## DUCK TALES WOO HOO \$22

Apple Brandy Duck Sausage, Duck Prosciutto, White Cheddar, Dried Cherry, House Pickles, Buttermilk Biscuits, Fig Mostarda \& Apple Butter

KNOOP THERE IT IS \$15

House Baked Pretzels, Maple-Miso Butter, Cinnamon-Sugar or Sesame-Ginger Seasoning

## IGOT FREIS ON IT \$14

Beef Tallow Fries, Fresh Herbs, Sauce au Poivre

## HAPPYAS A CLAM \$16

Pebble Creek Mushrooms, Littleneck Clam Meat, Thick Cut Bacon, White Wine Cream Sauce, Five Cheese Blend, Fresh Herbs, Grilled Focaccia

## EDDIE'S TENDYS \$16

Crispy Fried Chicken Tenders, Gochujang BBQ, Sesame Seed, Buttermilk Dressing, Kimchi Collard Greens

## HOLY MOLEY \$13

Napa Cabbage, Cauliflower Chorizo, Sweet Potato, Refried Black Bean, Chipotle-Pineapple Mole, Coconut-Lime Crema, Micro Cilantro

## RESPECT THE BRUSSEL \$13

Crispy Brussels, Shallot, Mortadella, Pistachio, Parmigiano Reggiano, Calabrian Chili Oil, Honey-Balsamic Reduction

## BONE TO PICK \$17

Roasted Bone Marrow, Garlic Potato Puree, Apricot Agrodolce, Pine Nuts, Mint, Toasted Naan

## BACK IN BLACK \$24

Black-Saffron Arborio, Roma Tomato, Sweet Onion, Spanish Chorizo, Gulf Shrimp, Calamari, Black Garlic Aioli, Herb Emulsion

## IT'S A SMASH \$19

Michigan Beef Patties, Romaine Lettuce, Queso Blanco, House Pickles, Crispy Onions, Tomato Jam, Bacon Fat Mayo

## LAMB BAM THANK YOU MA'AM \$18

Grilled Lamb Meatballs, Pickled Fennel, Grapefruit, Sauce Verde, Fennel Frond, Cotija
WESTSIDE GRANNY \$14
Flash Fried Pierogi, Braised Short Rib, Brie Whipped Potato, Hoisin Demi, Pickled Mushrooms, Crème' Fraiche, Scallion

** All parties of 6 or more will be subject to an automatic $20 \%$ gratuity.
Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

