



## APPETIZERS

Herb Fries 14  
truffle aioli, ketchup

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

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

Seeded Sourdough 14  
michigan whole grains,  
seasonal butter

Falafel 14  
toum, tahini, cherry tomato,  
fresh herbs

Ajvar 14  
roasted red pepper dip,  
marcona almonds, saba,  
feta, cucumbers

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

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



## SALADS

Summer Local Greens 17  
fermented strawberry, citrus,  
marcona almond, blue spice basil, yuzu

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

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

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

## PASTAS

Rigatoni Alla Gricia 19  
guanciale, peppercorn, pecorino,  
herbed pea puree, spring pea

Cappellacci 19  
corn filling, pesto genovese, corn,  
pickled fresno, basil

Tonarelli Alla Panna 19  
seared shrimp, lemon, gremolata,  
parmigiano cream, basil

Campanelle 22  
roasted mushrooms, cured egg yolk,  
pistachio pasta, shallot cream sauce

Pacceri 22  
vin santo chicken sugo, pancetta,  
overnight tomato, savoy cabbage, zucchini,  
manchego

## ENTREES

Seared Flounder 30  
grilled young zucchini, heirloom corn salsa,  
zucchini puree, pimenton oil, parmesan

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

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

Scallops 38  
summer squash, harissa butter, leek soubise,  
fried chickpeas, coriander blooms

Baharat Lamb Chops 48  
tabbouleh, seared confit tomato,  
green apple tzatziki, harissa chili crunch

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

*Curated by Chef Jake Szary.*

*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.*

