



SOCIALS

LOCAL CHARCUTERIE BOARD | 28
daily selection of cured meats, cheeses,
pickled asparagus, candied almonds, jam,
crackers & toast points

SMOKED FISH BOARD | 30
smoked salmon jerky, Cajun shrimp dip,
smoked whitefish sausage, pickled onion,
cucumbers, capers, sweet drops, crackers
& pita

CALAMARI FRITTI | 22
sweet drops, charred lemon tarragon aioli

JUMBO SCALLOP CAKES | 26
sea scallop, chipotle lime aioli

FALAFEL BITES | 18
sweet drops, hummus, cucumbers, pickled
asparagus, toast points

BRUSSELS SPROUTS | 16
hot honey, bacon, Parmesan

THISTLE FRIES | 14
house seasoning, Parmesan, truffle oil,
roasted garlic aioli

HANDHELDS & FAVORITES

Sandwiches/burgers come with homemade chips & a pickle. Substitute French fries for \$2 or Thistle fries, beer-battered onion rings, or fruit for \$4. Gluten-free buns available \$2.

THISTLE BURGER* | 19
Angus beef, aged cheddar, LTO, Brioche bun

BLACK & BLUE BURGER* | 24
Angus beef, caramelized onion, bacon, blue
cheese, LTO, Brioche bun

CHICKEN SALAD CROISSANT | 18
grilled chicken, Michigan cherries, onion, cel-
ery, tomato, urban blend, French croissant

TURKEY CLUB | 20
seared turkey, bacon, arugula, tomato,
white cheddar, avocado aioli, Michigan
sourdough bread

THAI SALMON | 20
salmon, Thai chili glazed, sesame cabbage
slaw, ciabatta

BEEF TENDERLOIN CAPRESE | 26
tomato, arugula, fresh mozzarella, balsamic
onions, ciabatta

SPICY ITALIAN FLATBREAD | 24
pesto, mozzarella, roast tomato, local
mushrooms, cipollini onions, arugula,
balsamic glaze
add chicken 8 or Gulf shrimp 12

RICE BOWL | 29
5-grain, edamame, watermelon radishes,
local mushrooms, roasted tomatoes,
pickled asparagus, roasted beets, avocado,
mango, hummus
add chicken 8, Gulf shrimp 12, salmon 12,
lobster tail 22, or vegan protein 8

DESSERT

STRAWBERRY SHORTCAKE | 10
fresh strawberries, shortcake, vanilla mousse,
candied pistachios

CLASSIC TIRAMISU | 10
shaved chocolate, cocoa

CHOCOLATE TRUFFLE | 10
housemade, fresh raspberry

BLOOD ORANGE SORBET | 8
fresh blueberries, mint

SOUP & SALADS

SOUP | 8
daily inspiration

LOCAL GAZPACHO | 7
creme fraiche

SUMMER HARVEST | 12/14
bibb, medley tomatoes, watermelon
radishes, pickled asparagus, edamame,
strawberry vinaigrette

MOUNTAIN WEDGE | 12/14
iceberg, medley tomatoes, bacon,
radishes, smoked cheddar cheese,
red onion, smoked blue cheese dressing

CITRUS BEET | 16
summer greens, roasted beets, oranges,
grapefruit, goat cheese, toasted pecans,
champagne vinaigrette

dressings: strawberry vinaigrette,
champagne vinaigrette, Caesar,
buttermilk ranch, smoked blue cheese

add chicken 8, Gulf shrimp 12, salmon 12,
lobster tail 22, or vegan protein 8

SIDES

DAILY VEGETABLE | 8
rotating fresh vegetable, sauteed

FRENCH FRIES | 6
crispy, salt & pepper

BEER-BATTERED ONION RINGS | 7
sea salt

ASPARAGUS | 8
lemon butter

MEDITERRANEAN TABBOULEH | 8
bulgur, cucumber, parsley, mint, garlic,
lemon, tomato

PEAK PERFORMANCE

leaner portion sizes and the recommended balance of proteins, starches, and fruits and vegetables

GLUTEN FREE AVAILABLE - ASK YOUR SERVER

*May be cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An automatic 18% gratuity will be applied to parties of eight (8) or more.