

# OTUS SUPPLY

A SPIRITED GATHERING

## salads.

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

## share plates.

- BREAD & BUTTER | \$5** rotating variety of otus house sourdough, seasonal butter  
**SAVORY PANCAKE | \$10** kraut, pickled onion, hollandaise, toasted caraway, scallion  
**CURRIED CARROT | \$10** garden fort carrots, coconut curry, chick pea panise, fried olive, kalonji  
**ROASTED CAULIFLOWER | \$10** miso bagna cauda, puffed black rice, pickled fresno, torn herbs  
**WOODFIRED BROCCOLI | \$10** sunflower seed tōgarashi, nori aioli, honey chili drizzle  
**HAMACHI CRUDO | \$15** avocado puree, chili oil, rose vinegar, pink peppercorn, scallion, lime  
**WAGYU BEEF TARTARE | \$16** radish, olive, quail egg, cured yolk, grilled sourdough, flake salt  
**GRILLED OCTOPUS & CUTTLEFISH | \$19** coconut milk braised, couscous, pickled daikon, roast eggplant  
**SMOKED WINGS | \$12** bloody mary marinated, tajin, sumac, celery, lime yogurt  
**OYSTERS ON THE WHIM W/STUFF | \$9** fermented hot sauce, accoutrement (add 2 oysters for \$3)

## pastas.

- SOURDOUGH RYE RICOTTA GNOCCHI | \$14** ricotta, romesco, smoked onion, almond, basil  
**WILD BOAR RIGATONI | \$16** wild boar sausage, trumpet mushroom, pecorino, tarragon

## pizzas.

- MARGHERITA | \$14** traditional neapolitan pizza with fresh mozzarella, tomato, basil  
**MOM'S BROCCOLI CASSEROLE | \$16** otus bacon, shaved broccoli stem, hollandaise  
**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 co mushrooms, sweet peppers, oregano

*\*add pepperoni, wild boar sausage, or eggplant to any pizza for \$2*

## a little bigger.

- NEW SPEEDWAY BURGER | \$14** 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 GRILLED PORK CHOP | \$24** black bean & corn salad, apple butter, corn butter, cumin coriander seed  
**SHRIMP & GRITS | \$16** grilled harissa marinated prawn, cream cheese grits, fermented corn, tomato relish  
**STEAK & POTATOES | \$28** grilled 8oz Wagyu teres major, smashed fried yukon potato, miso garlic sauce, chimichuri  
**RIVERENCE TROUT | \$21** wild rice, pickled grape, green papaya, grilled citrus, brown butter praline

## treats.

- FRUIT LOOPS | \$8** lemongrass ice cream, brown butter madeleines dipped in white chocolate with macadamia nut brittle  
**SOURDOUGHNUT HOLES | \$6** 3 pieces, seasonal flavors  
**ICE CREAM SANDWICH | \$9** basil macaron, lemon curd ice cream, peach berry compote  
**CHOCOLATE & CHILI MARQUISE | \$7** urfa biber, sour cherry, orange pastry cream, almond hazelnut praline  
**...PAIR 'EM WITH 1 OZ REMY MARTIN XO | \$10**