

Sliders & Fries

Beef Sliders* 8
applewood smoked bacon, aged white cheddar, grilled onions, chipotle aioli, McClure's spicy pickles, pretzel rolls

BLT Sliders 8
fried green tomatoes, bacon, rocket salad, spicy remoulade, brioche buns

Portabella, Eggplant & Kale Sliders 8
roasted red peppers, fresh mozzarella, balsamic glaze, brioche buns

Sweet Potato Fries 3
with thyme honey

Hand-Cut Fries 3
with ketchup, chipotle aioli or malt vinegar

Greens & Veggies

Golden Beets, Chevre & Spinach 8
candied walnuts, truffle oil vinaigrette

Kale & Quinoa 7
avocado, pomegranate, herb citrus vinaigrette

Pan Asian 7
napa cabbage, cucumber, carrots, red peppers, crispy wontons, ginger soy vinaigrette

Caprese 7
fresh mozzarella, tomatoes, basil, olive oil, garlic, balsamic reduction

Roasted Red Pepper Hummus 8
grilled pita bread, cucumber, carrot

Brussel Sprouts 8
quick fried, parmesan cheese



By Sea

Baja Style Fish Tacos 9
seared spicy marinated mahi mahi, mango & jalapeño salsa, cilantro & key-lime sour cream

Crispy Shrimp 12
jalapeno honey sauce, cellophane noodles

Shrimp & Grits 13
spicy bloody Mary shrimp over cheesy grits

Pan Seared Sea Scallops 19
pecorino cheese, fingerling potatoes, arugula, cherry tomatoes, white truffle oil

Lotus Flower Tuna* 13
seared sesame crusted tuna, mango & jalapeño salsa, wasabi aioli, avocado, soy reduction, fried wonton

Crispy Calamari Peppernata 10
with citrus aioli

Steamed PEI Black Mussels 10
spicy garlic tomato broth

Jumbo Lump Crab Cakes 16
lemon garlic beurre blanc

By Land

Charcuterie & Cheese 16
selection of meats and cheeses

Signature Mac & Four Cheese Gratin 8
white cheddar, smoked gouda, pepper jack, parmesan
Loaded bacon, crispy chicken, spinach 10

Fried Green Tomatoes 7
rocket salad, spicy remoulade

Chicken & Waffles 11
bacon, aged white cheddar, maple syrup

Braised BBQ Ribs 13
crispy onion straws & tangy bbq sauce

Hoisin Glazed Pork Belly 12
wilted frisee salad

Blackened Lamb Chops* 16
basil oil, chimichurri sauce

Asian Beef Skewers* 14
bell peppers, red onion, pineapple, basil

Detroit Style Pizza

Duck Confit & Brie 13
rosemary infused truffle oil, caramelized onions, balsamic Michigan cherries,

White 11
feta, chevre, mozzarella, white cheddar, topped with rocket salad

Mediterranean 11
kalamata olives, feta, tomatoes, oregano, pepperoncini, lemon garlic sauce

Chorizo & Gorgonzola 12
caramelized onions, roasted tomato sauce

*Ask your server about items cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Draught Beer by the Pint

Kuhnenn Brewing 'Fluffer IPA' 7
Petoskey Brewing 'Sparkle' 7
Harsen's Island Brewery 'Tashmoo Steamer' 7
Perrin Brewing 'Blackberry IPA' 7
Roak Brewing 'Roaka Cadabra' 7
Ellison Brewery 'Tiramisu Stout' 7

Beer by the Bottle

Bell's 'Two Hearted' 5
Blake's 'El Chavo Cider' 4
Blake's 'Flannel Mouth' 4
Brewery Vivant 'Farm Hand' 6
Coors Light 4
Darkhorse 'Raspberry Ale' 5
Founder's 'All Day IPA' 5
Founder's 'Dirty Bastard Scotch Ale' 5
Guinness Draught 5
Heineken 4
Labatt 4
Labatt N.A. 4
MCBW 'Ghettoblaster' 4
Michelob Ultra 4
New Holland 'The Poet' 5
Pilsner Urquell 5
Red Stripe 5

White Wines

\$ (GLASS / BOTTLE)

Fizzy | Delicious | Bubbly

La Marca Prosecco, Italy (split - / 9
Le Grand Courtage Brut Rosé, France (split - / 10
M. Lawrence 'SEX' Brut Rosé, Michigan - / 30
Moët & Chandon 'Nectar' Imperial, France - / 78
Veuve Clicquot Brut 'Yellow Label', France 42 / 84

Light | Crisp | Clean

Fortant Grenache Rosé, France 8 / 28
Centorri Moscato d'Asti, Italy 9 / 32
Cantina Zaccagnini Pinot Grigio, Italy 9 / 32
Paco & Lola 'LOLO' Albariño, Spain 11 / 40

Tart | Juicy | Bright

The Curator, White Blend, South Africa 8 / 28
13 Celsius, Sauvignon Blanc, Marlborough 9 / 32
Darcie Kent Gruner Veltliner, California 10 / 36
Joseph Drouhin 'Laforet' Chardonnay,
Burgundy 11 / 40

Round | Rich | Aromatic

10 Span Chardonnay, Central Coast 9 / 32
Spicy Goat Riesling, Germany 9 / 32
Consilience Grenache Blanc,
Santa Barbara County 11 / 40
Qupe, 'Modern White', Central Coast 12 / 44

Red Wines

\$ (GLASS / BOTTLE)

Lush | Lively | Spicy

Los Dos, Campo de Borja Spain 8 / 28
Chateau Blouin, Bordeaux 9 / 32
Cline Ancient Vines Zinfandel,
Contra Costa County 10 / 36
Tait 'The Ball Buster', Barossa Valley 12 / 44

Soft | Silky | Smooth

The Crusher 'Sugar Beet Ranch', California 8 / 28
Hahn Merlot, Central Coast 9 / 32
Castle Rock Cabernet Sauvignon,
Columbia Valley 9 / 32

Rustic | Earthy | Rich

Barbanera Chianti, Tuscany 8 / 28
Rio Madre, Rioja 9 / 32
Kermit Lynch 'Cotes du Rhone', Rhone Valley 11 / 40
Other People's Pinot Noir, Willamette Valley 12 / 44

Robust | Bold | Dry

Storypoint Cabernet Sauvignon, Sonoma 10 / 36
Broquel Malbec, Mendoza 10 / 36
Ramsay Cabernet Sauvignon, North Coast 11 / 40
Dreaming Tree 'Crush Blend', North Coast 12 / 44

We would love to host or cater your next event!
Please ask your server or contact us at:
info@smallplates.com – (313) 963-0702