

OPENERS

HOUSEMADE SOURDOUGH BREAD | \$5 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

BREAD BOWLS

MI CRAFT BEEF & VEGGIE STEW | \$14 classic stew made with Michigan Craft Beef & vegetables
MOROCCAN SPICY SQUASH & CHICK PEA STEW | \$14 squash, chick pea, harissa

SALADS + SHARED PLATES

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

ENTREES

WILD BOAR RIGATONI | \$18 wild boar sausage, Detroit Mushroom Co mushrooms, pecorino, tarragon
BUGATINI WITH ROMESCO | \$14 housemade romesco sauce, delicata squash, pickled carmen peppers
WOODFIRED HALF CHICKEN | \$22 Gifted Grass half chicken, poppy seed spaetzle, Detroit Mushroom Co smoked mushroom, curry gravy
HERITAGE PORK CHOP | \$24 Gifted Grass pork chop, sweet potato mash, creamed greens, apple butter, cumin coriander seed, cayenne hot sauce
STEAK & POTATOES | \$28 grilled 8-oz Michigan Craft Beef flank steak, fried yukon potato, miso garlic sauce, chimichuri
RIVERENCE TROUT | \$22 hoppin' john, pickled grape, green papaya, grilled citrus, brown butter praline
SHRIMP & GRITS | \$16 grilled harissa shrimp, cream cheese grits, fermented corn, tomato relish, chives

PIZZAS

MARGHERITA | \$14 traditional neapolitan pizza with fresh mozzarella, Blue Shirt Farms tomato, basil
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
CUBAN PIZZA | \$16 ham, yellow mustard, gruyere, mozzarella, dill pickle, orange zest
QUEEN OF HEARTS | \$16 gouda, mozzarella, Detroit Mushroom Co mushrooms, sweet peppers, oregano
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
NEW SPEEDWAY BURGER | \$14 two 4-oz michigan craft beef patties, white cheddar, american, red onion, Otus special sauce, iceberg lettuce, crispelli's bun, served with fries
add a fried egg \$2 add otus bacon \$3 add a patty \$3
SLOPPY JOE | \$14 Michigan Craft Beef sloppy joe, smoked beef tongue, macaroni salad, bread & butter pickle, Crispelli's texas toast
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 on woodfired pita
add french fries or fattoush salad \$4

SWEET TREATS

PUMPKIN TORTE | \$10 pumpkin cake with brown butter cheesecake pumpkin ganache, pepita brittle and orange cream
ELEPHANT EAR | \$9 cinnamon & sugar sourdough elephant ear, popcorn ice cream, sorghum caramel corn
THE ELVIS | \$10 peanut butter banana cream pie, flaky pastry crust, sea salt caramel, nutty buddy crunch, Guernsey whipped cream
SOURDOUGHNUT HOLES | \$6 3 pieces, seasonal flavors

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.