

1538 CENTRE  
DETROIT, MI 48226



INFO@VERTICALDETROIT.COM  
313.732.WINE

THE BEGINNING

- GRAPES 9  
Brie / Pistachio / Gastrique
- MUSSELS 14  
Tomato / Fennel Sausage / Grilled Bread
- ORANGE GLAZED CAULIFLOWER 15  
Bell Pepper / Green Onion / Sesame
- SMOKED TROUT TOAST 15  
Radish / Pickled Onions / Mustard Seeds / Dill

- CHARCUTERIE & CHEESE  
*selection of 3 20 / selection of 5 29*  
Selection of Cured Meats and Cheeses  
Honeycomb / Grapes / Marcona Almonds / Olives  
Roasted Red Peppers / Whole Grain Mustard
- HOUSE MADE FOCACCIA 8  
Daily Selection

THE EVOLUTION

- OCTOPUS CARPACCIO 14  
Olive / Arugula / Pepper Flakes
- PORK BELLY 15  
Black Bean Purée / Pineapple Salsa / Micro Cilantro
- CARROTS 12  
Tahini Yogurt / Harissa / Chickpeas

- VERTICAL CAESAR 14  
Romaine / Sourdough Crouton / Parmesan / Black Pepper
- BITTER GREENS SALAD 14  
Goat Cheese / Hazelnuts / Golden Raisins  
Hazelnut Vinaigrette

COMPOSED PLATES

- BURGER "VERTICAL GRIND" 27  
Nueske's Bacon / Lettuce / Tomato / Onion  
Homemade Pickle / Smoked Gouda / Vertical Sauce
- SOY GLAZED BEEF SHORT RIB 42  
Sticky Rice / Charred Broccoli / Herb Salad
- WOLVERINE LAMB STRIP 39  
Harissa / Heirloom Carrots / Tahini Yogurt / Chickpeas
- WILD MUSHROOM RISOTTO 25  
Caramelized Onion / Parmesan / Chives

- DOUBLE BONE PORK CHOP 44  
Grits / Greens / Red Eye Gravy
- MARKET FISH Market Price  
Daily Selection
- FILET 64  
Robuchon Potatoes / Sautéed Spinach / Demi-Glace
- NEW YORK STRIP Market Price  
Robuchon Potatoes / Sautéed Spinach / Demi-Glace

à la carte

- SCALLOP 10
- ROBUCHON POTATOES 11
- SAUTÉED SPINACH 8

- BROCCOLINI 8
- GRITS 8

James Lutfy & Remy Lutfy | proprietors

Gordon Sandstrom III | general manager

Matt Barnes | executive chef

20% gratuity will be added to parties of 6 or more.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.