



APPETIZERS

Herb Fries 12
truffle, aioli, ketchup

Roasted Beets and Plum 14
local beets, herb pistou, plum sauce, hot honey goat cheese, citrus

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

Local Squash 15
delicata & seasonal squash, mole, spiced yogurt, pomegranate glaze, pepitas, cilantro

Burrata Tomato Bar 19
michigan heirloom tomatoes, pesto genovese, villa manodori balsamic, extra virgin olive oil, fresh herbs

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

The Daxton Seafood Tower 150
one dozen oysters, one pound jumbo shrimp, lobster claws, jonah crab, snowcrab clusters, lobster tail, house hot sauce, mignonette, fresh herb pesto, lemon



LOCATED IN THE HEART OF
BIRMINGHAM

SALADS

Brassicas 16
shaved broccoli & kohlrabi, hakurei turnip, local radish, sunflower crumble, parmesan, truffle, tamari aviator dressing

Caesar Salad 16
gem lettuce, pistachio seeded crumble, caesar dressing

Kale Salad 16
manchego, salsa seca, endive, apple, green goddess dressing

Greek Salad 16
gem hearts, cucumber, heirloom tomato, olives, red onion, feta, vinaigrette

PASTAS

Rigatoni Arrabiatta 19
tomato passata, overnight tomatoes, sorrel, pecorino, fresh herbs

Chittara Alla Panna 19
seared shrimp, preserved lemon, parmigiano cream, basil

Sweet Corn Agnolotti 20
local cherry tomatoes, jalapeno pesto, parmesan

Short Rib Ragu 22
toasted wheat paccheri, foraged mushrooms, roasted cerliac, manchego, cashew

ENTREES

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

Bistro Steak Frites 34
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 58
robuchon potato, glazed asparagus, cipollini onions, au poivre 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.

SPARKLING WINE

House Prosecco *16/62*
Italy

Inspiration 1818 *25/98*
Champagne, France

Veuve Clicquot *27/105*
Champagne, France

Billecart-Salmon, Brut *65*
Champagne, France
375 ml

WHITE WINE

The Better Half Sauvignon Blanc
14/54
Marlborough, New Zealand

))) Daxton Chardonnay *20/78*
Monterey County, California

Domaine Girault Sancerre *23/90*
Loire, France

Celani Chardonnay *28/110*
Napa, California

LaCana Albarino *15/58*
Rias Baixas, Spain

RED WINE

))) Daxton Pinot Noir *20/78*
Napa, California

Cristom Pinot Noir *25/98*
Willamette Valley, Oregon

Bodegas Muga Reserva
Tempranillo *23/90*
Rioja, Spain

Chappellet Mountain
Cuvee Red Blend *24/94*
Sonoma County, California

Navigator Cabernet
Sauvignon *20/78*
Napa, California

Ca'Vendri Amarone della
Valpolicella *23/90*
Italy

ROSE

Domaine de Fontaine
Gris de Gris *16/62*
Languedoc-Roussillon, France

Llopart Cava Rose *20/78*
Spain

LaVersant Grenache Rose
12/46
Languedoc-Roussillon, France

DRINK MENU

BEVERAGES CRAFTED BY

GEODE
BAR + LOUNGE

BEER LIST

DRAUGHT

Stella Artois *8*
pilsner 5.2%

Screaming Pumpkin - Griffin Claw *8*
pumpkin ale 5%

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*

Modelo *8*

Guinness *8*

Two Hearted - Bell's *8*

COCKTAILS

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

Birmingham Bubble *20*
beefeater gin, st. germaine, butterfly pea
flower tea, lemon, prosecco

Cider Supernova *22*
appleton estate dark rum, amaro,
campari, velvet falernum, creme de
cassis, bitters, apple cider

Subourbon *21*
heaven's door bourbon, allspice,
hibiscus syrup, orange bitters

MOCKTAILS

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

Cranberry Crush *12*
cranberry, blood-orange, grapefruit,
cinnamon, seltzer

Prickly Paradise *12*
prickly pear, orgeat, citrus, basil, seltzer