THE WILD TOMATO

SEASONAL. UP NORTH. COMFORT FOOD

SHAREABLE FAVORITES

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

CALAMARI FRITTI
sweety drops, charred lemon tarragon aioli 22

BRUSSELS SPROUTS
cherrywood bacon, balsamic, Parmesan 13

TRUFFLE FRIES
white truffle oil, fresh herbs, Parmesan, roasted garlic aioli 12

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

Soup & Salad

SOUP DU JOUR
house-made, prepared daily 8

SIRLOIN CHILI
award winning signature chili, accompaniments 10

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

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

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

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

HANDHELDS

Sandwiches/burgers are served with homemade chips & a pickle.
Substitute French fries for $2 or truffle fries, onion rings, or fruit for $4. GF Gluten-free bread or buns available for $2..

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

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

CHICKEN SALAD CROISSANT
grilled chicken, Michigan cherries, onion, celery, tomato, urban blend, French croissant 18

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

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

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

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

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

Sides

DAILY VEGETABLE
rotating fresh vegetable, sauteed 8 GF

ASPARAGUS
lemon butter 8 GF

FRENCH FRIES
crispy, salt & pepper 6

BEER-BATTERED ONION RINGS
sea salt 7

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

PEAK PERFORMANCE GF GLUTEN FREE

$5 Split plate charge

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