

SOMETHING TO START

six.one.six **chowder** 8

chefs **lovely** soup 6

greenhouse lettuce salad

cucumber . radish . warm chevre . blueberry vinaigrette 9

house smoked **fish**

trout rillette . michigan mustard . salmon and quail egg canapé 14

kale salad

pinenuts . currants . lemon . evoo . parmesan reggiano 11

rabbit perogies

spring onion . brown butter . english pea-crème fraiche puree 12

baby **beets**

endive . citrus . walnuts . horseradish . brie . cherries . kreme mustard 12

softshell crab

pineapple . scallion . serrano chile . ginger mousse . cilantro 16

okemos **shrimp** “cocktail”

mojito . charred lime aioli . bloody mary . house cocktail sauce 16

asparagus salad

poached egg . chive . arugula . brioche . pancetta . truffle vinaigrette 12

SHARED PLATES

six.one.six **truffle** fries

white truffle oil . parmesan . black truffle mayo 9

michigan artisanal cheese

local preserves . thistle honey . marcona almonds . sourdough 12

atlantic **mussels**

house-made andouille sausage . riesling . grilled bread 15

potted **pleasure** inspired sausages, pates and terrines

local preserves . baguette . cornichons . mustard 14

SUSHI

six.one.six style **hamachi**

serrano chili . yuzu . soy . garlic chips . cilantro 11

tempura **tuna** roll

ahi tuna . cucumber . avocado . chive . fireball sauce 11

california maki roll

dungeness crab . cucumber . avocado . lemon mayo . sesame 11

atomic **shrimp**

spicy trout roe mayonnaise . dungeness crab . serrano chile 14

JW **sushi** sampler

seasonal maki and nigiri . cucumber . pickled ginger . nori 15

general manager : colleen gill

sous chef : jacob pahssen

FLATBREADS

cheesy pesto

chicken confit . basil pesto . sun-dried tomatoes 9

zingerman’s **smoked mozzarella**

romesco . balsamic red onion . pancetta . arugula 12

morel and **asparagus**

house pancetta . fontina cheese . caramelized leeks 14

ENTREES

harrieta hills **trout**

crisp potato . pancetta . capers . water cress . pan sauce . asparagus 32

devries farms **pork**

sweet pea risotto . loin roulade . pork belly . morels . truffle pecorino 26

whitefish “al pastor”

black beans . bacon . chile . pineapple-cilantro coulis . crème fraiche 28

rabbit tagliatelle

white asparagus . fines herbs . cream . spring onion . lemon 28

s & s **lamb rack**

farro salad . cucumber . feta . chickpeas . ramps . lemon . yoghurt 36

otto’s **chicken**

arugula . ramps . truffle pecorino . mushrooms . lemon . confit leg . jus 28

dancing goat cheese agnolotti

peas . fava beans . radish . asparagus . fines herbs . onion . lemon 26

charred **new york strip**

green garlic potatoes . sautéed greens . sauce foyot 36

amish **veal chop**

warm potato salad . asparagus . peas . bacon . jalapeño mustard 34

maple leaf farms **duck**

confit leg . duck ham . morels . raspberry-chile jus . onion . potato 28

pan seared **steel head**

parisian gnocchi . mushroom . ramp pesto . pickled ramp bulb 30

michigan farms and producers we support:

cowslip creamery . zingerman’s creamery . grassfield’s
harrieta hills trout . the shrimp farm market . superior
seafoods . dancing goat creamery . land of goshen . carlson
aborgast . heritage blueberry . trillium haven . earth
keepersada farm . mooville, quincy street . devries meats
otto’s poultry . s&s lamb . earthy delights . lucky star farm
cherry capital foods . sietsema orchard . robinettes orchard
rockytop . farm country . mud lake farm . rhodes farm
smith meat packing . old europe cheese co . zoye soybean oil
zingermann’s deli . brownwood farms . blis products