


Available

Sunday – Thursday 5:30p – 10:00p

Friday & Saturday 5:30p – 11:00p

something to start

bibb salad 13 

bibb lettuce . pomegranate jewels . orange supreme
local chevre . marcona almonds . white balsamic basil dressing

salade lyonnaise 13

frisee . poached farm egg . tomato concassè
bacon . brioche crouton . sherry vinaigrette


onion soup gratinee 13

caramelized onion . madeira . brioche crouton
gruyere de comte

shared plates

grilled octopus 13

preserved lemon . arugula . little potatoes.
smoked paprika

shrimp ceviche 15 

avocado . lime . chili . cilantro . leche de tigre

traditional escargot 12

large helix snails . grilled baguette
arugula & herb salad . garlic butter

steak tartare* 15

hand cut tenderloin . cornichons . capers . shallots . baguette

mussels marinere 23

parsley . white wine broth . baguette . frites

tarte flambée 14

crème fraiche . applewood bacon . gruyere de comte . onion

artisanal cheese & charcuterie 25

speck . serrano ham . bresaola . mantoro . dancing goat chevre
natural honeycomb . danish blue . marcona almonds . crostinis
michigan mustard . nantucket bakery cranberry bread

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

coq au vin 29

red wine braised chicken . pearl onions
button mushrooms . applewood bacon

*filet mignon au poivre 39 

potato puree . garlic spinach
cognac & green peppercorn sauce

*charred new york steak frites 45

french green beans . truffle frites . merlot butter

double bone pork chop 29

sous vide pork chop . polenta . brussel sprouts
radish salad . paprika jus

pan roasted rainbow trout 31

marble potatoes . bacon . thyme . brown butter
upland cress

roasted butternut squash 22

freekah . kale . heirloom tomatoes . fried sage . bourbon maple
glaze

IF YOU HAVE CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.




Available
Sunday – Thursday 11:30a – 10p
Friday & Saturday 11:30a – 11p

bar snacks


wasabi peas 4
smoked pecan 4
curry cashew 4

beginnings


today's lovely soup 8

six.one.six chowder 8 

chopped romaine salad 9
add chicken 5

petite field greens 11 

heirloom carrot . radish . cucumber . apple cider vinaigrette

six.one.six hand cut fries 9 

hand cut fries . house seasoning . classic ketchup

six.one.six spicy fries 11 

fireball sauce . fire dust seasoning . classic ketchup

six.one.six truffle fries 14 

black truffle oil . parmesan . truffle mayo . classic ketchup

sweet and sour chicken wings 14

twelve wings . honey sambal sauce . herb crème fraiche

mains

add gluten free crust to any flatbread 3 

cheesy pesto flatbread 13


three cheese blend . sundried tomatoes . basil pesto

fennel sausage & onion flatbread 15

fennel sausage . caramelized onion . roasted eggplant
basil . mantoro cheese

seared ahi tuna salad 15

bok choy . pineapple . macadamia nuts
ginger-soy dressing

kale salad 11 

lacinato kale . traverse city cherries . local chevre
lemon vinaigrette . pine nuts
add egg 1

six.one.six. club 11

nantucket wheat . smoked turkey . honey ham . bacon
lettuce . sundried tomato mayo

reuben 11

corned beef . sauerkraut . swiss . russian dressing

six.one.six burger 15

cooked to order

char crust . caramelized onion . amish cheddar
add bacon 3

tempura tuna roll 13

cucumber . avocado . fireball sauce

california roll 13

dungeness crab . cucumber . avocado . wasabi mayo

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