

## firsts

(gf) = gluten free  
(v) = vegan

**Marinated Baby Octopus.** Red Onion. Smoked Olive Oil. Orange. Radish. Caper. (gf) **10**

**Scallops.** Brown Butter. Grapefruit. Caper. Brussels Sprouts. Pistachio. White Bean Puree. (gf) **13**

**Crispy Michigan Pork Belly.** Korean BBQ. Guernsey's Creamed Sweet Corn. House Kimchi. (gf) **10**

**Guacamole.** Crispy Fried Tortilla. Grapefruit. Pickled Onion. (v) **9**

**Wall Street Fries.** (They Mean Business). House Sauces. Chipotle Ketchup. Truffled Aioli.  
Chinese Sweet & Sour Mustard. **7**

**Baked Michigan Brie.** Reny Picot Triple Crème Brie in Puff Pastry. Arugula. Radish. Dried Cherry.  
Fresh Apple. Michigan Cherry, Maple & Balsamic Vinaigrette. **10**

**Matt's Flea Market Mac & Cheese.** Penne. Saltine & Goldfish Crust. **7**

## boards

**Charcuterie.** (definition: the art of smoking, salting & curing meats.)

House Made. Daily Accompaniments. **mkt**

**Artisanal Cheese.** Seasonal Accompaniments. **15**

**Pickled Items.** **5**

## vegetables

**The Root Orchard Salad.** Green Apple. Red Leaf. Marcona Almond. Dried Michigan Cherries.  
Saga Blue Cheese. Pickled Onion. Crispy House Made Bacon. Spicer's Hard Cider Vinaigrette. (gf) **8**

**Asparagus Salad.** Organic Red Quinoa. Shaved Portabella. Sunflower Seed. Lemon Emulsion. (v) (gf) **8**

**Michigan Beet.** Roasted. Honey & White Balsamic. Fresh Milk Cheese. Watercress. Walnut. Grilled Grape. (gf) **9**

**Petite Arugula.** Radish. Spanish Olive Oil. 30 Year Aged Sherry. (gf) **4**

**Roasted Broccoli.** Garlic & Chile Infused Oil. House Tzatziki. Pecorino. (gf) **6**

## soups

**Soup du Jour.** Cup. **5** Bowl. **7**

**Vegan Spicy Black Bean Soup.** Michigan Beans. Marinated Green Tomato. (gf) Cup. **5** Bowl. **7**

Parties of 8 or more are subject to 18% automatic gratuity. 20% gratuity with split checks.

# principals

**Miller Farms ‘Barbecue’ Chicken.** Moroccan Spiced Grilled Breast. Crispy Thigh. Herbed Couscous. Yogurt. Pickled Farm Egg. Compressed Watermelon. **23**

**Grilled Local Ham Chop.** Root Ham. Fried Rice. Pineapple. Fermented Pineapple Hot Sauce. (gf) **18**

**Fresh Fish.** Rotating Preparation. **MKT**

**Shrimp & Grits.** Smoked Butter Poached Michigan Shrimp. Goat Milk Grits. Sorrel. Fried Garlic. Pickled Peppers. Scallion. (gf) **24**

**Vegan Red Lentil & Cauliflower Stir Fry.** Cabbage. Carrot. Summer Vegetables. Ginger Sesame Broth. (gf) **16**  
*Not Vegan? Add a Fried Egg 1.50 or Pulled Amish Chicken 4*

**Naturally Raised Michigan Beef.** Grilled. Fried Fingerling. House Sauerkraut. Black & White Garlic. (gf)  
New York Strip. **27** Ribeye. **29**

# sandwiches

*Served with House Cut Fries. Substitute Side Add \$3.*

**Char Grilled Burger.** Michigan Grass Fed Beef. Roasted Shallot Aioli. Lettuce.Tomato. Pickled Onion. House Baked Bun. **10**

**The Root Sloppy Joe.** Michigan Grass Fed Beef. Pickled Jalapeno. House Baked Bun. **10 (It’s rad.)**

**Fried Bologna Sandwich!** Yale, Michigan’s Signature Bologna. Lettuce. Tomato. Green Chile Mustard. House Baked Bun. **8**

*Try it as an Appetizer! Bologna Sandwich Cut Four Ways.*

add	Michigan White Cheddar.1	Michigan Blue Cheese. 2	French Feta Tzatziki. 1.50
	Smoked Cheddar. 1	House Made Bacon. 2	Roasted Mushrooms. 4
	Fried Michigan Egg. 1.50	Grand Cru Gruyere. 2	Guacamole. 3

**Fiji Natural Artesian Water. 5**

**House Made Lemonade. 3.50**

**Fresh Squeezed Red Grapefruit Juice. 3**

**Faygo Root Beer, Detroit, MI. 3 Float. 4**

**Harney & Sons Iced Tea. 2.75 Add House Made Raspberry Syrup. \$0.25**

**San Pellegrino Sparkling Water. 5**

**Harney & Sons Hot Tea. 2.50**

**Water Street Coffee, Kalamazoo, MI. 2.75**

Executive Chef. James Rigato.

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 food borne illness.