

# PASSERO LUNCH MENU

## TO START

<b>TOMATO TOAST</b> DE STEFANO BURATTA + HEIRLOOM TOMATOES + TORN BASIL + GOOD BALSAMIC	\$14
<b>GENERAL TSO'S TEMPURA CAULIFLOWER</b> CLASSIC SWEET AND SPICY SAUCE + ROASTED PEANUTS + SESAME CRUNCH	\$12
<b>TUNA TARTAR</b> HAND SMASHED AVOCADO + FRESH MADE LIME TORTILLA CHIPS	\$14
<b>WHIPPED RICOTTA</b> SEA SALT CIABATTA + WILDFLOWER HONEY + CANDIED BLACK WALNUT + ROSEMARY + BEE POLLEN	\$12
<b>FIRE ROASTED CALABRIAN BRUSSELS SPROUTS</b> CRISPY BACON + LOCAL HONEY + CALABRIAN CHILE + PARMESAN	\$11

## SALADS

<b>LORETTA'S CHOPPED SALAD</b> AVOCADO + GARBANZO BEANS + SWEETY DROP PEPPERS + CARROTS + SCALLIONS + BACON + GORGONZOLA + CRUNCHY SPAGHETTI + ZESTY VINAIGRETTE	\$12.5
<b>MICHIGAN PEACH + GOAT CHEESE SALAD</b> MICK KLUG PEACHES + SPRING GREENS + GOAT CHEESE + SMOKED WALNUTS + SPICED PEPITAS + DRIED MICHIGAN CHERRIES + HONEY BALSAMIC • ADD CHERRYWOOD GRILLED SALMON \$5	\$13

<b>KEY WEST SHRIMP SALAD</b> SEARED GARLIC SHRIMP + CHERRY TOMATOES + PUBLICAN BACON + PICKLED RED ONION + AVOCADO + BUTTERMILK HERB DRESSING	\$15
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<b>MOJO CHICKEN CAESAR</b> LOCAL ROMAINE + ROASTED SWEET CORN + CHERRY TOMATO + BUTTER RADISH + GARLIC CROUTONS + HONEY CHIPOTLE CAESAR DRESSING	\$13.5
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## SANDWICHES + HANDHELDS

<b>BAJA STYLE FISH TACOS</b> CRISPY FRIED MAHI MAHI + ANCHO LIME SLAW + ROASTED CORN GUACAMOLE + SALSA VERDE + FRESH MADE TORTILLA CHIPS	\$14
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<b>BUTTERMILK FRIED CHICKEN</b> HEAVEN'S HONEY BUTTER + LOCAL MAPLE SYRUP + SEA SALT	\$12
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<b>SMOKED SALMON BLT</b> H. FORMAN SMOKED SALMON + PUBLICAN BACON + HEIRLOOM TOMATO + GREENS + HERB AIOLI + COUNTRY SOURDOUGH + SHOESTRING FRIES	\$13
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<b>OUR DOUBLE CHEESEBURGER</b> SLAGEL FARM'S BEEF + CLASSIC AMERICAN CHEESE + GARLIC AIOLI + RED ONION + HOUSE PICKLES + SHOESTRING FRIES	\$16
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## BRICK OVEN FIRED PIZZA

<b>MARGHERITA</b> FRESH MOZZARELLA + BIANCO TOMATOES + BASIL + EXTRA VIRGIN OLIVE OIL	\$16
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<b>CHARRED PEPPERONI</b> EZZO PEPPERONI + FRESH MOZZARELLA + FRESH PARMESAN + CALABRIAN HONEY + BASIL	\$17
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<b>THE ABE FROMAN</b> LOCALLY MADE SWEET FENNEL SAUSAGE + CARAMELIZED RED ONION + ROASTED RED PEPPER + FONTINA + GOAT CHEESE	\$17
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<b>SHROOMIN'</b> LOCALLY FORAGED MUSHROOMS + TRUFFLE CREAM + FONTINA CHEESE + ARUGULA + LEMON	\$17
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## PASTAS AND ENTRÉES

<b>FUSILLI VODKA</b> CLASSIC PINK SAUCE + CALABRIAN CHILE + FRESH RICOTTA + FRESH CHIVES	\$16
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<b>PAPPARDELLE NAPOLETANA</b> BRAISED SHORT RIB + LOCAL FENNEL SAUSAGE RAGU + GRANA PADANO	\$18
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<b>SMOKED CHICKEN CAVATELLI</b> PARMESAN POBLANO CREAM + SWEET CORN + SUMMER BASIL	\$17
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<b>OUR CHICKEN PARM</b> PASTURE RAISED CHICKEN + HOUSEMADE MOZZARELLA + POMODORO SAUCE + FUSILLI VODKA	\$17
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