

## OPENERS

**HOUSEMADE SOURDOUGH BREAD** | \$6 Otus house sourdough, rotating seasonal butter  
**MARKET OYSTERS** | daily selection, served with Otus hot sauce – 3 for \$9, 1/2 dozen \$14, 1 dozen \$26 GF

## SOURDOUGH BREAD BOWLS

SOUP DU JOUR | \$12

## SALADS + SHARED PLATES

**BEETS & RICOTTA** | \$11 ricotta, roasted beets, mixed greens, spiced pepitas, pickled sweet peppers, dried cherries, cherry vinaigrette GF VEG  
**FATTOUSH** | \$12 greens, radish, sumac, olive brine chickpeas, fried pita, pickled grape, citrus vinaigrette VEGAN  
**CURRIED CARROT** | \$11 baby carrots, coconut curry, chick pea panise, fried olive, onion seed GF VEGAN  
**WOODFIRED BROCCOLI** | \$11 sunflower seed togarashi, nori aioli, honey chili drizzle GF VEGAN  
**BEEF TARTARE** | \$16 teres major, plum, quail egg, szechuan oil, cured yolk, radish, pickled garlic, pork floss  
**SMOKED WINGS** | \$12 bloody mary marinated, tajin, sumac, celery, lime yogurt GF

## ENTREES

**WILD BOAR RIGATONI** | \$18 wild boar sausage, Detroit Mushroom Co mushrooms, pecorino, tarragon  
**PESTO BUCATINI** | \$14 herb pesto, fennel fondant, delicata squash, pickled lemon, za'atar spice VEG  
**WOODFIRED HALF CHICKEN** | \$22 Gifted Grass boneless chicken, poppy seed spaetzle, Detroit Mushroom Co smoked mushroom, curry gravy, masala madras mix, contains nuts\*  
**HERITAGE PORK CHOP** | \$24 Gifted Grass pork chop, sweet potato mash, creamed collard greens, apple butter, cumin coriander seed, otus hot sauce GF  
**STEAK & POTATOES** | \$28 grilled 8-oz Michigan Craft Beef flank steak, fried yukon potato, miso garlic sauce, chimichuri GF  
**RIVERENCE TROUT** | \$22 hoppin' john, pickled grape & daikon, grilled citrus, brown butter praline GF  
**SHRIMP & GRITS** | \$16 grilled harissa shrimp, cream cheese grits, fermented corn, tomato relish, chives GF

## PIZZAS

**MARGHERITA** | \$14 traditional neapolitan pizza with fresh mozzarella, tomato, basil VEG  
**PAPA CALDO** | \$16 mozzarella, parmesan, wild boar italian sausage, tomato sauce, calabrian chili  
**BBQ** | \$16 mozzarella, apple bourbon BBQ sauce, roast chicken, eggplant, red onion, basil  
**QUEEN OF HEARTS** | \$16 gouda, mozzarella, Detroit Mushroom mushrooms, sweet peppers, oregano VEG  
*add pepperoni, wild boar sausage, Detroit Mushroom Co mushrooms or eggplant to any pizza for \$2*

## SANDWICHES

**FALAFEL** | \$13 house-made falafel, wood-fired pita, garlic spread, pickled turnip, greens, served with french fries or fattoush salad VEGAN  
**NEW SPEEDWAY BURGER** | \$14 two 4-oz Michigan Craft Beef patties, white cheddar, american, red onion, Otus special sauce, iceberg lettuce, Crispelli's brioche bun, served with fries  
*add a fried egg \$2 add otus bacon \$3 add a patty \$3*  
**WHITEFISH BLT** | \$12 toasted brioche, smoked whitefish spread, otus bacon, mixed greens, roma tomato  
*add french fries or fattoush salad \$4*  
**ITALIAN REUBEN PANINI** | \$14 rye foccacia, Otus housemade ham, gruyere, sauerkraut, Otus sauce, dijon, served with choice of french fries or fattoush salad  
**FARMERS PITA** | \$11 seasonal veggie mix, vinaigrette, veggie cream cheese in woodfired pita VEG  
*add french fries or fattoush salad \$4*

## SWEET TREATS

**CHURROS Y MEXICAN CHOCOLATE** | \$9 cinnamon sugar dusted churros with spiced mexican chocolate swirled with dulce de leche VEG  
**CHOCOLATE GINGERBREAD CAKE** | \$10 rich chocolate gingerbread cake, cream cheese icing, spiced port poached pear VEG  
**EGGNOG CHEESECAKE** | \$10 Guernsey eggnog cheesecake with housemade biscoff cookie crust, cranberry coulis, spun sugar VEG  
**SOURDOUGH DONUTS** | \$6 3 pieces, seasonal flavors VEG

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