



SOCIALS

LOCAL CHARCUTERIE BOARD | 22

daily selection of cured meats, cheeses, Greek olives, candied almonds, jam, crackers & crostini

CHILEAN MUSSELS | 16

white wine, roasted tomato, spicy garlic mustard, paprika, toast points

MINI CRAB CAKES | 22

jumbo lump crab, charred lemon, cajun remoulade

SMOKED FISH BOARD | 24

smoked salmon jerky, smoked whitefish pate, pickled onions, cucumbers, capers, crackers & pita

LOCAL VEGETABLE TEMPURA | 18

daily selection of local vegetables, sweet chili, dill hollandaise

THISTLE FRIES | 12

house seasoning, Parmesan, truffle oil, roasted garlic mayo

HANDHELDS

Sandwiches/burgers come with homemade chips & a pickle. Substitute French fries for \$2 or Thistle fries, sweet potato fries, or fruit for \$4. Gluten-free buns available \$2.

THISTLE BURGER* | 19

Schaendorf Farms MI beef, aged cheddar, LTO, Brioche bun

SHIITAKE BURGER* | 21

Schaendorf Farms MI beef, local shiitake mushroom, Swiss, LTO, Brioche bun

IMPOSSIBLE BURGER | 18

plant-based "meat", aged cheddar, LTO, Brioche bun, side of fresh fruit

TURKEY PEPPADEW SANDWICH | 17

seared turkey, peppadew, avocado, spinach, tomato, white cheddar, chipotle aioli, Michigan 9-grain bread

SWORDFISH SANDWICH | 20

grilled swordfish, arugula, tomato, pickled onions, Cajun remoulade, ciabatta


CHICKEN SALAD CROISSANT | 16

grilled chicken, Michigan cherries, onion, celery, tomato, urban blend, croissant

ITALIAN MELT | 18

ham, pepperoni, salami, pesto, arugula, tomato, fresh mozzarella, ciabatta

PLANT PROTEIN WRAP | 17

roasted corn, quinoa, edamame hummus, avocado, cucumbers, LT, wheat tortilla, side of fresh fruit 

DESSERT



LIMONCELLO CAKE | 10

shaved white chocolate, mascarpone



LOCAL CHEESECAKE | 10

cherry compote, whipped cream

COCONUT PANNA COTTA | 9

fresh strawberries, pistachio brittle  

BLOOD ORANGE SORBET | 8

fresh blueberries, mint  

SOUP & SALADS

SOUP | 7/9

daily inspiration



LOCAL GAZPACHO | 9

creme fraiche  


KALE APPLE | 8/14

kale blend, apple, radish, toasted almonds, pickled onion, raspberry vinaigrette  

BEET | 9/16

summer greens, roasted beet, goat cheese, candied pistachio, edamame, maple balsamic vinaigrette  

MOUNTAIN WEDGE | 7/12

iceberg, medley tomatoes, bacon, red onion, blue cheese 

dressings: raspberry vinaigrette, maple balsamic vinaigrette, Caesar, buttermilk ranch, chunky blue cheese

add chicken 8, tofu 8, salmon 10, or shrimp 10

SIDES

DAILY VEGETABLE | 6

rotating fresh vegetable, sauteed 


FRENCH FRIES | 6

crispy, salt & pepper

SWEET POTATO FRIES | 7

sea salt

ASPARAGUS | 8

lemon butter 

COUSCOUS QUINOA PILAF | 6

peppers, peas, carrots

PEAK PERFORMANCE

leaner portion sizes and the recommended balance of proteins, starches, and fruits and vegetables

GLUTEN FREE AVAILABLE - ASK YOUR SERVER

*May be cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.