

Available  
Sunday – Thursday 5:30p – 10:00p  
Friday & Saturday 5:30p – 11:00p

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**something to start**

**artisan greens salad 8 <sup>GF</sup>**

heirloom carrot . radish . cucumber . apple cider vinaigrette

**bibb salad 13 <sup>GF</sup>**

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

**shrimp ceviche 15 <sup>GF</sup>**

avocado . lime . chili . cilantro . leche de tigre

**traditional escargot 12**

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

**shared plates**

**\*beef tartare 12**

chopped tenderloin . shallots . parsley .  
dijon . sunnyside up quail egg . fried potato chip

**grilled octopus 13**

preserved lemon . arugula . little potatoes .  
smoked paprika

**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

**scottish salmon 32**

scottish salmon . escarole  
myacoba bean and pork belly ragout . celery heart salad

**seared alaskan halibut 39 <sup>GF</sup>**

wild caught alaskan halibut . edemame . chanterelle .  
heirloom tomatoes . soubis .

**\*filet mignon 39 <sup>GF</sup>**

horseradish potato puree . grilled asparagus . confit shallots  
balsamic & blackberry demi glace

**\*charred new york strip 45**

brocolini . truffle fries . merlot sauce

**double bone pork chop 29**

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

**pan roasted lake trout 31**

marble potatoes . bacon . thyme . brown butter  
upland cress

**otto's chicken breast 29**

celery root puree . roasted butternut squash  
sage brown butter . natural jus

**vegetable tamale 25**

house masa . black beans . chile poblano . cilantro  
salsa verde . smoked cumin crema

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  
Saturday & Sunday 11:30a – 11p

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### bar snacks

wasabi peas 4  
smoked pecan 4  
curry cashew 4

### fast & flavorful

today's lovely soup 8

six.one.six chowder 8 **GF**

chopped romaine salad 9  
add chicken 5

six.one.six hand cut fries 9

six.one.six spicy fries 11 **FB**

six.one.six truffle fries 14 **GF**

sweet and sour chicken wings 14  
twelve wings

### savory & fulfilling

add gluten free crust to any flatbread 3 **GF**

**cheesy pesto flatbread 10**

three cheese blend . sundried tomatoes . basil pesto

**bbq chicken flatbread 13**

slow cooked chicken thigh . pickled onion . shaved pancetta  
white cheddar . founders' centennial IPA BBQ sauce

**fennel sausage & onion flatbread 13**

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 **GF****

toasted spiced almonds . dried cherries . lemon vinaigrette  
grana padano  
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 13**

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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