

GATHER · SHARE · SAVOR

DINNER 4-CLOSE · SUN 3-CLOSE

Host

R O M E O

Host Romeo's menu is set to change hyperseasonally, with the freshest of local produce in mind. Ask your server if you'd like help mapping out your meal.

S T A R T E R S

Meat & Port Cheese

house cheese spread, port reduction, cured meat, accompaniments, crostini | vo, gfo

19

Smoked Mac

fromage cream sauce, smoked gouda blend, toasted bread crumbs, candied jalapenos | veg

15

Romeo Rangoon

crab & shrimp rangoon, scallion, pickled cucumbers, preserved romeo peach sweet & sour, sesame confetti

17



Chili Honey Shrimp

crispy shrimp, chili-infused michigan honey, blistered shishitos, lime, aioli

16

Beetroot Tartare

burrata, pumpernickel toast points, greens, cara cara orange, pickled red onion, orange curd |

veg, gfo

15



Cacio de Pepe Wedge

iceberg wedge, crema cacio de pepe, aged parmesan, evo, marinated tomatoes, pork lardon,

egg | gf

15

Seasonal Greens

apples, dates, honey butter walnuts, white cheddar | veg, gf

11

Rotating Sausage

sausage on brioche au fromage, served with house pickles & dijon

13

Dietary Key

VEG vegetarian • VO vegetarian on request
GF gluten free • GFO gluten free option available

Executive Chef Jessica Phillips

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



M A I N S

Burrata Reginette

roasted michigan mushrooms, burrata, truffle
cream, basil | veg
24

Blackened Great Lakes Walleye

shoe string fries, dilly citrus slaw, crème fraîche
tartar, pickles | gfo
32

Herbed Chicken Confit

parsnip puree, sorrel, beurre blanc,
lemon salt | gf
27

Thick Cut Pork Chop

warm buckwheat salad, honeyed apples, orange-
rosemary gremolata | gf
28

Beef Bourguignon

classic french beef chuck stew, garlic butter
potatoes, crème fraîche, locally made bread, sea
salt butter
30

Host Bacon Cheeseburger

8oz dry aged patty, bacon, shredded iceberg,
onion, house pickles, smoked gouda blend,
candied jalapenos, local pretzel roll, served with
shoestring fries and seasoned mayo
21

S W E E T T H I N G S

Gingersnap Molasses Cheesecake

preserved michigan plum coulis, buttermilk
chantilly, orange curd, gingersnap crumble | veg
12

Seasonal Sundae

preserved romeo peach jam, honey butter
walnuts, dates, buttermilk chantilly | veg, gf
9

Cookies & Milk

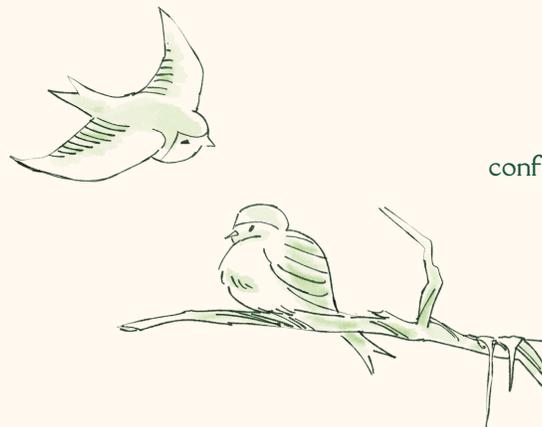
chocolate chip, toffee, sea salt | veg
9

Single Scoop Daily Flavor

ask about me
4

Sides

dilly citrus slaw | veg, gf 5
warm buckwheat salad | veg, gf 5
garlic butter potatoes | veg, gf 7
shoestring fries | veg 8
parsnip mash | veg, gf 8
bread & butter | veg 4



Add Ons

confit chicken +8
sausage +7
shrimp +9