SOCIALS

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

THISTLE FRIES | 14
white truffle oil, Parmesan, fresh herbs, roasted garlic aioli

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

BRUSSELS SPROUTS | 16
cherrywood bacon, balsamic, Parmesan

CALAMARI FRITTI | 22
sweety drops, charred lemon tarragon 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, celery, 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

RICE BOWL | 29
5-grain, edamame, watermelon radishes, local mushrooms, roasted tomatoes, pickled asparagus, roasted beets, avocado, mango, hummus

add grilled 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

BLOOD ORANGE SORBET | 8
fresh blueberries, mint

SOUP & SALADS

SOUP | 8
daily inspiration

SIRLOIN CHILI | 10
award winning signature chili, accompaniments

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 grilled 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.