

## RAW BAR

### West Coast Oyster 6

house hot sauce,  
seaweed mignonette

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### Plateau 100

2 west coast oysters, 2 east coast oysters, crudo, smoked whitefish dip, red swimming crab, chilled lobster, accoutrements

### Smoked Whitefish Dip 18

smoked halibut,  
sourdough,  
hot dilly beans

### Chilled Lobster 25

passionfruit, burnt citrus,  
pepper mash

## STARTERS

### Crispy Cauliflower 13

gochujang, pickled red onion, lime crema

### Fried Maitake 14

chicken fried, citrus, brie

## SALAD & SOUP

*add chicken breast or salmon to any salad +12*

### Cobb Salad 18

house bacon, maytag bleu cheese,  
tomato, egg, avocado, pimento ranch

### Gem Caesar 18

parmigiana reggiano, black pepper crumb,  
white anchovy

### Garden Lettuces 18

sundried tomato, fried shallot,  
buttermilk vinaigrette

### Arugula & Strawberry 15

pickled strawberry, bramble vinaigrette,  
aged gouda

### Mushroom Bisque 8

chive oil, mushroom marmalade

## SANDWICHES

*sandwiches served with house chips;  
substitute fries +3 or side salad +4*

### Smash Burger 20

double patty, american cheese,  
caramelized onion, house pickles,  
comeback sauce, chips

### Chicken Ciabatta Club 18

grilled chicken, gruyère, dijon aioli, bacon,  
crushed avocado, gem lettuce

### Cuban 20

mojo pork, house ham, swiss cheese,  
marinated red onion, pickle, yellow mustard

### Lamb Pastrami Sandwich 20

lamb pastrami, gruyère, broccoli slaw,  
seeded deli rye

### Confit Chicken Sandwich 20

chicken thigh, b&b pickles,  
pimento cheese, shredded lettuce, chips

## PASTA & PROTEIN

### Orecchiete 26

calabrian sausage, soffrito bianco, pecorino

### Pea Risotto 23

snap peas, mint, egg yolk

### Scottish Salmon 28

brussels salad, mushrooms,  
english peas, charred citrus

## SIDES & ACCOMPANIMENTS

### House Chips 5

bbq seasoning, bistro aioli

### Fries 7

bbq seasoning, bistro aioli

### Slaw 6

cabbage, apple, carrot

## HOUSE COCKTAILS

### FOUNDATION'S CREATIONS

**PLUM CREEK NEAR WALNUT GROVE** 16  
brown butter prairie vodka, spiced pear cordial, hazelnut essence

**HAMTRAMCK DISNEYLAND** 18  
botanist gin, amaro montenegro, blueberry-beet shrub, egg white, candied beet garnish

**FRIDA + DIEGO** 17  
guava-infused blanco tequila, passionfruit, ancho reyes verde, lime, tajin

**PARADISI ROYALE** 17  
flying ace bourbon, aperol, grapefruit rosemary cordial, egg white, lemon, rosemary 'incense'

**HYPOCRITICAL REVEREND** 16  
planteray stiggins pineapple rum, doctor bird jamaican rum, tepache molasses, candied pineapple

### FOUNDATION'S TWISTS

**LAFAYETTE SPRITZ** 18  
thatcher's blood orange, honey, lemon, prosecco

**RUTH ELLIS MARTINI** 17  
valentine berry blossom vodka, blueberry, limoncello, elderflower, lemon sugar rim

**MICHIGAN NEGRONI** 18  
d.c.d. railroad gin, campari, brenngman bros piccolo dito vermouth

**PUMPKIN SPICE ESPRESSO MARTINI** 17  
thatcher's vodka, espresso, pumpkin spice

**OL' BLACK MAGIC MANHATTAN** 21  
rittenhouse rye, wild turkey 101 bourbon, averna, sweet vermouth, luxardo maraschino, orange bitters

