


# WRIGHT & CO.

PURVEYORS OF FINE FOOD & DRINK

<b>Roasted Cashews</b> Moroccan Spiced Dust	6
<b>Burrata Toast</b> Sweet Potatoes, Brussels Sprouts, Pine Nut Brittle, Maple Glaze	12
<b>Tuna Tartare</b> Spicy Mayonnaise, Wontons, Sweet Soy, Pickled Pears	14
<b>Roasted Vegetable Salad</b> Garlic Yogurt, Sun Dried Tomato Vinaigrette, Crisp Chickpeas	11
<b>Roasted Baby Beets</b> Crispy Quinoa, Pickled Fennel, Goat Cheese, Citrus Vinaigrette	12
<b>Chilled Seafood Salad</b> Fresno Chilies, Rice Wine Vinaigrette, Watermelon Radish	14
<b>Fresh Potato Chips</b> White Cheddar Cheese, Bacon, Scallions, Tomato Relish	9
<b>Duck and Chicken Liver Parfait</b> Pear Mostarda, Cherry Glazed Onions, Toasted Sourdough	12

## 1500 WOODWARD

 esigned by Gordon W. Lloyd, 1500 Woodward was built for the F. J. Schwankovsky Company, a retailer of musical instruments. It was completed in 1891, and sat on the growing fringe of Detroit's Woodward Avenue, between Grand Circus Park and Campus Martius Park. The Schwankovsky Company went out of business a couple of decades after the building opened; subsequently, from 1920 to 1978, the structure was occupied by the Wright-Kay jewelry firm.

1500 Woodward is a Queen Anne style commercial building done in brick with brownstone trim. The corner turret extends from the second to fifth floors. It was among the last to be erected using a cast iron frame, but it was among the first in Detroit to be built with an electrical elevator—a technological improvement that hastened the skyscraper era. The second floor of the Schwankovsky Building once contained a ballroom used for concerts. Brass ensembles once performed on the sixth floor balcony.

<b>Maine Crab Cakes</b> Avocado Mousse, Jalapeño Remoulade, Micro Basil	14
<b>Wild Mushroom Arancini</b> Braised Leeks, Porcini Aioli, Marinated Mushroom Salad	9
<b>Roasted Cauliflower</b> Curried Onion Hummus, Frisée, Capers, Preserved Lemon	12
<b>Pork Belly Sliders</b> Tomato Jam, Arugula, Sriracha Aioli, Toasted Brioche Bun	9
<b>Crisp Gulf Shrimp</b> Sweet Thai Chili Sauce, Micro Cilantro, Fresh Chives	14
<b>Parisian Gnocchi</b> Parma Prosciutto, Arugula, Shaved Parmesan, Saba	16
<b>Seared Bay Scallops</b> Medjool Dates, Chorizo, Red Pepper Purée, Saffron Aioli	17
<b>Chicken Pot Pie</b> Chicken Thigh, Thyme Gravy, Cheddar Biscuit Crumble	15
<b>Roasted Pork Tenderloin</b> White Beans, Mustard Greens, Bacon, Tangy Mustard Sauce	18
<b>New York Strip Steak</b> Espresso Crust, Tri-Color Carrots, Goat Cheese, Chimichurri	22

## DESSERTS

<b>Banana Panna Cotta</b> Rum Butter Caramel Sauce, Candy Spiced Walnuts	7
<b>Chocolate Ginger Cake</b> Orange Zest, Molasses Icing, Cranberry Sauce	7
<b>Butterscotch Pudding</b> Whipped Cream, Nutmeg, Ginger Snap Cookies	7



Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For parties greater than 4, we are unable to accommodate split checks. Additionally, a 20% gratuity may be applied to parties of 6 or more.