

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: 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 Peppers \$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

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

Tart Anglaise \$17
seasonal fruit, meringue

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

Buttermilk Panna Cotta \$16
raspberry, pistachio

*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.

11.5.25

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

Phantom of the 'Chata \$17

vago mezcal, madeira, housemade pumpkin spice 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

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

All Barq's, Big Bite \$18

rittenhouse rye, averna, sarsaparilla, barq's root beer reduction, soda, vanilla bean 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 woodford reserve double oaked \$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. 'Halligalli' 16 oz \$10

Düsseldorf-Style Altbier

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

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

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

ROSÉ & CHILED 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

2022 Julie Karsten, 'Métaphysique des Cuves' Côtes-du-Rhône, France \$14 / 56

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

2023 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

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

Athletic 'Cerveza Atletica' 12oz \$5

Athletic 'Run Wild IPA' 12oz \$5