

There is no sincerer love than the love of food.

— GEORGE BERNARD SHAW

SMALL PLATES

TRUFFLE FRITES | Melted Asiago,
Roasted Garlic Aioli **14**

FRIED BRUSSELS SPROUTS | Toasted Walnuts, Fried
Capers, Red Wine Vinaigrette **11**

AUSTRALIAN LAMB LOLLIPOPS | Dijon-Gremolata
Encrusted, Red Wine Demi-Glacé **26**

YELLOWFIN TATAKI | Cucumber-Radish Slaw, Scallion
Crème Fraîche, Sriracha **21**

QUONSET POINT OYSTER | Scallop Ceviche, Sturgeon
Caviar, Saffron Aioli **9/EA**

CAULIFLOWER GRATIN | Michigan Smoked
Cheddar, Asiago Béchamel **12**

SOUPS

WILD MUSHROOM BISQUE | Morel-Jack Cheese,
Crispy Pancetta, Truffle Gaufrette **12**

FRENCH ONION | Beef Short Rib, Croûton,
Aged Gruyère **12**

SALADS

CAESAR | Romaine, Cherry Tomatoes, Asiago Crisp,
Classic Caesar Dressing **14**

VINTAGE | Organic Mixed Greens, Dried Cherries,
Apple Slivers, Strawberries, Goat Cheese, Spiced Pecans,
Fig Vinaigrette **14**

SPINACH SALAD | Baby Spinach, Radish, Pickled Quail
Egg, Cucumbers, Avocado, Pickled Beets, Chevre,
Capers, Lemon-Truffle Vinaigrette **14**

ARUGULA DI PARMA | Arugula, Prosciutto di Parma,
Asparagus, Piave Vecchio, Olive Oil, Aged Balsamic **13**

WEDGE | Baby Iceberg, Cherry Tomatoes, Pickled Red
Onion, Radish, Plath's Cajun Bacon Crumbles, Roquefort
Bleu Cheese, Smoked Bleu Cheese Dressing **14**

SUMMER FARRO | Heirloom Tomatoes, Kalamata Olives,
Fresh Mozzarella, Marcona Almonds, Basil,
Lemon-Truffle Vinaigrette **13**

ADD | Grilled Anchovies **4** | Seared Salmon **17** | Grilled Chicken **12** | Petit Filet **19** | Wagyu Flank **18** | Lobster Tail **28**

SANDWICHES & SUCH

BAY HARBOR BURGER | Short Rib Blend, Vidalia
Onion Jam, Morel & Leek-Jack Cheese, Arugula,
Garlic Aioli, Toasted Brioche Bun, French Fries **19**
Vegan Option Available by Request

SHORT RIB MELT | Radish, Smoked Cheddar Sauce,
Toasted Baguette, French Fries **19**

OTTO'S TURKEY CLUB | Roasted Pork Belly,
Avocado, Tomatoes, Cheddar, Iceberg Lettuce,
Bistro Sauce, Pepo-Seco Roll **15**

PICKLE-BRINED FRIED CHICKEN | Sweet and
Spicy Pickles, Mixed Baby Greens, Mab's Atomic Mustard,
Brioche Bun **18**

GRILLED AHI TUNA | Plath's Cajun Bacon, Smashed
Avocado, Heirloom Tomatoes, Pea Shoots,
Brioche Bun **19**

ROASTED LAMB GYRO | Watercress, Pickled Red
Onions, Shaved Radish, Feta Tzatziki, Pita **16**

PORK BELLY BAO | Pickles, Carrots, Cucumbers,
Daikon Radish, Tart Apple, Cilantro, Soy Reduction,
Steamed Roll **15**

ENTRÉES

SHRIMP PAPPARDELLE | Jumbo White Gulf Shrimp,
Pancetta, Charred Grape Tomatoes, Basil, Red Chili Flakes,
Roasted Garlic Olive Oil **30**

WAGYU FLANK | Chimichurri, Enoki Mushrooms **32**