

BEER

by middle brow

cottage	\$6	secret crush	\$6
an unfiltered mexican lager with oaxacan green corn. way fun lager, guava, peach. 4% 10z.		a lil ipa with vic secret hops. mango, pineapple and passion fruit. tropical vibes. 4.5% 12z.	
yard work	\$6	white light	\$6
a kolsch brewed with a touch of huell melon hops. simple. crisp. fresh. 4%. 10z.		a belgian witbier with apricots and spices. 5%. 12z.	
whitney	\$6	the first five years	\$9
a tart, dry-hopped, belgian table beer. with grains of paradise. bright / red fruit / lemon. 4%. 12z.		a foeder-aged solera mixed culture saison with michigan tart cherries. 6% 7z.	
pith	\$6	you	\$9
a kolsch brewed with grapefruit and dry hopped with sabro. mary jane dank, cotton candy and coconut. 4.5%. 12z.		a double barrel aged (syrah + neutral oak) mixed culture saison with mi grown black and red raspberries from our friends at mick klugg farms. 7%. 7z.	

WINE

by middle brow

little boats	\$8 / \$54	mara de bois	\$8 / \$70
riesling piquette // '23 // lake michigan shore ava. patio bubbles + orchard fruit. justamere 8%!		gewürztraminer + marquette // '23 // blended rosé. transitioning organic. stone fruit. flesh juice. dried up. under your lower lip.	
float	\$8 / gl	pizza wine	\$8 / \$66
sparkling coferment of various white grapes, ft. vidal blanc, traminette, et al. // '23 // michigan farmed. elderflower. pineapple. kiwi. 12%.		marechal foch + noiret + frontenac + marquette + baco noir // '23 // purple flesh grapes! currant. blackberry. a quick light in the night.	
big seeds	\$8 / gl	pit	\$8 / gl
seyval blanc // '23 // lake michigan shore ava. dry-farmed. // paw paw lemonade. liltng and long.		cab sauv + merlot + carignan // '23 // climate to climate. coast to coast. staff hand-picked. jammy pom. pencil tip.	
boats	\$8 / \$70		
skin contact riesling // '23 // lake michigan shore ava. citrus america. freak wine for sharp tongues. orange! funk'd! weird!			

salad

marinated olives	\$8	big salad	\$18
house marinated olive mix with sherry soaked tart cherries.		little gem, meyer lemon vinaigrette, sungold tomato, seasonal pickles, banana pepper, red onion, basil, manchego.	

bread plates

bread + cultured butter	\$9	bread + black garlic olive oil	\$13
sardines + 7. honey + 4.		black garlic, sbp. (vv)	
bread + market cheese.	\$14	bread + pickle dip	\$10
sungold tomato + pepper jam.		cashew, pickled cucumber, tofu, pickled red onion, dill. (vv)	
bread + white anchovies	\$12	bread + nduja butter	\$11
parmesan, herb oil.		ferm'd pepper honey, maldon.	

pizza

4 - 6, w - f.

eggplant + sweet peppers	coming soon	margherita	\$11
charred eggplant tahini, jimmy nardellos, cherry tomato, basil, lemon. (vv)		fresh mozzarella, basil.	
sunny honey	\$25	pepperoni	\$13.50
caciocavallo, sungold tomatoes, tropea onions, honey, sbp.		fresh mozzarella, pepperoni, tarragon.	
pork + peach	\$28	sausage + olive	\$13.50
pork shoulder, mick klugg peaches, buttermilk, shishito peppers, caciocavallo, pink peppercorn.		house made sausage, green olives.	
soppressata + hot honey (or, sunday afternoon on a patio in bushwick in 2008)	\$28	mushroom	\$12.50
soppressata, mozzarella, ferm'd pepper honey, sbp.		mushroom cream sauce, caramelized onions, fontina, oyster mushrooms, chives.	
adult's cheese	\$11	kid's cheese	\$8.50
the best cheese pizza in the city.		just cheese! no green stuff!	
		red sauce + yuzu oil	\$10.50
		shaved garlic, fresh oregano, omed. (vv)	