



## B R A D L E Y' S

— BISTRO —

### Soups

Cup 3.50 Bowl 5

**Roasted Tomato** V

&

**Soup of the day**

### Small Plates

**Truffle Fries** V,G 6

Hand cut fries seasoned with sea salt and black truffle. Served with a side of garlic-parmesan aioli \*

**Mushroom Strudel** V 6

Fresh mushrooms, green onions and Chèvre cheese in golden puff pastry.

**Hummus and Pita** V 7

House-made White Bean Hummus and fresh warm Zataar pita chips

**Bradley's Wings** G 7

Japanese pub-inspired wings, with crisp wakame salad and citrus ponzu

**Artichoke and Kale Dip** V 8

Tender artichoke hearts with braised kale, baked with a mix of cheeses

### Salads

Fresh local greens and great flavors.

Add a sautéed chicken breast +\$4

Add a seared salmon filet \* +\$8

**Green Salad** V, G

Side 4 Entrée 7

Shaved beets, blue cheese and crispy shallots.

**Lisa's Salad** V, G

Side 4 | Entrée 7

Toasted pecans, cranberries and goats milk cheese.

**Summer Farro Salad** V

Side 6 | Entrée 9

Organic local farrow tossed with fresh sweet corn and tender edamame, on mixed greens with a paprika vinaigrette

**Thai Coconut Quinoa Salad** V, G

Side 6 | Entrée 9

A brightly flavored composed salad with traditional Thai flavors

### Sandwiches

Sometimes what you really need is a good sandwich. With chips and a pickle. Level up to fries for \$1.50

**Black Bean Burger** V

Our own recipe with beans, mushrooms and fresh herbs.

### Dinners

Simple ingredients & bold flavors, artfully combined.

**Chicken Saltimbocca** 16

Tender chicken with fresh sage and prosciutto, angel hair pasta, and farm-fresh vegetables

**Herb-Crusted Salmon** \* 18

With wild mushroom & farro kasha, roasted heirloom "Detroit Dark Red" beets, and horseradish crème fraîche

**Fettuccine Prima Vera** V 12

Michigan pasta with fresh selected vegetables from the farmers' market, and a garlic & onion soffritto

Add a sautéed chicken breast +\$4

Add a seared salmon filet \* +\$8

**Berkshire/Kurobuta Pork** \* 22

A heritage breed with wonderful flavor. Marinated and pan-roasted to perfection, served with house-made kimchi, rice noodles, and fried egg

**Seared Bistro Medallions** \* 24

Hand-trimmed and cast-iron seared to order. With bleu cheese, caramelized onions, and roasted redskin potatoes

**Mac-N-Cheese** 8

Oh, so tasty. We change the preparation often so ask your server what we're doing tonight.

Add a sautéed chicken breast +\$4

### The Rest

Coffee, Tea (Iced or Hot) 1.50

Creme Brûlée 6

Faygo Pop, Vernor's, lemonade 2.50

Hot & Fresh Sour Cream Donut 3

House Cut French Fries 3.50

Cookies and Milk 4

"V" denotes vegetarian dishes.

"G" denotes gluten free.

Please note that consuming raw or undercooked ingredients may increase your risk for illness.

We will make every effort to accommodate special requests but it may not be possible in all cases.