

# lunch MENU



## STARTERS

### SPANISH HAM CROQUETTES \$14

prosciutto | paprika oil | red bell pepper | garlic panko | romesco sauce | shaved serrano ham

### DAISY NUGGETS \$14.5

buttermilk brined chicken | sriracha | honey | lime fresh herbs | blue cheese

### PULLED PORK EMPANADAS \$15

24 hr. | green cabbage | cilantro | onion cilantro aioli

### SALMON TARTARE\*\* \$16.5

avocado | radish | rice pearls | leche de tigre | wonton

### ARANCINI \$13

signature red sauce | zucchini | yellow squash parmesan

## SOUPS & SALADS

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

### OUR CURRENT SOUP OBSESSION \$11

ask your server for today's feature

### YELLOW GAZPACHO \$11

yellow cherry tomato | kalamata crumble goat cheese | watermelon | green oil

### BEETS & GOAT CHEESE \$16.5 (GF)

roasted beets | pistachio | tarragon | arugula grapefruit vinaigrette | orange balsamic glaze

### PURPLE SPRING SALAD \$17

white & purple radicchio | sunflower seeds fried eggplant | amarena cherries | brioche croutons prickly pear vinaigrette

### 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

### COBB \$14

romaine | egg | avocado | tomato | red onion | lardon blue cheese | herb ranch

## 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 & 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 | parm

## 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

crème fraîche & greek yogurt marcona 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

## GRAIN BOWLS

### ATLANTIC SALMON\*\* \$19

flaked salmon | barley | avocado | tomato arugula | dill | cucumber | herb ranch dressing

### SOUTHWEST CHICKEN \$17 (GF)

brown rice | tomato | black bean pickled chiles | avocado chimichurri | crispy tortilla

### AHI TUNA\*\* \$18.5

basmati rice | avocado | edamame | carrot pickled sumo cucumber | spicy aioli | sesame wakame seaweed | chili crisp

## MAINS

### DAISY SMASH BURGER\* \$19.5

2 ea. - 4oz. | cheddar | charred onions | pickles special sauce | brioche | fries

### PULLED PORK SAMMIE\* \$19.5

24. hr. | provolone | longhots | cilantro aioli herb fries

### FISH & CHIPS \$26

6 oz. black cod | tempura beer batter tartar | malt aioli | herb fries | lemon cheek

### CHICKEN PARM SANDWICH \$18.5

chicken cutlet | lemon basil aioli pizza sauce | mozzarella & cheddar arugula | ciabatta | fries

### CHICKEN SALAD WRAP \$17.5

curry mayo | green grapes | almonds black raisins | parsley | flour wrap butter lettuce | herb fries