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Starters

- HAMACHI CRUDO \$18 (GF)**
house made ponzu
togarashi fries | pickled jalapeño
- SHORT RIB EMPANADAS \$13.5**
house made | braised short rib
cabbage slaw | chipotle aioli
- MANNY'S MUSSELS* \$16**
serrano ham | fennel escabeche
garlic | white wine | saffron
toasted sourdough
- HAM CROQUETTE \$14**
prosciutto | ham | paprika oil
red bell pepper | garlic
panko | romesco sauce
shaved serrano
- 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
- CHICKEN MEATBALLS \$13**
ground chicken | coriander
cardamom | dijon cream
panko | chives

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
- 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



Mains

substitute gluten free bread for \$2

- STEAK FRITES* \$34 (GF)**
8 oz. teres major | au poivre sauce
watercress | herb fries
- AIRLINE CHICKEN \$32**
8oz 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-glaze
- BRANZINO \$32**
6 oz. filet | skin on | fregola acqua pazza broth
broccoli rabe | fennel escabeche
- PAN SEARED SALMON \$32 (GF)**
6 oz. skin on | artichoke foam | muhammara
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 | beer batter
tartar | malt aioli | herb fries | lemon cheek

- SHORT RIB TORTELLINI \$28**
house made semolina | parmesan fondue
pomegranate caramelized red onion | garlic
- DAISY SMASH BURGER* \$19.5**
2 – 4oz. | cheddar | charred onions | pickles
special sauce | brioche | fries

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**
ricotta | mozzarella & cheddar
signature sauce | cup & char pepperoni
italian sausage | basil | oregano | parmesan
- THE BIANCO \$20|\$30**
mozzarella & 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

A 3% convenience fee is added to all checks, unless using debit 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..

Salads

Add on:

- shrimp – grilled | blackened \$9
salmon – grilled | blackened \$10
chicken – grilled | blackened \$7
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
pickled ginger | toasted almonds
wonton | spicy sesame soy
vinaigrette

DAISY GREENS \$14.5 (GF)

dandelion greens | power greens
cider pears | watermelon radish
edamame | brown butter vinaigrette
fig | candied pecans

Soups

MUSHROOM SOUP* \$10

mushrooms | parmesan
white miso | leek
thyme whipped cream
brioche croutons

NEW ENGLAND CLAM CHOWDER \$11

clams | potatoes
cream | sherry
smoked black cod | chives

Sides

BABY BOK CHOY \$8 (GF)

petite bok choy | honeycrisp apple
candied hazelnut | caper vinaigrette

PICKLED GREEN BEANS \$9 (GF)

bloody mary brined | almond
dukkah | brown butter onion puree
charred tomato | goat cheese

FRIED BRUSSELS SPROUTS \$9 (GF)

bacon marmalade

HERB FRIES \$8

hand cut | herbs
garlic aioli | ketchup