

1538 CENTRE
DETROIT, MI 48226



INFO@VERTICALDETROIT.COM
313.732.WINE

THE BEGINNING

GRAPES 12
Brie / Pistachios / Gastrique

MUSSELS 17
Tomatoes / Fennel Sausage / Grilled Bread

FRIED PLANTAINS 16
Black Bean Purée / Pickliz / Habanero Hot Sauce

SEASONAL TOAST 16
Chef's Choice

CHARCUTERIE & CHEESE
selection of 3 24 / selection of 5 34
Selection of Cured Meats and Cheeses
Honeycomb / Grapes / Marcona Almonds / Olives
Roasted Red Peppers / Whole Grain Mustard

HOUSE MADE FOCACCIA 10
Daily Selection

THE EVOLUTION

OCTOPUS CARPACCIO 15
Olives / Arugula / Pepper Flakes

TAGLIATELLE PASTA 26
Braised Lamb / Green Peas / Pesto / Pine Nuts

CARROTS 12
Tahini Yogurt / Harissa / Chickpeas

VERTICAL CAESAR 17
Romaine / Sourdough Croutons / Parmesan / Black Pepper

PEAR AND BLUE CHEESE SALAD 17
Frisée / Compressed Pears / Pointe Reyes Blue Cheese
Crispy Prosciutto

COMPOSED PLATES

BBQ BRAISED SHORT RIB 42
Polenta / Kohlrabi Slaw / Pickles

WOLVERINE LAMB STRIP 42
Harissa / Heirloom Carrots / Tahini Yogurt / Chickpeas

MUSHROOM RISOTTO 29
Wild Mushrooms / Caramelized Onions / Parmesan

PAN SEARED SCALLOPS 48
Chorizo Hash / Salsa Verde / Radishes / Cilantro

DOUBLE BONE PORK CHOP 46
Grits / Greens / Red Eye Gravy

ROASTED SALMON 38
Orange Ginger Glaze / Bok Choy / Mushroom Broth

FILET 70
Robuchon Potatoes / Sautéed Spinach / Demi-Glace

NEW YORK STRIP Market Price
Robuchon Potatoes / Sautéed Spinach / Demi-Glace

à la carte

SCALLOP 10

ROBUCHON POTATOES 12

SAUTÉED SPINACH 10

BROCCOLINI 10

GRITS 10

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.