

## 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