

THE LOYALIST

CANAPÉS

Spence Farm Egg \$9
hard boiled, russian dressing

Gougères \$10
mimolette, bacon cream

Deviled Egg \$14
smoked trout, pickled beet, dill

Anchovy Toast \$12
milk bread, soft butter, yuzu

COLD STARTERS & SALADS

Tête de Cochon \$16
sourdough, apple, dijon

A Simple Salad, If You Will \$16
local greens, walnut praline, cheese,
avocado, french vinaigrette

Heirloom Tomato Salad \$18
roasted corn, fromage blanc

Pâté Maison \$22
country style pâté: pork, pistachio, foie gras

The Loyalist 1960's Chopped Salad \$24
benton's ham, shrimp, leeks mimosa

***Beef Tartare \$24**
aged beef fat dressing, capers, anchovies

***Half-Dozen Oysters \$27**
tomato, seaweed, horseradish

HOT STARTERS & SOUP

Blistered Habanadas \$16
bagna cauda, garlic aioli

French Onion Soup \$16
pâte à choux, gruyère cheese, thyme

Mussels à la Bourguignonne \$24
brandade cream, bacon, herb butter

Escargot Tart \$26
braised escargot, mushroom duxelle

ENTREES

Quiche Lorraine \$29
hollandaise, black truffle, bistro salad

Spinach Gnudi \$29
brown butter, parmigiano reggiano
add 10 g caviar \$40

Trout à la Grenobloise \$34
meyer lemon, brown butter, gooseberry

Half Chicken \$39
sourdough, smoked dates, foie gras mousse

***Bistro Filet \$44**
madeira jus, anchovy butter

***Eggs Mousseline \$45**
caviar, brioche

SIDES

Frites & Aioli \$10

Pommes Dauphine \$10

Carolina Gold Rice & Endive Pilaf \$10

Sautéed Mushrooms \$10

Seared Summer Squash \$10

A Simpler Salad \$10

BURGERS

***The French Smash \$28**
smash patty, herb butter, cornichon, mornay, frites

***The Loyalist OG Cheeseburger \$28**
pickled & charred onion, sesame seed bun, frites

DESSERT

Chocolate Chip Cookie \$9
brown butter, cocoa nibs

Blueberry Clafoutis \$16
lemon verbena ice cream

Tart Anglaise \$17
seasonal fruit, meringue

Chocolate Profiteroles \$17
warm caffè mocha chocolate sauce,
miso-vanilla ice cream

*Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish, may result in an increased risk of foodborne illness. These items contain raw ingredients/or can be cooked to order.

09.13.25

COCKTAILS

Chai Me A River \$17

fortaleza blanco, green chartreuse, cacao, chai, pineapple, lime

Cruel & Un-yuzual \$17

oka vodka, housemade yuzucello, snow maiden sake, chamomile, lavender, lemon

Whole Lotta 'Chata \$17

vago mezcal, apple brandy, gala apple housemade horchata, lime

Pepper Off Dead \$17

botanist gin, midori, red bell pepper, green peppercorn basil, lemon, ginger, egg white

Call: CITI-DILL-08 (248-434-5508) \$17

citadelle gin, aquavit, yellow chartreuse, dill almond orgeat, lemon, parsley

Natural Corn Killers \$20

whiskey, corn flakes, butter, mushroom, cordyceps (served with 1 scoop of sweet corn ice cream)

House Of 1,000 Carrots \$18

pecan rum, cachaça, carrot, ginger tropical spices, cream cheese

When In Moscow \$18

wheatley vodka, fig, ginger ale reduction, soda, ginger-turmeric foam

Toxic Avenger (FROZEN) \$18

vago mezcal, green chartreuse, green grapes, cucumber, sage honey, pineapple, mint

The Loyalist Old Fashioned \$17

wild turkey bourbon, italian amaro, maple, orange - enhance with garrison bros small batch \$22

BEER & CIDER

Pilot Project 'Donna's Pickle Beer' 12 oz \$6

Light Lager with Pickle Brine

Hopewell Brewing Co. 'Pils' 16 oz \$10

German Pilsner

Hopewell Brewing Co. 'Oktoberfest' 16 oz \$10

Märzen-Style Lager

La Chouffe 'Blonde' 12 oz \$10

Belgian Golden Ale

Funkytown 'Hip-Hops and R&Brews' 16 oz \$10

American Pale Ale

Marz 'Yakool' 12 oz \$10

Wild Ale with Strawberries & Lactose

Marz 'Not Just for Tuesdays' 12 oz \$8

Czech Pilsner with Toasted Buckwheat & Peppercorn

Marz 'Tropical Tiger' 16 oz \$10

Double Hazy IPA 8.2%

Vander Mill 'Totally Roasted' Cider 12 oz \$8

Cinnamon, Vanilla, & Pecan Hard Cider

BEER & SHOT SPECIAL

Old Style and a shot of

Westland American Single Malt Whiskey \$7

WINE BY THE GLASS

SPARKLING

NV Jean Bourdy

Crémant du Jura, France \$17 / 68

NV A. Bergère, 'Origine' Brut

Champagne, France \$33 / 132

WHITE

2024 La Grange Tiphaine, 'Trinqu'âmes' Sauvignon Blanc, Loire Valley, France \$16 / 64

2022 Brij Wines, 'Freund' Grüner Veltliner Santa Barbara, California \$18 / 72

2023 Les Lunes, Lolonis Vineyard Chardonnay, Redwood Valley, California \$17 / 68

ROSÉ & CHILLED RED

2024 Migot, Côtes de Toul Vin Gris Lorraine, France \$15 / 60

2024 Emme Wines, 'Pink Lemonade' Mendocino, California \$16 / 64

2023 Florèz, 'Cave Dew' Pinot Noir Central Coast, California \$19 / 76

RED

2023 Gramenon, 'Poignée de Raisins' Côtes-du-Rhône, France \$18 / 72

2022 Le Petit Saint Vincent, Cabernet Franc Saumur-Champigny, Loire Valley, France \$18 / 72

2021 Groundwork, Cabernet Sauvignon Paso Robles, California \$17 / 68

ALCOHOL-FREE

Bright & Refreshing \$12

seedlip garden, chamomile, lemon, lovage

Herbal & Citrus \$12

seedlip garden, basil, yuzu, ginger

Italian Spritz \$12

lyre's orange, lyre's 'n/a prosecco'

Juicy \$12

seedlip agave, smoked morita pepper, fresh pineapple juice, mexican squirt

Velvety & Smooth \$12

lyre's amaretti, almond orgeat, lemon, lime, egg whites

Athletic 'Cerveza Athletica' 12oz \$5

Athletic 'Run Wild IPA' 12oz \$5