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Starters

SPANISH HAM CROQUETTES \$14
prosciutto | ham | paprika oil
red bell pepper | garlic
panko | romesco sauce
shaved serrano

DAISY NUGGETS \$14.5
buttermilk brined chicken
sriracha | honey | lime
fresh herbs | blue cheese

HAMACHI CRUDO \$18 (GF)**
house made ponzu
togarashi fries | pickled jalapeño

MANNY'S MUSSELS* \$16
serrano ham | fennel escabeche
garlic | white wine | saffron
toasted sourdough

PURPLE OCTOPUS \$19 (GF)
poached & seared | lemon
parsley | potato foam
potato chip crunch | paprika

MUSHROOM TOAST \$15.5
toasted sourdough | burrata
seared mushrooms
mushroom vinaigrette
watercress | roasted garlic

SHORT RIB EMPANADAS \$15
house made | braised short rib
cabbage slaw | chipotle aioli

Dips

HUMMUS & PITA* \$14.5
tahini | garlic | crispy chickpeas
smoked paprika | crudité | EVOO

SPINACH DIP* \$15
artichoke | parmesan | shallots
panko | roasted garlic
crudité | pita

YOGURT LABNEH* \$13.5
crème fraîche & greek yogurt
marcona almonds | za'atar
parsley | kiwi | green oil
crudité | pita

MUHAMMARA* \$14
roasted red peppers | cumin
walnut | honey | lemon
pomegranate glaze | cilantro
crudité | pita | EVOO

BABA GHANOUSH* \$13
eggplant puree | tahini | parsley
pomegranate seeds | garlic
lemon | chili urfa pepper | EVOO
crudité | pita

Take it home



with you



Mains

STEAK FRITES \$34 (GF)**
8 oz. petite tender | au poivre sauce
watercress | herb fries

AIRLINE CHICKEN \$32
8 oz. bone-in | 24 hr. adobo brine
purple barley | beurre monte | mirepoix
tzatziki | cherry puree

SPAGHETTI SQUASH \$26
24 hr. curry brine | signature red sauce
bulgar | quinoa | dried cherries | hoisin sauce
pepita & sunflower seeds | shaved parmesan

PORK CHOP \$36 (GF)
12 oz. | apple miso puree | fingerling potatoes
broccoli rabe | honeycrisp apple
smoked chimichurri | demi-glace

BRANZINO \$32
6 oz. fillet | skin on | fregola acqua pazza broth
broccoli rabe | fennel escabeche

PAN SEARED SALMON \$32 (GF)**
6 oz. skin on | artichoke foam | muhammara
walnut | brown butter mushrooms
artichoke hearts

SEASONAL SAFFRON RISOTTO \$32 (GF)
parmesan & saffron stock
tri-colored cauliflower | blackened shrimp
mint vinaigrette | lemon butter

FISH & CHIPS \$26
6 oz. black cod | tempura beer batter
tartar | malt aioli | herb fries | lemon cheek

SHORT RIB RAVIOLI \$28
house made semolina | parmesan fondue
pomegranate | caramelized red onion | garlic

DAISY SMASH BURGER* \$19.5
2 ea. – 4oz. | cheddar | charred onions | pickles
special sauce | brioche | fries

substitute gluten free bread for \$2

Detroit Style Pizza

8" x 10" or 10" x 14"

gluten free dough +\$2 – 8" x 10" only

THE OG \$20|\$30
signature sauce | mozzarella & cheddar
cup & char pepperoni | oregano | parmesan

THE SMOKE SHOW \$22|\$32
mozzarella & cheddar | ricotta
signature sauce | cup & char pepperoni
italian sausage | basil | oregano | parmesan

THE BIANCO \$20|\$30
mozzarella & cheddar | ricotta
roasted garlic | broccoli | cherry tomatoes
chili oil

THE PICKLE PIZZA \$20|\$30
roasted garlic & dill crema | dill pickle chips
bacon | mozzarella & cheddar
chili oil | black pepper

THE PLAIN \$16|\$26
signature sauce | mozzarella & cheddar
oregano | parmesan
(GF) – GLUTEN FREE

* GLUTEN FREE MODIFICATION AVAILABLE



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Salads

Add on:

chicken – grilled | blackened \$7
shrimp – grilled | blackened \$9
salmon** – grilled | blackened \$13
steak** – grilled | blackened \$13

BEETS & GOAT CHEESE \$14 (GF)
roasted beets | pistachio
tarragon | arugula
grapefruit vinaigrette
orange balsamic glaze

CAESAR* \$12
romaine | parmesan | toasted panko
pink peppercorn caesar

POMEGRANATE & WALNUT \$15 (GF)
walnuts | blue cheese
pomegranate seeds | tarragon
pomegranate vinaigrette

ASIAN SALAD* \$14.5
mixed greens | red & white cabbage
wonton | toasted almonds
pickled ginger
spicy sesame soy vinaigrette

DAISY GREENS \$14.5 (GF)
dandelion greens | power greens
cider pears | watermelon radish
edamame | fig | candied pecans
brown butter vinaigrette

Soups

MUSHROOM SOUP* \$10
mushrooms | parmesan
white miso | leek
thyme whipped cream
brioche croutons

NEW ENGLAND CLAM CHOWDER \$12
clams | potatoes
cream | sherry
smoked black cod | chives
crispy prosciutto

Sides

BABY BOK CHOY \$8 (GF)
petite bok choy | honeycrisp apple
candied hazelnut | caper vinaigrette

GREEN BEANS \$9 (GF)
almond dukkah | goat cheese
brown butter onion puree
charred tomato

FRIED BRUSSELS SPROUTS \$9 (GF)
bacon marmalade

HERB FRIES \$8
hand cut | herbs | shallot
garlic aioli | ketchup

A 3% credit card convenience fee is applied to all checks, unless using debit card or cash
There will be a 20% gratuity added to all parties of 8 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.