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Midday Menu

Served from 2:30 pm - 4 pm

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 PLAIN \$16 | \$26

signature sauce | mozzarella & cheddar
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

Salads & Small Plates

Add On: Shrimp - grilled | blackened \$9 ~ Salmon* - grilled | blackened \$13 ~ Chicken - grilled | blackened \$7 ~ Steak \$13 - grilled | blackened

COBB \$15

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

CAESAR \$12

romaine | parmesan
toasted panko
pink peppercorn caesar

ASIAN SALAD \$14.5

mixed greens | red & white cabbage
pickled ginger toasted almonds
wonton | spicy sesame soy vinaigrette

CHEEEEESE \$19.5

add 2 oz prosciutto \$9

cambozola black label blue, 1 oz

cows milk | creamy
fine earthy aroma
paired with fig jam

artequeso manchego, 1 oz

sheeps milk | nutty | dense
paired with lavender truffle honey

accompaniments

sourdough | seasonal fruit | dijon
cornichon | olive medley
seasonal jam
marcona almond

POMEGRANATE & WALNUT \$15 (GF)

walnuts | blue cheese
tarragon | pomegranate seeds
pomegranate vinaigrette

DAISY GREENS \$14.5 (GF)

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

HAMACHI CRUDO* \$17 (GF)

house made ponzu | togarashi fries
pickled jalapeño

BEETS & GOAT CHEESE \$14 (GF)

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

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

Hours

MONDAY - THURSDAY

11:30 am - 10 pm

FRIDAY

11:30 am - 12 pm

SATURDAY

10 am - 12 pm

SUNDAY

10 am - 10 pm

BRUNCH SERVED

10 am - 2:30 pm

MID DAY MENU

2:30 pm - 4 pm

DINNER

4pm

Perk up

coffee \$3 | cappuccino \$8 | latte \$8 | espresso \$5/\$7

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