

OTUS SUPPLY

A SPIRITED GATHERING

pizzas

- OURINARA | \$14** fresh mozz, tomato sauce, garlic, chili flakes, fresh oregano
FILTHY ANIMAL | \$16 mozz, parm, guanciale, pesto, pinenuts
PAPA CALDO | \$16 mozz, parm, wild boar sausage, tomato sauce, calabrian chili
BBQ | \$16 mozz, apple bourbon BBQ sauce, roast chicken, eggplant, red onion, Thai basil
GO ASK ALICE... | \$16 gouda, mozz, mushrooms, red shepherd peppers, chili flake, oregano

salads

- BEETS & RICOTTA | \$10** frisee, radicchio, pistachio, pickled fresno, vinaigrette
FATTOUSH | \$12 greens, baby romaine, radish, purslane, sumac, olive brine chick peas, pita, citrus vinaigrette

share plates

- BREAD & BUTTER | \$5** 100% organic malted wheat sourdough, charred meyer lemon butter
SOUR PANCAKES | \$10 kraut, pickled onion, hollandaise, toasted caraway
ROASTED CAULIFLOWER | \$10 whey, miso bagna cauda, puffed black rice, pickled fresno
WOODFIRED BROCCOLI | \$10 sunflower seeds, tōgarashi, seaweed aioli, urfa biber, honey
HAMACHI CRUDO | \$15 avocado puree, chili oil, rose vinegar, pink peppercorn, purslane, scallion, lime
WAGYU BEEF TARTARE | \$16 radish, olive, quail egg, sherry vinegar, grilled sourdough, flake salt
GRILLED OCTOPUS | \$19 lime yogurt, kimchi apple, wild rice, black garlic, puffed black rice
SMOKED WINGS | \$12 bloody mary marinated, tajin, sumac, celery, lime
OYSTERS ON THE WHIM W/STUFF | \$9 fermented hot sauce, accoutrement, add oysters for \$1/shuck
MUSSELS & FRITES W/ CHORIZO | \$16 Motor City Seafood mussels, house-made chorizo, tomato, shiso, shallot, white wine, served over shoestring fries

pastas

- SPRING SCALLOP PESTO | \$16** spaghetti, Peruvian bay scallops, pesto, pistachio, lemon, parm, herbs
SOURDOUGH GNOCCHI | \$14 peas, beans, burnt scallion, roast cauliflower, coconut curry, Thai basil
WILD BOAR RIGATONI | \$16 wild boar sausage, trumpet royales, chili, pecorino

A little bit bigger...

- NEW SPEEDWAY BURGER | \$12** 2 - 4oz 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
- FALAFEL | \$12** house-made falafel, wood-fired pita, garlic spread, pickled turnip, greens, served with fries or fattoush salad
WOOD FIRED HALF CHICKEN | \$22 black chili sambal, pita, preserved lemon, turmeric potatoes, peach chutney
WOOD GRILLED PORK CHOP | \$24 wild rice, asparagus, greens, Michigan cherry & mustard greens vinaigrette
SHRIMP & GRITS | \$16 grilled harissa marinated prawn, cream cheese grits, fermented charred corn, tomato relish
STEAK & POTATOES | \$28 grilled 8oz Wagyu teres major, smashed fried yukon potato, miso garlic sauce, chimichuri

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.

EDIBLES