Muga Reserva  
Tempranillo *23/92*  
Rioja, Spain

Chappellet Mountain Cuvee *24/96*  
Sonoma County, California

Cristom Pinot Noir *25/100*  
Willamette Valley, Oregon

## ROSÉ

Domaine de Fontainte  
Gris de Gris *16/64*  
Languedoc-Roussillon, France

Domaine de Marquilliani *16/64*  
Corsica, France

Llopart Brut Rosé *20/80*  
Corpinnat, Spain

Laurent Perrier Cuvee Rosé *46/184*  
Champagne, France