


WRIGHT & CO.

PURVEYORS OF FINE FOOD & DRINK

Cabbage Soup	8
Herb Pesto, Spiced Oyster Crackers, Crisp Parsley	
Avocado Salad	13
Yuzu Dressing, Feta Cheese, Crisp Shallots, Micro Shiso	
Fresh Potato Chips	10
White Cheddar Cheese, Bacon, Scallions, Tomato Relish	
Leaf Lettuce Salad	11
Poached Egg, Pickled Onion, Corn Nuts, Mustard Vinaigrette	
Seared Haloumi Cheese	12
Roasted Beets, Butternut Squash, Quinoa, Sumac Dressing	
Pork Belly Sliders	9
Tomato Jam, Arugula, Sriracha Aioli, Toasted Brioche Bun	
Tuna Tartare	15
Spicy Mayonnaise, Wontons, Sweet Soy, Pickled Pear	
Lettuce Wraps	16
Butter Lettuce, Maine Crab, Carrots, Scallions, Ginger Marinade	

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.

Lamb Skewers	17
Flatbread, Cucumber Salad, Fresno Chilis, Cilantro Yogurt	
Black Bean Fritters	9
Roasted Jalapeno, Dijon Mustard Remoulade, Frisee Salad	
Roasted Cauliflower	12
Curried Onion Hummus, Frisée, Capers, Preserved Lemon	
Spaccatelli Pasta	13
Pork Sausage, Braised Chicken, Smoked Tomato Sauce	
Crisp Calamari	13
Cornmeal Crust, Poblano Pepper Sauce, Lime Crema, Cilantro	
Parisian Gnocchi	16
Parma Prosciutto, Arugula, Shaved Parmesan, Saba	
Sauteed Shrimp	14
Yellow Grit Cake, Crisp Bacon, Roasted Tomatoes, Braised Leeks	
Roasted Chicken Breast	15
Spaghetti Squash, Brussels Sprouts, Garlic Sauce, Crisp Sage	
Veal Shanks	19
Chipotle Mole, Smoked Paprika Spaetzle, Cilantro-Pepita Crumble	
Beef Tenderloin	26
Onion Soubise, Cremini Mushrooms, Asparagus, Red Wine Reduction	

DESSERTS

Panna Cotta	8
Wine Poached Pears, Goat Cheese, Roasted Nut Brittle	
Churros	8
Cinnamon Dust, Mexican Chocolate, Honey-Blueberry Sauce	
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.