


WRIGHT & CO.

PURVEYORS OF FINE FOOD & DRINK

Roasted Cashews	7
Moroccan Spiced Dust	
Buratta Cheese	12
Marinated Stone Fruit, Sourdough Crostini, Mint Oil, Sea Salt	
Fresh Potato Chips	10
White Cheddar Cheese, Bacon, Scallions, Tomato Relish	
Roasted Corn Salad	11
Orzo Pasta, Poblano Peppers, Zucchini, Cilantro Dressing	
Fried Green Tomatoes	13
Pimento Cheese, Heirloom Tomatoes, Champagne Vinegar	
Pork Belly Sliders	9
Tomato Jam, Arugula, Sriracha Aioli, Toasted Brioche Bun	
Tuna Tartare	15
Spicy Mayonnaise, Wontons, Sweet Soy, Pickled Pear	
Steamed Mussels	15
White Miso Broth, Fresno Chili Peppers, Sake, Sesame Seeds	

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	14
Creole Mustard Sauce, Cornichon Relish, Crisp Shallots	
Chickpea Fritters	9
Red Curry Aioli, Scallions, Ginger, Petite Greens	
Roasted Cauliflower	12
Curried Onion Hummus, Frisée, Capers, Preserved Lemon	
Cavatelli Pasta	12
English Peas, Asparagus, Ricotta Salata, Herb Pesto, Lemon	
Shrimp & Calamari	14
Cornmeal Crust, Poblano Pepper Sauce, Lime Crema, Cilantro	
Parisian Gnocchi	16
Parma Prosciutto, Arugula, Shaved Parmesan, Saba	
Seared Bay Scallops	17
Medjool Dates, Chorizo, Red Pepper Puree, Saffron Aioli	
Lake Perch	18
Summer Vegetables, Zucchini Puree, Stewed Tomatoes	
Veal Cutlet	19
Potato Crust, Artichokes, Green Tomatoes, Lemon-Parsley Pesto	
New York Steak	24
Wild Mushrooms, Braised Leeks, Roasted Garlic, Tarragon Butter	

DESSERTS

Trio of Dessert Bars	8
Pistachio Blondies, Chocolate Cherry, Cardamom-Rhubarb	
Lemon Pavlova	8
Seasonal Michigan Fruit, Sunflower Seed-Tea Nougatine	
Butterscotch Pudding	7
Whipped Cream, Nutmeg, Ginger Snap Cookies	



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.