

SHAREABLES

Pan-Fried Goat Cheese
bucheron goat cheese, fava bean hummus, fig agrodolce, crostini 15

Mozzarella Fritto
fresh baby mozzarella, Bell's Two Hearted ale batter, bloody mary ranch 10

Oysters on the Half Shell*
east coast chef's selection, house hot sauce, champagne mignonette MKT

TARTINES

Avocado, Feta & Tomato
seeded baguette, radish, toasted chia seeds 8

House Smoked Salmon
market rye, everything cream cheese, pickled onions, dill 11

GREENS

Cobb
greens, chicken, egg, avocado, cucumber, bacon, tomato, bleu cheese, green goddess dressing 14

Shaved Brussels and Kale
charred radicchio, bleu cheese, crispy prosciutto, quinoa, pickled carrots, prosciutto vinaigrette 11

Romaine Salad
grapes, grated egg, parmesan, crostini, caesar dressing 9

Add grilled steak 6 | grilled salmon 6 | chicken 5 | seared tuna 9

SOUPS

Soup of the Day
prepared fresh daily, cup or bowl available MKT

Tuna Tartare Tacos*
yellowfin tuna tartare, taro root shells, cumin spiced citrus chermoula, beet gastrique 11

Fritto Misto
calamari, baby shrimp, oysters, artichoke, shishito peppers, caper aioli, charred lemon 15

Eastern Shore Crab Cakes
jumbo lump crab cakes, fennel & orange slaw, peppadew aioli 16

Pepperoni "Pizza"
baguette, nduja, burrata cheese, crispy garlic, oregano 9

Mushroom
mushroom duxelle, wild mushroom conserva, whipped boursin, brioche 12

Fritto Misto Salad
arugula, fennel, calamari, baby shrimp, oysters, artichoke, citrus, peppadew & shishito peppers, spicy buttermilk dressing 15

Farm Green Salad
dried michigan cherries, shaved onion & fennel, goat cheese, duck fat toasted walnuts, wheelhouse vinaigrette 10

Lyon Style Onion Soup
caramelized onions, veal stock, french bread crouton, gruyère 8

PLATES

Orecchiette
lamb meatballs, romesco sauce, onions, ricotta salata 17

Short Rib
ranch gnocchi, braised baby vegetables, wild onion pistou, whipped ricotta 23

Salmon*
wild mushrooms, potato puree, butter braised vegetables, maple-soy glaze 27

Fish & Chips
root vegetable chips, celery & radish salad, horseradish emulsion, caper aioli MKT

Seared Diver Scallops
caramelized squash puree, crispy ham, sage, hazelnut, brown butter, apple squash slaw 27

Pappardelle
house-made pasta, wild mushroom ragout, shallots, parmesan 19

Shishito Poppers*
roasted shishito peppers, feta mousse, chorizo crumbs, avocado puree, honey sriracha 11

Beef Tenderloin Carpaccio*
thinly shaved wagyu beef, watercress, parmesan aioli, caper berries, lemon, virgin olive oil, shaved crimini mushrooms 14

SANDWICHES

Served with chips & house-made gardeniera.

Montreal Brisket Sandwich*
applewood smoked brisket, pommes frites, apple maple barbeque sauce on field and fire bread 12

Crab Cake
jumbo lump crab cake, beef steak tomato, watercress, coarse grain mustard aioli, croissant 16

Croque Madame*
a bistro classic ham & cheese smoked ham, gruyère, mornay sauce, egg, tordu 14

CB&J
cashew butter, fig jam, goat cheese, candied bacon, levain 15

Duck Reuben
house smoked duck pastrami, fennel kraut, gouda, cherry moustarda, rye 16

"Wheelhouse" Hot Chicken
chicken breast, buttermilk batter, house hot sauce, brussels slaw 10

"Wheelhouse" Double Stack Burger*
100% prime ground chuck, lettuce, beef steak tomato, red onion 11

ADD A TOPPING

applewood smoked bacon 1.50

cheddar, bleu, gruyère 1.50

avocado 1.50

goat cheese 2

SWAP YOUR SIDE

pommes frites 2

small green salad 2

butter braised vegetables 3

fresh fruit 2

Add a petite farm green salad or romaine salad 5

* Notice: 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, especially if you have certain medical conditions.

DRINK MENU

SIGNATURE COCKTAILS

Last Word
tanqueray gin, luxardo maraschino
liqueur, green chartreuse,
fresh lime juice 12

Cucumber Collins
valentine vodka, cucumber, fresh
sweetened lemon juice 10

Andromeda's Garden
malibu coconut rum, midori,
lemon lime soda, tamarindo,
pineapple juice 9

Violet Encounter
beefeater gin, violet elixir, fresh
squeezed lemon, tonic 10

Paloma
jose cuervo silver, grapefruit juice,
fresh lime juice, triple sec,
pinch of salt 10

Bacon Old Fashioned
bacon washed bulleit rye, angostura
aromatic bitters, sugar, orange slice,
luxardo cherry 12

The Pinto
long road vodka, lemon juice,
simple syrup, vanilla, soda,
two james absinthe 10

Satin Descent
pinnacle raspberry vodka,
pama pomegranate liqueur,
movendo moscato, simple
syrup, lemon juice 11

Pimm's Ginger Storm
bacardi gold rum, pimm's cup no1,
gosling's ginger beer 9

Motor City Mule
valentine vodka, rose's lime
juice, gosling's ginger beer 11

Cosmo
absolut citron, triple sec, house-made
sour mix, cranberry juice 9

BEER SELECTION

In addition to the beers listed below, we also feature Bud Light and a variety of seasonal craft brews from your favorite Michigan breweries.

Bell's Two Hearted Ale | ABV 7%

Founders All Day IPA | ABV 4.7%

Short's Bellaire Brown | ABV 7%

Perrin Seasonal

Bell's Seasonal

Rochester Mills Red | ABV 5.9%

Perrin Black | ABV 5.8%

Atwater Dirty Blonde | ABV 4.5%

Brewery Vivant Farmhand | ABV 5.5%

Griffin Claw Norms Raggedy Ass IPA | ABV 7.2%

Rochester Mills Milkshake Stout | ABV 6.3%

Weyerbacher Merry Monk | ABV 9.3%

Green Bush Anger IPA | ABV 7.6%

Short's Space Rock | ABV 5%

Founders Seasonal

Vandermill Seasonal

WINE SELECTION

WHITE

Geyser Peak Chardonnay, California

Cambria Chardonnay, Santa Maria Valley, California

Ferrari-Carano Chardonnay, Sonoma, California

Giesen Sauvignon Blanc, Marlborough, New Zealand

La Merika Pinot Grigio, Monterey, California

Kung Fu Girl Riesling, Washington

Movendo Moscato, Italy

Glass

Bottle

7

27

11

43

13

51

7.5

29

8

31

8

31

8

31

RED

Montevina Cabernet, California

Hess "Shirtail Ranch" Cabernet, Napa, California

Franciscan Cabernet, Napa, California

Trivento Malbec, Mendoza, Argentina

Parker Station Pinot Noir, Central Coast, California

The One "Black" Red Blend, North Coast, California

Ch. Ste. Michelle Indian Wells Red Blend, Columbia, Washington

Terra d'Oro Zinfandel, Amador, California

7

27

13

51

19

75

7.5

29

11

43

11

43

14

55

10

39

SPARKLING

Codorniu "Anna" Sparkling, Cava, Spain

Riondo "Spago Nero" Prosecco, Verona, Italy

7

187ml

7.5

35