**AMBASSADOR OLD-FASHIONED** 21  
lot 40 rye (*canada*), flying ace bourbon (*michigan*), cinnamon, house bitters blend

### SPIRIT FREE

**WEEKEND UP NORTH** 14  
apple cider, ginger, citrus, bubbles

**PEAR ELIXIR** 14  
pear, cinnamon, almond orgeat, lemon, bubbles

**SAINT VIVIANA SPARKLING CHARDONNAY** 18  
green apple, citrus, honey, brioche, toasty finish

**NON-ALCOHOLIC BEER** 7  
rotating selection

## DRAFT BEER

**RAZZLE DAZZLE** - *eastern market - detroit, mi* 12  
sour fruited gose | 4.5%

**GARNET LAGER** - *florian east - hamtramck, mi* 12  
czech amber lager | 5.4%

**CHAMPAGNE VELVET** - *upland - bloomington, in* 8  
american lager | 5.5%

**BLOOD ORANGE HONEY** - *cheboygan - cheboygan, mi* 8  
american pale wheat | 6.2%

**LOLO** - *mothfire - ann arbor, mi* 13  
lit haze ddh ipa | 6.5%

**ROHO JOE** - *mothfire - ann arbor, mi* 13  
coffee stout | 7.0%

**DRIPA** - *kuhnhenh - warren, mi* 12  
imperial ipa | 9.5%

## PACKAGED BEER

**COORS LIGHT** - *golden, co* 6  
lager | 4.2% | 12oz can

**CERVEZA DELRAY** - *brew detroit - detroit, mi* 8  
mexican lager | 4.2% | 16oz can

**CLASSIC** - *stroh's - detroit, mi* 5  
lager | 4.5% | 12oz bottle

**MOLSON CANADIAN** - *ontario, ca* 6  
lager | 5.0% | 12oz can

**SIREN** - *north peak - traverse city, mi* 6  
amber ale | 5.0% | 12oz can

**GREEN MAN** - *tandem brewing - suttons bay, mi* 8  
semi-dry cider | 5.0% | 16oz can

## THE APPARATUS ROOM

## WINES

### SPARKLING

6OZ/BTL

**GLERA** 15/60  
Casa Farive Valdobbiadene Prosecco Superiore, Veneto, IT

**GAMAY** 17/68  
Domaine Franck Besson 'Rose Granit' Brut, MV Beaujolais, FR

### WHITE

6OZ/9OZ/BTL

**GRÜNER VELTLINER** 14/20/56  
Broadbent Niederösterreich, AT

**MOSCATO D' ASTI** 15/60  
Elio Perrone 'Sourgal' Piedmont, IT

**PINOT GRIGIO** 14/20/56  
Gaierhof 'Torre di Luna' Alto Adige, IT

**SAUVIGNON BLANC** 17/25/68  
LaDoucette 'LesDeux Tours' Loire Valley, FR

**GAVI DI GAVI** 16/23/64  
Villa Sparina Liguria, IT

**CHARDONNAY** 17/25/68  
Mount Eden Vineyards 'Wolff Vineyard' Edna Valley, CA

### ROSÉ

6OZ/9OZ/BTL

**GARNACHA** 16/23/64  
Bodegas Borsao Campo de Borja, ES

### RED

6OZ/9OZ/BTL

**NERO D'AVOLA** 15/22/60  
Cusumano Sicily, IT

**PINOT NOIR** 19/28/76  
GC Wine Company 'Commuter Cuvee' Willamette Valley, OR

**NEBBIOLO D'ALBA** 16/23/64  
Tenuta Olim Bauda Piedmont, IT

**GRENACHE, SYRAH, MOURVEDRE, MARSELAN, MERLOT** 16/23/64  
Domaine Pierre Usseglio 'L'Unique' Rhone, FR

**TEMPRANILLO** 16/23/64  
Cune Crianza Rioja Alta, ES

**CABERNET SAUVIGNON** 16/23/64  
The Critic Napa Valley, CA