

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

Pâté Maison \$22
country style pâté: venison, fig, foie gras

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

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

Kanpachi Crudo \$26
baby fennel, winter citrus

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

HOT STARTERS & SOUP

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

Squash Gnudi \$29
brown butter, parmigiano reggiano
add 5 g Périgord truffle \$25
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

A Simpler Salad \$10

Charred Cabbage \$10

Sautéed Mushrooms \$12

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

Tarte au Citron \$17
lemon curd, meringue

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

Pavlova \$17
pineapple, caramel crème diplomat

*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.

2.14.26

COCKTAILS

Banana Bread at Work (HOT) \$16

overproof and aged jamaican rums, homemade banana butter, tropical spices, cold maple cream. (served hot!)

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

Phantom of the 'Chata \$17

vago mezcal, madeira, roasted cider, house made horchata

Pepper Off Dead \$17

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

S'mortal Kombat \$17

old grand-dad bonded whiskey, amaro, graham cracker housemade marshmallow, cocoa nibs

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

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

House of 1,000 Carrots \$18

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

All Barq's, Big Bite \$18

rittenhouse rye, averta, sarsaparilla, barq's root beer reduction, soda, vanilla bean foam

The Loyalist Old Fashioned \$17

wild turkey bourbon, averta, maple, orange - enhance with garrison brothers single barrel \$22

BEER & CIDER

Pilot Project 'Donna's Pickle Beer' 12 oz \$6
Light Lager with Pickle Brine

Standard Goods Pale Ale 12 oz \$6

Marz 'Not Just for Tuesdays' 12 oz \$8
Czech Pilsner with Toasted Buckwheat & Peppercorn

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

Hopewell Brewing Co. 'Halligalli' 16 oz \$10
Düsseldorf-Style Altbier

La Chouffe 'Blonde' 12 oz \$10
Belgian Golden Ale

Marz 'Tropical Tiger' 16 oz \$10
Double Hazy IPA

Vander Mill 'Totally Roasted' Cider 12 oz \$8
Cinnamon, Vanilla, & Pecan Hard Cider

BEER & SHOT SPECIAL

Miller High Life 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

2024 Jolie-Laide, Melon de Bourgogne
Monterey County, California \$19 / 76

2024 Les Lunes, Lolonis Vineyard
Chardonnay, Redwood Valley, California \$17 / 68

ROSÉ

2024 Thibaud Boudignon, 'Rosé de Loire'
Loire Valley, France \$17 / 68

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

RED

2024 Poetson, Pinot Noir
Leelanau Peninsula, Michigan \$19 / 76

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

2023 Groundwork, Cabernet Sauvignon
Paso Robles, California \$17 / 68

2024 Maison Stephan, Grenache
Northern Rhône, France \$21 / 84

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

All Barq's, No Bite \$12
st. agrestis amaro falso, vanilla bean foam

Velvety & Smooth \$12
lyre's amaretti, almond orgeat, lemon, lime, egg whites

Horchata \$7

Athletic IPA "Run Wild" \$5

Athletic Mexican Lager "Cerveza" \$5

Athletic Belgian White "Wit's Peak" \$5