



eat local. feel global.

SOMETHING TO START

CHEF'S LOVELY SOUP	8	
SIX.ONE.SIX CHOWDER	8	
ONION SOUP GRATINEE caramelized onion . madeira . brioche crouton gruyere de comte	13	
KALE SALAD	12	
lacinato kale . local chevre . traverse city cherries lemon vinaigrette . pine nuts		
BIBB SALAD	13	
bibb lettuce . pomegranate . orange . chevre marcona almonds . white balsamic basil dressing		
TRADITIONAL ESCARGOT	12	arugula
large helix snails . grilled baguette and herb salad . garlic butter		
PETITE FIELD GREENS	11	sherry
heirloom carrot . radish . cucumber vinaigrette		
SALADE LYONNAISE	13	
frisee . poached farm egg . tomato concassé crouton . applewood bacon		bricoche sherry vinaigrette
SHRIMP CEVICHE	15	
avocado . lime . chili . cilantro . leche de tigre		

SHARED PLATES

STEAK TARTARE*	15	
hand cut tenderloin . cornichons . capers shallots . baguette toast		
GRILLED OCTOPUS	13	smoked
preserved lemon . arugula . little potatoes paprika		
FENNEL SAUSAGE FLATBREAD	15	roasted
fennel sausage . caramelized onion eggplant . basil . mantoro cheese		
CHEESY PESTO FLATBREAD	13	sun-
basil pesto . triple cheese . grana padano dried tomatoes		
TARTE FLAMBEE	14	gruyere
crème fraiche . applewood bacon de comte . onion		
SIX.ONE.SIX TRUFFLE FRIES	14	black
white truffle oil . parmesan cheese truffle mayonnaise		
ARTISANAL CHEESE & CHARCUTERIE	25	
speck . serrano ham . bresaola . mantoro goat chevre . natural honeycomb . marcona almonds . crostini mustard . nantucket cranberry bread		dancing danish blue michigan
MUSSELS MARINIERE	13 23	
parsley . white wine broth . baguette half order full order		

ENTRÉE

SPAGHETTI ALLA CHITARRA	24	
house-made pasta . wild mushrooms . scallions miso butter		
SAUMON AUX LENTILLES	32	
scottish salmon . beluga lentils applewood bacon . herbed mustard butter		
CHARRED NEW YORK STEAK FRITES*	45	
fourteen ounce strip . french green beans truffle frites . merlot butter		
FILET MIGNON AU POIVRE	39	cognac
potato puree . garlic spinach & green peppercorn sauce		
DOUBLE BONE PORK CHOP*	29	radish
polenta . brussels sprouts . paprika jus salad		
PAN ROASTED RAINBOW TROUT	31	brown
marble potatoes . bacon . thyme butter . upland cress		
SOUS VIDE OTTO'S CHICKEN	29	sage
celery root puree . roasted butternut squash brown butter . natural jus		
ROASTED BUTTERNUT SQUASH	22	
freekah . kale . heirloom tomatoes . fried sage bourbon maple glaze		
COQ AU VIN	29	button
red wine braised chicken . pearl onions mushrooms . applewood bacon		

Denotes gluten free item

* add gluten free crust to any flatbread

if you have concerns regarding food allergies, please alert your server prior to ordering

*consuming raw or undercooked menu items may increase your risk of foodborne illness

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