

THE LOYALIST

CANAPÉS

Spence Farm Egg \$9
hard boiled, russian dressing

Gougères \$10
mimolette, bacon cream

Anchovy Toast \$12
milk bread, soft butter, yuzu

Deviled Egg \$14
smoked trout, pickled beet, dill

COLD STARTERS & SALADS

Tête de Cochon \$16
sourdough, apple, dijon

A Simple Salad, If You Will \$16
local greens, walnut praline, cheese,
avocado, french vinaigrette

Leeks Aux Vinaigrette \$18
guanciale, hazelnut, egg

Pâté Maison \$22
country style pâté: venison, quince, foie gras

***Beef Tartare \$24**
aged beef fat dressing, capers, anchovies

Kanpachi Crudo \$26
baby fennel, winter citrus

***Half-Dozen Oysters \$27**
tomato, seaweed, horseradish

HOT STARTERS & SOUP

French Onion Soup \$16
pâte à choux, gruyère cheese, thyme

Mussels à la Bourguignonne \$24
brandade cream, bacon, herb butter

Escargot Tart \$26
braised escargot, mushroom duxelle

ENTREES

Quiche Lorraine \$29
hollandaise, black truffle, bistro salad

Squash Gnudi \$29
brown butter, parmigiano reggiano
add 5 g Périgord truffle \$25
add 10 g caviar \$40

Trout à la Grenobloise \$34
meyer lemon, brown butter, gooseberry

Half Chicken \$39
sourdough, smoked dates, foie gras mousse

***Bistro Filet \$44**
madeira jus, anchovy butter

***Eggs Mousseline \$45**
caviar, brioche

SIDES

Frites & Aioli \$10

Pommes Dauphine \$10

Carolina Gold Rice Pilaf \$10

A Simpler Salad \$10

Charred Cabbage \$10

Sautéed Mushrooms \$12

BURGERS

***The French Smash \$28**
smash patty, herb butter, cornichon, mornay, frites

***The Loyalist OG Cheeseburger \$28**
pickled & charred onion, sesame seed bun, frites

DESSERT

Chocolate Chip Cookie \$9
brown butter, cocoa nibs

Tarte au Citron \$17
lemon curd, meringue

Chocolate Profiteroles \$17
chocolate sauce, miso-vanilla ice cream

Pavlova \$17
pineapple, caramel crème diplomat

*Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish, may result in an increased risk of foodborne illness.
These items contain raw ingredients/or can be cooked to order.

COCKTAILS

Chai Me A River \$17

fortaleza blanco, green chartreuse, cacao, chai, pineapple, lime

Cruel & Un-yuzual \$17

oka vodka, housemade yuzucello, snow maiden sake, chamomile, lavender, lemon

Phantom of the 'Chata \$17

vago mezcal, madeira, roasted cider, house made horchata

Tomato, Tomahto \$17

botanist gin, vodka, balsamic vermouth, tomato black pepper, parsley

CITI-DILL-08 (248-434-5508) \$17

citadelle gin, aquavit, yellow chartreuse, dill almond orgeat, lemon, parsley

The Peach-stacio \$18

ciroc peach, pistachio, orange cordial, baking spices, honey, lemon, egg whites

House of 1,000 Carrots \$18

pecan rum, cachaça, carrot, ginger, tropical spices, cream cheese

All Barq's, Big Bite \$18

rittenhouse rye, averna, sarsaparilla, barq's root beer reduction, soda, vanilla bean foam

The Loyalist Old Fashioned \$17

wild turkey bourbon, averna, maple, orange - enhance with garrison brothers single barrel \$22

BEER & CIDER

Standard Goods Pale Ale 12 oz \$6

Pilot Project 'Donna's Pickle Beer' 12 oz \$6
Light Lager with Pickle Brine

Hopewell Brewing Co. 'Pils' 16 oz \$10
German Pilsner

La Chouffe 'Blonde' 12 oz \$10
Belgian Golden Ale

Marz 'Tropical Tiger' 16 oz \$10
Double Hazy IPA

Hopewell Brewing Co. 'Zimne' 16 oz \$10
Polish-Style Lager

Ommegang Brewery 'Rosetta' 16 oz \$10
Sour Ale Aged on Cherries

Vander Mill 'Totally Roasted' Cider 12 oz \$8
Cinnamon, Vanilla, & Pecan Hard Cider

BEER & SHOT SPECIAL

Miller High Life and a shot of
Old Grand-Dad Bourbon \$7

WINE BY THE GLASS

SPARKLING

NV Jean Bourdy

Crémant du Jura, France \$17 / 68

NV A. Bergère, 'Origine' Brut
Champagne, France \$33 / 132

WHITE

2024 La Grange Tiphaine, 'Trinqu'âmes'
Sauvignon Blanc, Loire Valley, France \$16 / 64

2024 Jolie-Laide, Melon de Bourgogne
Monterey County, California \$19 / 76

2022 Swick, Chardonnay
Willamette Valley, Oregon \$17 / 68

ROSÉ

2024 Thibaud Boudignon, 'Rosé de Loire'
Loire Valley, France \$17 / 68

RED

2024 Poetson, Pinot Noir
Leelanau Peninsula, Michigan \$19 / 76

2024 Clos Fantine, 'La Lanterne'
Languedoc, France \$16 / 64

2022 Le Petit Saint Vincent, Cabernet Franc
Saumur-Champigny, Loire Valley, France \$18 / 72

2023 Groundwork, Cabernet Sauvignon
Paso Robles, California \$17 / 68

2024 Maison Stéphan, Grenache
Northern Rhône, France \$21 / 84

ALCOHOL-FREE

Bright & Refreshing \$12

seedlip garden, chamomile, lemon, lovage

Herbal & Citrus \$12

seedlip garden, basil, yuzu, ginger

Italian Spritz \$12

lyre's orange, lyre's 'n/a prosecco'

Juicy \$12

seedlip agave, smoked morita pepper,
fresh pineapple juice, mexican squirt

All Barq's, No Bite \$12

st. agrestis amaro falso, vanilla bean foam

Velvety & Smooth \$12

lyre's amaretti, almond orgeat, lemon, lime, egg whites

Horchata \$7

Athletic IPA "Run Wild" \$5

Athletic Mexican Lager "Cerveza" \$5

Athletic Belgian White "Wit's Peak" \$5