

## 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

Saffron Broth, Roasted Garlic, Grilled Baguette

### Short Rib Steamed Buns 12

Kimchi, Hoisin, Scallion

## SEE OUR CHALKBOARD

For Today's Features

## CUPS

### Sweet Corn Bisque GF V 5

Charred Corn, Jalapeno Relish

### 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  
Red Grapes, 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, Granny Smith Apples  
Dried Cherries, Apple Cider Vinaigrette

4 oz. Salmon 18

## PLATES

### Hoisin BBQ Glazed Baby Back Ribs GF 22

Steamed Basmati Rice, Sauteed Snap Peas, Sesame Seeds

### Blistered Gerber's Amish Farm Chicken 21

Farro, Brussels Sprouts, Gala Apple, Maple Drippings

### Steak Frites \* GF 28

Allen Brothers' Angus N.Y. Strip, House Cut Fries  
Sauteed Kale, Red Chimichurri

### Faroe Island Salmon \* GF 26

Coconut-Bamboo Rice, Papaya & Pineapple Salsa  
Mango Teriyaki

### Indian Brook Farms Michigan Rainbow Trout GF \* 22

Sorghum Tabbouleh, Heirloom Tomatoes

## 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

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

### Chicken 17

Mole Sauce, Crunch Slaw, Mexican Crema  
Cotija, Micro Cilantro

## 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.