

COOL

Tuna Poke * 13

Soy Yuzu, Sesame Crackers

Ceviche * GF 12

Shrimp, Mango, Avocado, Jalapeno, Lime, Taro Chips

Roasted Garlic Hummus V 9

Tri-Color Cauliflower, Heirloom Carrots, Sumac, Grilled Pita

Smashed Guacamole GF V 10

All Natural Corn Tortilla Chips

HOT

Crispy Brussels Sprouts GF V 8

Sriracha, Agave, Lime

Korean Fried Chicken 8

Creamy Cucumbers, Crushed Cashews

Mussels 10

Safron Broth, Roasted Garlic, Grilled Baguette

Short Rib Steamed Buns 12

Kimchi, Hoisin, Scallion

SEE OUR CHALKBOARD

For Today's Features

CUPS

Butternut Squash-Apple Bisque GF V 5

Toasted Pepita Seeds

Featured Soup **Mkt**

SMALL

Kale Salad GF 8

Marcona Almonds, Manchego Cheese, Serrano Ham
Sherry Vinaigrette

Fattoush Salad V 7

Cucumbers, Tomatoes, Feta, Mixed Greens
Chickpeas, Pita Croutons, Za'atar Vinaigrette

Shaved Brussels Sprouts & Red Quinoa Salad GF V 7

Baby Gem Lettuce, Toasted Walnuts
Dried Cranberries, Citrus Vinaigrette

LARGE

Chinese Chicken Salad 16

Edamame, Cabbage, Sweet Peppers, Cilantro, Cashews
Chow Mein, Mustard Vinaigrette

Ancient Grain Salad V 15

Freekeh, Amaranth, Baby Kale
Marinated Cremini Mushrooms, Gala Apples, Dried Cherries
Sunflower Seeds, Laura Chanel Chevre
w/ Chicken **18**

Grilled Salmon Salad * GF

Mixed Greens, Hazelnuts, Pears
Dried Cherries, Apple Cider Vinaigrette
4 oz. Salmon **18** 8 oz. Salmon **25**

PLATES

Hoisin BBQ Glazed Baby Back Ribs GF 22

Steamed Basmati Rice, Chinese Long Beans, Sesame Seeds

Blistered Gerber's Amish Farm Chicken 21

Farro, Brussels Sprouts, Gala Apple, Maple Drippings

Steak Frites * GF 24

Angus Flat Iron, House Cut Fries
Sautéed Kale, Maitre d'Hotel Butter

Faroe Island Salmon * GF 26

Sesame Baby Bok Choy, Ginger Bamboo Rice
Tempura Shiitake, Ponzu

Indian Brook Farms Michigan Rainbow Trout * 22

Kabocha Squash Puree, Farro & Lentil Pilaf, Slivered Almonds
Dried Cranberries, Apple Cider-Dijon Glaze

BOWLS

Singapore Street Noodles

Cabbage, Tomato, Carrot, Cilantro, Bok Choy, Cashews
w/ Shrimp **20** w/ Tofu V **17** w/ Chicken **19**

Kung Pao Chicken GF 19

Peanuts, Scallions, Red & Yellow Peppers, Bean Sprouts
Basmati Rice, Snap Peas, Carrots, Kung Pao Sauce

Kobe Beef 18

Brown Rice, Broccoli, Edamame, Shiitake
Scallions, Bell Peppers, Kalbi Sauce

BURGERS

Flax Seed, Brioche or Go Green on Lettuce

ML * 15

Prime Black Angus, Truffle Cheese
Caramelized Balsamic Onion, Arugula, Tomato
Truffle Aioli, House Cut Fries

Buffalo * 16

Smoked Cheddar, House Smoked Bacon
Dijonnaise, House Cut Fries

Veggie V 12

Lentils, Carrots, Brown Rice, Provolone, Tomato Jam
Garlic Aioli, Fresh Fruit

TACOS

Flour Tortilla, Served with Refried Chickpeas

Filet Mignon * 18

Fire Roasted Tomato Salsa, Mexican Crema
Crunchy Slaw, Cotija Cheese, Pickled Onion

Fish 18

Blackened Swordfish, Crunchy Slaw
Pineapple Salsa, Mexican Crema

Ancho Marinated Chicken 17

Guacamole, ML Red Pepper Sauce, Crunchy Slaw, Cotija

Cafe ML Opens Daily at 2PM

Our seafood is sustainable. Our beef and poultry are humanely raised.

GF = Gluten Free V = Vegetarian

*These items may be served raw or undercooked. Consuming raw or undercooked meats, eggs, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.