



NEW URBAN CUISINE

LUNCH

Executive Chef: Fernando Coppola

GREENS

marinated kale 12



pickled red onion | pumpkin seeds | pine nuts & sesame mix | granny smith apple | cilantro lime vinaigrette

baby spinach 12



roasted michigan apples | goat cheese | dried cherries | pickled red onion | raspberry vinaigrette

hearts of romaine 10

shaved parmesan | capers | brioche croutons | caesar

burrata 13



roasted baby beets | toasted pistachios | arugula | balsamic onion marmalade | extra virgin olive oil

butter lettuce 13



avocado | grapefruit | jicama | brown sugar pepper bacon | sweet lime vinaigrette

add chicken* 7 | salmon* 9 | steak* 10 | crab cake* 9 | shrimp 9 *

SHARE

mezza plate 15

hummus | olives | marinated feta | pita | seasonal vegetable

crispy calamari * 13

giardiniera chips | tomato fondue

garlic cheese bread 8

gorgonzola cheese fondue | snipped chives

SANDWICHES

Served with truffle fries or garden salad

IPO burger * 17

roasted poblano pepper | cheddar cheese | caramelized onion pickles | brioche bun

grilled veggies sandwich 15

eggplant | zucchini | fresh mozzarella | basil pesto | ciabatta | roasted red peppers

grilled chicken breast sandwich * 16

jalapeño aioli | bacon | mozzarella | crispy red onion | pretzel roll

crab cake sandwich 21

sautéed crab cake | chipotle aioli | avocado-orange relish

brie cheese sandwich 17

black forest ham | cultured butter | texas toast | house made tomato soup

grilled steak wrap* 19

arugula | grilled onion | pepper jack | sriracha aioli

marinated shrimp wrap* 18

romaine | shaved parmesan cheese | Caesar dressing

salmon sandwich 18

curried cauliflower spread | kalamata | roasted tomato | telera roll



gluten free

gluten free wraps available upon request

*consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness

QUINOA BOWLS



sautéed organic quinoa

salmon* 26

brussels sprouts | carrots | sofrito | pan roasted salmon

chicken* 21

roasted cauliflower | curly kale | wild mushrooms | grilled chicken breast

tofu* 21

curried seasonal vegetables | sautéed mushrooms | spinach & garlic | seared tofu

INDULGE

risotto 20



sautéed wild mushrooms | braised kale | mushroom jus

fettuccine and tomato 16/10

fresh basil | roasted pepper | garlic | spinach | extra virgin olive oil

ACCOMPANIMENTS

IPO signature french fries 9

white truffle oil | grated parmesan | herbs

baked mac n cheese 8

sautéed brussels sprouts 8



bacon | parmesan cheese