

Fresh Oyster *

please ask your server about our changing selection of east and west coast oysters
seasonal mignonette, hot sauce, lemon, and herbs 3.5 ea

Watermelon Gazpacho

a chilled watermelon + tomato soup with onion, chili, basil + olive oil 9

Ware-House Salad

marinated cucumber and tomato, pickled onion, local lettuce, red wine vinegar + california olive oil 10

Roasted Baby Beets

a hodgepodge of roasted baby beets served cold, candied pistachio + goat's cheese 10

Feta + Strawberry + Walnut Salad

feta cheese + strawberries, candied walnuts, arugula 11

Tomato Tarte Tatin

heirloom tomato + tomato jam, carmelized puff pastry, house made ricotta, lemon, rocket + basil 11

Spaghetti Mascarpone

Spaghetti + Mascarpone, Lemon, Spinach and almonds 11

Mussel's + Beer

workshop breweries own IPA accented with pickled cherry peppers, whole roasted garlic, butter + lemon balm, served with
grilled baguette 11

Steak Tartar *

hand cut steak, egg emulsion, shallot, cucumber, chive, coriander + chervil, served with toast 13

Spicy Two Minute Calamari

calamari cooked in a spicy fresh tomato sauce with toasted cous cous, pine nuts, currants, marjoram + mint 17

Smoked "Sunday Sauce" Rigatoni + Grilled Sausage

smoked tomato sauce, fresh michigan sausage, marjoram, mint + house made ricotta cheese 18

Salmon + Panzanilla

toasted bread salad + garden vegetables, salmon roe, and basil 21

Michigan Pork Chop

seared hand cut pork chop, toasted cous cous, grilled peach, arugula, pickled onion + basil 23

Pan Seared Chicken Breast

pan seared otto chicken breast served with fava beans, potato, pickled pearl onions + cilantro 24

Grilled Manhattan Filet *

chimichurri, roasted fingerling potatoes, fried shallot + parmesan 28



18% gratuity included for parties of 8 or more. \$2 charge for split plates.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.