"Painting is self-discovery. Every good artist paints what he is."

- JACKSON POLLOCK



SUMMER LUNCH MENU

FLUFFY PILLOWS @ Garlic Parmesan Spread | \$15

FIG BRUSCHETTA @ @

BLACK TRUFFLE BURRATA @ @

Fig Jam, Goat Cheese Mousse, Roasted Red Peppers I \$16

MINIMUM ORDER 3 CONES MIX AND MATCH

EDAMAME HUMMUS @ - Spicy Mayo I \$5

CRAB DIP - Smoked Cocktail Sauce | \$6

Pickled Tomato Jam, Rosemary Oil, Focaccia, Basil & Mint Granita | \$16



BEETS & CREAM @ G

Tzatziki, Espresso Balsamic, Feta, Dill Oil, Pistachio I \$15

CAESAR SALAD @ @

Romaine Hearts, Cabbage, Spinach, Crispy Garbanzo Beans, Parmesan, House Croutons I \$16

WEDGE SALAD @ Blue Cheese, Sundried Tomato Relish, Crispy Bacon, Chives I \$16

MICHIGAN SALAD @

Goat Cheese Spread, Vanilla Poached Pears, Dried Cherry Vinaigrette, Toasted Walnuts, Sliced Apples I \$18

THE MED @ GF

Artichokes, Crispy Garbanzo Bean, Olives, Feta, Field Greens, Mediterranean Vinaigrette I \$16





CHORIZO STUFFED DATES @ @ Spicy Pepper Roulie, Bacon Vinaigrette | | \$16

SMOKED SALMON - Lemon Cream I \$5

BEEF TARTARE - Truffle & Black Garlic | \$6

CAVIAR - Crème Fraiche I \$15

CRAB & CABBAGE FRITTER Spicy Mayo I \$21



ISLE OF SKYE ORGANIC SALMON @ Lemon Hollandaise, Vegetable Ragu, Gremolata I \$34

CHICKEN BROCHETTES @ Corn Potage, Quinoa Salad I \$31

CREEKSTONE FARM 60Z N.Y STRIP @ Crispy Fries, Bordelaise Sauce, Truffle Aioli I \$38

SPICED PORK BELLY BLT @ Spicy Mayo, Heirloom Tomatoes, Bibb Lettuce | \$17

SPRING TIME PASTA @

Garlic Cream, Lemon, Summer Vegetables, Linguine I \$21

GRILLED CHICKEN SANDWICH @

Tzatziki, Tomato, Bibb Lettuce, Feta Mousse I \$19

THE JACKSON BURGER @

Smash Style, Remoulade, Bibb Lettuce, Heirloom Tomato, White Cheddar, Spicy Dill Pickle | \$21

BBQ SHORTRIB ROLL

Smoked Gouda, Spicy Pickled Relish, Sweet Mustard Aioli I \$21

GF Gluten Free | GF Gluten Free Option | Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.