dinner MENU

STARTERS

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

OCTOPUS $19 (GF)
poached & seared | confit potatoes | paprika aioli
garlic oil | caper vinaigrette

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

CHICKEN TINGA EMPANADAS $14.5
piquillo salad | white cabbage | cilantro | salsa verde

TUNA CRUDO $21 (GF)**
ponzu | red bell pepper puree | jalapeño | kumquat
bottarga

MUSHROOM ARANCINI $14
signature red sauce | mushroom mix | parmesan

CLAM TOAST $14
crème fraîche | celery root sofrito | celery leaf
jalapeño | lemon zest | sourdough

MUSSELS $16.5**
coconut lemongrass broth | fennel escabeche
baguette

SOUPS & SALADS

chicken $7 | shrimp $9 | salmon $13 | steak $13
choice of grilled or blackened

CAULIFLOWER SOUP $12 (GF)
black kale pesto | pine nut | fried rosemary
brown butter vinaigrette | chives

FRENCH ONION SOUP $11
provolone | gruyere | parmesan | baguette
chives

BEETS & GOAT CHEESE $16.5 (GF)
roasted red beets | candied pistachio | tarragon
arugula | black pepper citrus goat cheese
grapefruit vinaigrette | orange balsamic glace

APPLE & SERRANO SALAD $17 (GF)
baby kale | frisée | honey crisp | fontina | parmesan
candied pecans | mustard yogurt dressing

ASIAN SALAD* $16
mixed greens | red & white cabbage | pickled ginger
toasted almonds | wonton
spicy sesame soy vinaigrette

POMEGRANATE & WALNUT $17 (GF)
butter lettuce | walnuts | blue cheese | tarragon
pomegranate seeds | pomegranate vinaigrette

CAESAR* $14
romaine | parmesan | toasted panko
pink peppercorn caesar

DIPS

all dips served with pita & crudité

DIP TRIO* $17
marinated olives | gigante beans
your choice of 3 dips

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

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

YOGURT LABNEH* $13.5
house-made crème fraîche & greek yogurt
sliced almonds | za'atar | parsley | kiwi
green oil

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

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

MAINS

STEAK FRITES $34 (GF)**
8 oz. bistro filet | au poivre sauce | chives
herb fries

VEGETABLE LASAGNA $28 (GF)
whipped ricotta | sweet potato puree
eggplant | squash | zucchini | beech mushrooms
confit pearl onions | whiskey-candied walnuts
mushroom demi

CHICKEN PAILLARD $27 (GF)
rosemary marinade | green olive tapenade
shaved vegetable salad | crispy butternut squash
sherry vinaigrette

DUCK LEG CONFIT $36 (GF)
white bean cassoulet | pork sausage
cherry puree | orange glaze

BUTTERNUT SQUASH RAVIOLI $27
ricotta | goat cheese | pecan crumble | chives
brown butter vinaigrette

STRIPED BASS $32
6 oz. skin on | grain ragu | beurre blanc
roasted root vegetables | asparagus
pickled watermelon radish

MUSHROOM RISOTTO $32 (GF)
grilled shrimp | mushroom & cauliflower mix
mushroom butter | green peas

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

DAISY SMASH BURGER* $19.5
2ea. – 4oz. patties | 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 PICKLE PIZZA $20 | $30
roasted garlic & dill crema | Fishtown Pickles
bacon | mozzarella & cheddar | chili oil
black pepper

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

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

THE PLAIN $16 | $26
signature sauce | mozzarella & cheddar
oregano | parmesan

(GF) – GLUTEN FREE * GLUTEN FREE MODIFICATION AVAILABLE
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.