

BELL

BISTRO

Starters

☎ Waygu Meatball

Tomato Sauce, Whipped Ricotta, Basil, Crostini
\$21

Tuna Tartare (*gf)

Yellowfin Tuna, Avocado, Mango, Diced Tomatoes,
House-made Chips, Cilantro Puree, Black Sesame,
Sesame Oil, Aged Soy, Scallions
\$23

☎ Hot Honey Chicken

Bell & Evans Chicken, Cayenne Pepper, Aleppo Pepper,
Red Pepper Chili Flakes, Parsley, Honey
\$19

Golden Chili Crisp Shrimp

House-breaded Shrimp, Scallions, Citrus Aioli,
Chili Crisp, Sriracha
\$18

☎ Langos

Fried Dough, Seasoned Sour Cream, Feta Cheese,
Confit Garlic Oil
\$14

Beef Tenderloin Skewer (*gf)

Spices, Cajun Romesco, Parsley, Extra Virgin Olive Oil
\$17

Farmstead Beets & Burrata (gf)

Michigan Red & Golden Beets, Burrata, Pistachio, Basil,
Red Wine Vinaigrette
\$18

Sides

Garlic Parmesan Fries \$7

Roasted Mushrooms (gf, v) \$11

Roasted Carnival Cauliflower (gf, v) \$11
Served with Ranch

Brussels Sprouts (gf, v) \$15

Crispy Brussels Sprouts, Baby Beets, Hazelnuts,
Thyme & Citrus Vinaigrette

Salads

Add Chicken \$8 | Add Grilled Shrimp \$12 | Add Salmon \$13

☎ Caesar Salad (*gf)

Romaine Lettuce, Parmesan Croutons, Sun Dried Tomatoes,
Citrus Caesar Dressing
\$17

Chopped Salad (gf, *v)

Cucumber, Red Onion, Tomato, Crispy Chickpeas, Beets,
Feta Cheese, Parsley, Red Wine & Oregano Vinaigrette
\$17

Summer Salad (gf, v)

Artisan Mixed Greens, Pistachio, Strawberry, Feta,
Citrus Vinaigrette
\$18

Pastas

Campanelle

Sausage and Mushroom Ragu, Tomato, Cream,
Truffle, Parmesan
\$32

☎ Wild Mushroom Pasta

Wild Mushroom Blend, Thyme, Parmesan, Cream, Butter
\$28

Rigatoni Diavolo

Calabrian Chili Palomino, Stracciatella, Basil
\$29



☎ Bell's Signature Dishes

gf = gluten free | v = vegan | * = can be - please notify your server

DINNER

Mains

☎ Chicken Tosca

Bell & Evans Chicken Breast, Caper, Lemon,
Parsley, Rustic Potato
\$29

Faroe Island Salmon (gf)

Pan-Seared Faroe Island Salmon, Quinoa, Red Onion,
Roasted Corn, Basil, Avocado Chimmichurri,
Micro Greens
\$36

Branzino (gf)

Pan-Seared Branzino, Green Beans, Rustic Potatoes,
Lemon Butter, Piquillo Pepper Vinaigrette
\$38

Roasted Cauliflower Steak (v, gf)

Roasted Carnival Cauliflower, Olive Oil, Salt, Pepper,
Garlic, White Cauliflower Puree, Lemon Zest, Roasted
Pistachios, Pickled Fresno, Parsley Sprigs
\$26

☎ Bell's Smash Burger

Wagyu Michigan Snow Beef, Red Onions, American
Cheese, House Sauce, Brioche Bun, Garlic Parmesan Fries
\$26
Add Bacon \$4

Zip Smash Burger

Wagyu Michigan Snow Beef, Pickled Onion, Truffle Mayo,
Provolone Cheese, Foie Gras Zip, Brioche Bun,
Garlic Parmesan Fries
\$27
Add Bacon \$4

Lamb Chops (gf)

New Zealand Lamb, Potato, Green Beans, Carrots,
Tomato, Parsley
\$52

Filet (gf)

House Cut 8 oz Filet, Green Beans, Heirloom Tomatoes,
Rustic Potato, Zip Sauce
\$52

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.

Cocktails

☺ Veredita - \$22

Casamigos Cristalino Tequila, Pineapple, Cilantro, Mint, Lime, Habanero Tincture (optional)

The Best Cosmo - \$17

Tito's Vodka, Cointreau, Lime Juice, Cranberry

Queen Bee - \$18

McQueen and the Violet Fog Ultraviolet Gin, Lemon Juice, Honey, Strawberry Amaro

Limoncello Spritz - \$16

Il Tramonto Limoncello, Prosecco, Lemon Juice

Spicy 43 - \$18

Tito's Vodka, Licor 43, St. Elder Liqueur, Honey, Lime, Habanero Tincture

The Hamilton - \$17

George Dickel Rye Whiskey, Spanish Vermouth, Benedictine

☺ The Bell Daiquiri - \$17

Bumbu Rum, Lime Juice, House Simple Syrup

Old Fashioned Espresso - \$17

Four Roses Bourbon, Espresso, Averna, Maple

Mocktails

☺ Green Dream - \$10

Pineapple, Mint, Cilantro, Honey, Lime

Beekeeper - \$12

Lyres Zero Proof Gin, Lemon, Honey

☺ Pretty in Pink - \$10

Cranberry, Honey, Lemon

Beer

Miller Lite.....\$6

Corona.....\$7

Peroni.....\$7

Bell's Two-Hearted.....\$8

New Holland Mad Hatter Midwest IPA..\$6



Desserts

Papanasi

Farmers Cheese Donuts, Vanilla Bean Sweetened
Crème Fraîche, Blueberry Compote
\$14

Tiramisu

Mascarpone Mousse, Espresso Soaked
Ladyfingers, Valrhona Coffee Ganache
\$14

Wine

Millenio (Italy)Prosecco.....\$12/\$48

Avissi (Italy)Prosecco.....\$18(split)

Veuve Clicquot (France).....Champagne.....\$62 (375ml)

Chateau Annibals (France).....Rosé.....\$17/\$68

Vietti (Italy).....Moscatto d'Asti.....\$14/\$56

Via Alpina (Italy).....Pinot Grigio.....\$15/\$60

Dragon (Italy).....Italian Bianco.....\$16/\$64

Wither Hills (NZ).....Sauvignon Blanc.....\$15/\$60

Bravium (California).....Chardonnay.....\$18/\$72

Juie et Patrick Noel (France).....Sancerre.....\$26/\$104

Fleur de California (California).....Pinot Noir.....\$17/\$68

Montepescini Toscana Rosso (Italy).....Super Tuscan...\$11/\$45

Montepescini Colli Senesi (Italy).....Chianti.....\$16/\$64

Leviathan (California).....Red Blend.....\$20/\$80

Navigator (California).....Cabernet Sauvignon.....\$18/\$72

Obsidian (California).....Cabernet Sauvignon.....\$26/\$104