

WRIGHT & COMPANY

PURVEYORS OF FINE FOOD AND DRINK

SNACKS

CRISPY CHICKPEAS <i>buffalo spiced, blue cheese, micro celery</i>	8
HOUSE MADE POTATO CHIPS <i>cheddar cheese sauce, bacon, tomato relish, chives</i>	12
PORK BELLY SLIDERS <i>tomato jam, sriracha aioli, arugula, toasted brioche</i>	5/EACH
LOCAL MUSHROOM "CHOPPED LIVER" <i>vegan hard boiled egg, cornichons, fried capers, parsley, thyme</i>	16
ARTISANAL CHEESE BOARD <i>artisanal selections, rotating accompaniments, olive oil flatbread</i>	38

PLATES

WILD AHI CRUDO <i>hot honey, pickled red onion, toasted & fried spanish onions</i>	20
SALAD OF GRILLED & CHILLED CARROTS <i>heirloom carrots, celery root puree, scorched vinegar, grapefruit, carrot grass, succulents, toasted shrimp panko</i>	18
MICHIGAN RAISED PORK BELLY <i>foamed potato, coffee & cola reduction, puffed tapioca</i>	24
RICOTTA & PARMESAN CHURRO <i>ricotta, brown butter, parmigiano reggiano, braised peppercorns, fried sage</i>	17
SPRING ASPARAGUS <i>aged soy butter, preserved peach gastrique, salmon roe, coconut</i>	18
SUNFLOWER RISOTTO <i>cocoa butter, marigold, pea tendrils</i>	17
CRISPY SMASHED POTATOES <i>saffron mayo, olive crumble, orange, thyme, chili threads</i>	16
GRILLED SEA SCALLOPS <i>crispy potatoes, candied bacon, compressed apple, mustards</i>	39
GREEN CIRCLE HALF CHICKEN <i>pho-scented, butternut squash, charred bok choy, lemongrass, fish sauce caramel</i>	38
WILD LINE CAUGHT WALU <i>carrot & coconut thai curry, wheat berry hominy, shaved spring carrots, burnt peanuts, aged fish sauce vinaigrette</i>	36
LEG OF LAMB <i>bacon braised & glazed, cashew & green apple jam, pickled okra bbq spice, mustard greens</i>	36
CREEKSTONE FARMS BISTRO TENDER <i>creamy semolina, fermented blueberry & leek, duck demi-glace</i>	45

A NOTE FROM THE CHEF

As we transition out of the earthy muted flavors of winter we anticipate what spring has to offer. The excitement of bright colors, sweet vegetables, and floral undertones. The ground has thawed, sunshine fills the sky, birds are chirping, and the land is coming back to life.

Since Wright & Company opened its' doors in 2014 it has served composed shareable plates based on seasonal offerings. Since taking over the kitchen in 2021 the menu changes have been guided by my philosophy that great food should be fun yet sophisticated, innovative yet familiar and humane yet accessible.

Our menu changes frequently and is highly influenced by the seasons with some seasonal produce being preserved for use on later menus. We serve local products when possible and support humane meats as well as wild & sustainable seafood. Below you will find a list of some of our food purveyors.

I truly appreciate engagement from our guests. If you have a question, want to see something on the menu, or have feedback on our current offerings please feel free to email me at Kyle@WrightDetroit.com or connect with me on Instagram at [@ChefKyleSchutte](https://www.instagram.com/ChefKyleSchutte).

Thank you for dining with us,

Chef Kyle Schutte

TWINN SPICE & NUT
Detroit, MI

RED GOOSE SPICE
COMPANY
Sterling Heights, MI

STONE CREEK
MUSHROOMS
Ferndale, MI

ELEGANCE DISTRIBUTORS
Eaton Rapids, MI

THE CHEF'S GARDEN
Huron, OH

JAKE'S COUNTRY MEATS
PORK
Cassopolis, MI

HEBRON FARMS EGGS
Vandalia, MI

GASS CENTENNIAL FARM
Ray, MI

D'ARTAGNAN MEATS
GREEN CIRCLE CHICKEN
Lancaster, PA
GRASS-FED LAMB
Australia

FORTUNE FISH
Chicago, IL
WILD SCALLOPS
Gulf of Maine
WILD AHI
USA
WILD WALU
South Korea

FAIRWAY PACKING
Detroit, MI

NUESKE'S BACON
Wittenberg, WI

CREEKSTONE FARMS BEEF
US Family Farms

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 food-borne illness. For parties greater than 4, we are unable to accommodate split checks.

A 20% gratuity may be applied to parties of 6 or more.
All credit card transactions will have a 3% processing fee