


WRIGHT & CO.

PURVEYORS OF FINE FOOD & DRINK

Roasted Cashews Moroccan Spiced Dust	7
Burrata Toast Sweet Potatoes, Brussels Sprouts, Pine Nut Brittle, Maple Glaze	12
Fresh Potato Chips White Cheddar Cheese, Bacon, Scallions, Tomato Relish	10
Shaved Mushroom Salad Escarole, Crisp Garlic, Hard Boiled Egg, Sherry Wine Vinaigrette	12
Roasted Baby Beets Crispy Quinoa, Pickled Fennel, Ricotta Cheese, Citrus Vinaigrette	13
Pork Belly Sliders Tomato Jam, Arugula, Sriracha Aioli, Toasted Brioche Bun	9
Tuna Tartare Spicy Mayonnaise, Wontons, Sweet Soy, Pickled Pear	15
Blackened Chicken Skewers Fresno Chile Glaze, Tri-Color Potato Salad, Fresh Chives	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.

Maine Crab Cakes Creole Mustard Sauce, Cornichon Relish, Crisp Shallots	14
Dirty Rice Arancini Ground Pork, Braised Leeks, Gumbo Sauce, Spicy Tomato Aioli	9
Roasted Cauliflower Curried Onion Hummus, Frisée, Capers, Preserved Lemon	12
Baked Pasta Braised Artichokes, Fennel, Spicy Tomato Sauce, Seasonal Salad	9
Shrimp & Calamari Cornmeal Crust, Poblano Pepper Sauce, Lime Crema, Cilantro	15
Parisian Gnocchi Parma Prosciutto, Arugula, Shaved Parmesan, Saba	16
Seared Bay Scallops Medjool Dates, Chorizo, Red Pepper Purée, Saffron Aioli	18
Braised Lamb Shoulder Semolina Cake, Mint Salsa Verde, Ricotta Salata, Lamb Jus	15
Roasted Pork Tenderloin White Beans, Mustard Greens, Bacon, Tangy Mustard Sauce	19
New York Strip Steak Espresso Crust, Tri-Color Carrots, Goat Cheese, Chimichurri	24

DESSERTS

Chocolate Whoopie Pies Peanut Butter Cream, Dark Chocolate Fudge, Meringue	8
Grapefruit Upside Down Cake Yogurt Cake, Goat Cheese Chantilly, Brown Sugar Tuille	8
Butterscotch Pudding 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.