

STARTERS

14 YEAR OLD SOURDOUGH BREAD	10
seasonal butter	
EAST COAST OYSTERS*	5EA
passionfruit cocktail sauce	
TUNA CRUDO*	23
blue fin tuna, roasted strawberry aguachile citrus miso aioli, rhubarb confiture, puffed rice	
CARROT PANISSE	10
chickpea chutney, chermoulah, peppermash yogurt	
“CHICKEN FRIED” BOOMERS	14
fried maitake mushrooms, citrus, whipped brie	

SOUP & SALAD

CHILLED ASPARAGUS AND PEA SOUP	10
michigan asparagus, shelling pea ragu, lemon, truffle	
CITRUS	18
marinated citrus, avocado puree, salmon roe, fennel	
BIBB	18
radish, carrot, parmesan crouton, buttermilk tarragon vinaigrette	
GEM	16
pistachio, sheep’s milk cheese, citrus, coriander vinaigrette	

*Please ask your server about items that may contain raw or undercooked ingredients. Consuming raw or undercooked meats may increase your risk of foodborne illness.

MAINS

“SCALLOPED” DAIKON AND MUSHROOM	22
roasted daikon radish and trumpet mushroom, artichoke puree, scallion agrodolce	
HALIBUT	38
dill brine, red curry beurre blanc, shallot herb salad, confit potato, sweet corn	
ROASTED HERITAGE CHICKEN	27
carrot, golden raisin, chermoulah, za’atar	
BRAISED PORK COLLAR	36
creamed savoy cabbage, green apple puree, crispy root vegetable, caraway	
MORAINES PARK FARMS TRI-TIP	32
fisheye farms green panzanella, bleu cheese, carrot ginger vinaigrette, house sourdough	
HAM SWEET FARMS PORCHETTA (FOR TWO)	70
blistered olives, fennel salad salsa verde	

PASTAS & GRAINS

GARGANELLI	24
spring peas, fava beans, pea puree, ricotta salata	
POTATO GNOCCHI	25
mortadella, caramelized leeks, spinach, mushroom, truffle	
risOATto	26
whole oat, soubise, mushroom, comte	
SPELT BUCATINI	26
spring onion confiture, comte, ramp bread crumb, chive	

FOR THE TABLE

CHEF’S CHOICE	MP
for the entire table - specially curated daily by our culinary team	
(limited availability, wine pairings available \$70)	

SIDES & ACCOMPANIMENTS

CAULIFLOWER	10
roasted cauliflower, calabrian chili butter, cauliflower crisp	
SHAWARMA POTATOES	12
sumac vinaigrette, toum, feta, spinach	
BROCCOLI	10
kimchi, achaar vinaigrette, dukkah spice	
ASPARAGUS	10
asparagus aioli, brown butter, dill	

LAFAYETTE SPRITZ	18
thatcher's elderflower + peach + watermelon, prosecco, citric acid	
APEROL SPRITZ ON DRAFT	16
aperol, cava, soda, orange	
PLUM CREEK NEAR WALNUT GROVE	16
prairie vodka, honeydew-cucumber cordial, yuzu, fennel pollen	
CHE BELLA	18
banhez mezcal, dolin blanc, nonino l'apertivo	
RUTH ELLIS MARTINI	16
valentine berry blossom vodka, blueberry, limoncello, elderflower, lemon, sugar rim	
FLORITA ROJA	16
hibiscus infused blanco tequila, falernum, lime, agave, black lava salt rim	
FRIDA + DIEGO	16
guava-infused blanco tequila, passionfruit, ancho reyes verde, lime, tajin	
DETROIT SOUR	18
d.c.d. railroad gin, maraschino, genepy, oleo, red wine float	
MACK + GRATIOT	16
d.c.d. summer rum, banana liqueur, tepache, blue spirulina	
THE AMBASSADOR ON DRAFT	20
lot 40 rye (canada), flying ace bourbon (michigan), maple, house bitters blend	
BAD OMEN	17
thatcher's vodka, espresso, cold brew concentrate, coffee liqueur, lavender	
OL' BLACK MAGIC ON DRAFT	20
rittenhouse rye, wild turkey 101 bourbon, averna, sweet vermouth, luxardo maraschino, orange bitters	
PINKY PROMISE	14
cherry, maple, lemon, sweetened condensed milk, lemon zest n/a	
COCONUT RICKY	14
coconut cream, lime, ginger beer n/a	

