

OTUS SUPPLY

A SPIRITED GATHERING

salads.

BEETS & RICOTTA | \$11 frisee, grilled radicchio, pistachio, pickled fresno, vinaigrette
FATTOUSH | \$12 greens, radish, sumac, olive brine chick peas, pita, pickled grape, citrus vinaigrette

shared plates.

BREAD & BUTTER | \$5 otus house sourdough, rotating seasonal butter
CURRIED CARROT | \$11 garden fort carrots, coconut curry, chick pea panise, fried olive, onion seed
ROASTED CAULIFLOWER | \$11 miso bagna cauda, puffed black rice, pickled fresno, torn herbs
WOODFIRED BROCCOLI | \$11 sunflower seed togarashi, 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, detroit mushroom co mushrooms, 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 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
FALAFEL | \$13 house-made falafel, wood-fired pita, garlic spread, pickled turnip, greens, served with fries or fattoush salad
HERITAGE PORK CHOP | \$22 gifted grass pork chop, black bean & corn salad, apple butter, corn butter, cumin coriander seed
WOODFIRED HALF CHICKEN | \$21 woodfired gifted grass half chicken, poppy seed spaetzle, smoked mushroom, dhingri matar gravy
SHRIMP & GRITS | \$16 grilled harissa marinated prawn, cream cheese grits, fermented corn, tomato relish
STEAK & POTATOES | \$28 grilled 8-oz Wagyu teres major, smashed fried yukon potato, miso garlic sauce, chimichuri
RIVERENCE TROUT | \$22 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
ELEPHANT EAR | \$9 cinnamon & sugar sourdough elephant ear, popcorn ice cream, sorghum caramel corn
CHOCOLATE & CHILI MARQUISE | \$7 spicy chocolate marquise, sour cherry, orange pastry cream, almond hazelnut praline

EDIBLE