CLASSIC - STROH'S - DETROIT, MI	5
lager 4.5% 12oz bottle	
MOLSON CANADIAN - ONTARIO, CA	6
lager 5.0% 12oz can	
COORS LIGHT - GOLDEN, CO	6
lager 4.2% 12oz can	
SIREN - NORTH PEAK - TRAVERSE CITY, MI	6
amber ale 5.0% 12oz can	
CERVEZA DELRAY - BREW DETROIT - DETROIT, MI	8
mexican lager 4.2% 16oz can	
GREEN MAN - TANDEM BREWING - ONTARIO, OR	8
semi-dry cider 5.0% 16oz can	
CHEETAH - RHINEGEIST BREWING - CINCINNATI, OH	8
american lager 4.8% 12oz can	
NON-ALCOHOLIC	7
rotating selection	
DRAFT BEER	
GHETTOBLASTER - MOTOR CITY BREWING - DETROIT, MI	8
english dark mild ale 4.2%	
DRIPA - KUHNHENN BREWING - WARREN, MI	12
imperial ipa 9.5%	
LOLO - MOTHFIRE BREWING - ANN ARBOR, MI	12
lit haze ddh ipa 6.5%	
CHAMPAGNE VELVET - UPLAND BREWING - BLOOMINGTON, IN	8
american lager 5.5%	
BLOOD ORANGE HONEY - CHEBOYGAN BREWING - CHEBOYGAN, MI	8
american pale wheat 6.2%	
OBERON - BELL'S BREWING - KALAMAZOO, MI	8
american wheat 5.8%	
TRUTH - RHINEGEIST BREWING - CINCINNATI, OH	11
american ipa 7.2%	
06.06.24	

SPARKLING

6OZ/BTL

PROSECCO

Casa Fative MV
Veneto, IT

15/60

CREMANT DU JURA

Hubert Clavelin et Fils MV
Jura, FR

16/64

BRUT ROSE

Dom Besson, Rose Granit MV
Beaujolais, FR

17/68

MOSCATO D' ASTI

Elio Perrone, Sourgal '22
Piedmont, IT

15/60

WHITE

6OZ/9OZ/BTL

PINOT GRIGIO

Cantina Terlan
Alto Adige, IT

15/22/60

SAUVIGNON BLANC

Les Deux Tours
Loire Valley, FR

15/22/60

RIESLING

Nik Weis, Kabinett
Mosel, GER

16/23/64

CHARDONNAY

Salem Wine Co
Eola-Amity Hills,
Willamette Valley, OR

17/25/68

ROSE

16/23/64

TIBOUREN, ROLLE

Cicada's Song
Coteaux
d'Aix en Provence, FR

16/23/64

RED

6OZ/9OZ/BTL

PINOT NOIR

Goodfellow Family Cellars
Willamette Valley, OR

20/29/80

NEBBIOLO D'ALBA

Tenuta Olim Bauda
Piedmont, IT

16/23/64

GAMAY

Domaine de Roche-Guillon,
La Tonne
Fleurie, Beaujolais, FR

16/23/64

MERLOT,

CABERNET SAUVIGNON

Chateau Auguste
Bordeaux, FR

17/25/68

TEMPRANILLO

Familia Torres,
Altos Ibericos
Rioja, SP

16/23/64

CABERNET SAUVIGNON

Noteworthy Vineyards
Napa Valley, CA

17/25/68

FOUNDATION
FEATURE

ZINFANDEL

Turley Wine Cellars
Juvenile
California AVA

22/32/60

FOUNDATION FEATURE