

APPETIZERS

SPINACH AND ARTICHOKE DIP
creamed spinach, braised artichoke, feta au gratin, fresh tortillas / 18 [GF, NF]

BAKED GOAT CHEESE
cherry balsamic, roasted garlic, brown butter almond, baguette / 18 [V]

CHEF’S ROTATING OYSTER
house mignonette, cocktail sauce, lemon / 24 [GF]

CALAMARI
harissa aioli, shishito pepper, pickled fresno, salsa verde / 18

SHRIMP AND GRITS
sweet polenta cake, creole shrimp, chili crunch / 21 [GF]

POTATO CROQUETTE
cheddar, scallion, cilantro crema / 14 [GF]

CHICKEN & BISCUIT
house biscuits, fried chicken, b&b pickles, spicy aioli / 13

RUSTIC ARTISAN LOAF
gruyere, whipped garlic butter / 9 [V]

SOUPS AND SALADS

PROTEIN ADDITIONS AVAILABLE UPON REQUEST

SOUP DU JOUR / 9

BEEF & BARLEY SOUP
short rib, mirepoix, barley / 12 [NF]

KALE CAESAR SALAD
crouton, pomegranate, shaved parm / 16 [NF]

CHOPPED COBB SALAD
diced chicken, bacon, egg, blue cheese, tomato, red onion, avocado ranch / 20 [GF, NF]

POACHED SALMON & BRUSSELS SPROUTS SALAD
shaved brussels, poached and chilled salmon, citrus vinaigrette, golden raisin, feta, pine nuts / 19

MAIN

BROILED SALMON
creamed corn, orzo, crème fraîche / 34 [GF, NF]

RIGATONI ALLA VODKA
spicy vodka arrabbiata, burrata, basil / 21 [V, NF]
PROTEIN ADDITIONS AVAILABLE UPON REQUEST

CHICKEN PARM
house bucatini, arrabbiata, fontina cheese, arugula salad / 32

PAPPARDELLE PASTA
short rib bolognese, parmesan, mushroom conserva / 25 [NF]

FISH AND CHIPS
fried walleye, warm brown butter potato salad, malt vinegar aioli / 27 [NF]

HALF ROASTED CHICKEN
roasted farm chicken, natural jus, cauliflower purée, roasted brussels sprouts / 42

FRENCH DIP
shaved ribeye, horsey cream, gruyere cheese, 48 hour au jus, baguette / 28 [NF]
SERVED WITH HOUSE CHIPS | +\$3 FOR FRIES

TAVERN SMASHBURGER
american cheese wiz, shredded lettuce, toasted potato bun, pickles, fancy sauce / 19 [NF]
SERVED WITH HOUSE CHIPS | +\$3 FOR FRIES

LOBSTER ROLL
butter poached lobster, house milk bun, lemon, calabrian chili, chive / 32 [NF]
SERVED WITH HOUSE CHIPS | +\$3 FOR FRIES

32 OZ BONE-IN PRIME RIB
SERVES 2
48 hour beef jus, crème fraîche, please allow 40 minutes / 135

STEAKS

8OZ FILET MIGNON / 65
16OZ DRY AGED RIBEYE / 90
STEAK FRITES
10 oz hanger steak, house zip sauce, café de paris butter, petite salad, frites / 42

A LITTLE MORE

WHIPPED POTATO
silky smooth, butter, chive / 9

MAC & CHEESE
chèvre, colby, breadcrumb / 12

FRENCH FRIES / 9
+\$5 FOR TRUFFLE AND PARMESAN FRIES

FRIED BRUSSELS SPROUTS
red wine vinaigrette, pickled fresnos, parmesan / 12 [GF, NF]

SOMETHING SWEET

VERY DEMURE
chocolate coffee cremeux, sautéed banana toffee, chocolate shortbread, bourbon whipped cream / 13 [GF]

THE ONLY CARROT CAKE
roasted white chocolate mousse, pecan brittle, slow cooked pineapple, caramel / 15

EASY AS PIE
bourbon spiced apple filling, dutch apple crumble, miso caramel, maple ice cream / 12 [NF]

HAMILTON’S



CORKTOWN, DETROIT

HAMILTON’S IS LOCATED ON THE HISTORIC SITE WHERE HAMILTON CARHARTT SEWED HIS VERY FIRST GARMENT BACK IN 1889. WE HONOR HIS LEGACY BY FOCUSING ON QUALITY, CRAFTSMANSHIP, AND WARM HOSPITALITY—HOPING EVERY GUEST LEAVES ALREADY THINKING ABOUT THEIR NEXT VISIT.

WE TAKE PRIDE IN SOURCING INGREDIENTS LOCALLY WHENEVER POSSIBLE AND ADAPTING OUR MENU WITH THE CHANGING SEASONS. AT THE HEART OF OUR KITCHEN IS OUR MONTAGUE PLANCHA AND BROILER, WHICH BRING A BOLD, FLAVORFUL TOUCH TO MANY OF OUR SIGNATURE DISHES.

AFTER YOUR MEAL, HEAD UPSTAIRS TO DETROIT’S ONLY FOUR-SEASON ROOFTOP FOR A COCKTAIL AND PANORAMIC VIEWS OF THE CITY SKYLINE.

[GF] GLUTEN FREE [V] VEGETARIAN [VGN] VEGAN [NF] NUT FREE

ASK YOUR SERVER ABOUT FOODS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNCOOKED POULTRY, SEAFOOD, SHELLFISH, MEATS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

COCKTAILS

GARDEN OF DAISIES
white blossom vodka, papaya, lemon, hibiscus / 17

CORE VALUES
crown royal whisky, amaretto, lemon, angostura bitters / 15

HEART OF GLASS
tequila, pomegranate, lime, agave, citrus salt / 16

CHANDON SPRITZ
served over ice with a fresh garnish / 16

DE' TWAH 75
gin, creme de violette, lemon, prosecco / 17

LOVE LETTERS TO ANNETTE
rum, lime, pineapple, cherry, coconut / 16

COMMENT ON MY COSMO
vodka, passionfruit, lemon, cranberry sugar / 17

FIG-GET ABOUT IT
bourbon, fig, vanilla, orange / 18

ZERO PROOF

JUST A SIP AWAY*
seedlip garden, grapefruit, lime, soda / 14

GOOD INTENTIONS*
seedlip grove, simple, lemon, n/a sparkling wine / 14

N/A SPRITZ*
lyre's italian spritz, soda, lyre's 'classico' / 14

BUBBLES

SORGENTA, PROSECCO, EXTRA DRY / 15 glass, 55 bottle

SIMONNET FEBVRE CRÉMANT
DE BOURGOGNE BRUT ROSÉ / 15 glass, 55 bottle

LAURENT PERRIER, champagne, france / 28 glass, 112 bottle

MOËT & CHANDON, champagne, france / 145 bottle

VEUVE CLICQUOT, champagne, france / 200 bottle

BILLECART SALMON BLANC DE BLANC,
mareuil-sur-a, france / 220 bottle

LYRE'S N/A SPARKLING WINE* / 9 glass

HAMILTON'S

WHITE + ROSE

CANTINA TERLAN PINOT BIANCO
alto adige, italy / 17 glass, 64 bottle

MOHUA SAUVIGNON BLANC
marlborough, new zealand / 16 glass, 62 bottle

CHARLES KRUG SAUVIGNON BLANC
sonoma, california / 15 glass, 56 bottle

LE GARENNE SANCERRE
sancerre, italy / 22 glass, 84 bottle

MARTIN CODAX ALBARINO
rias baixas, spain / 16 glass, 60 bottle

BABYLONSTOREN ROSÉ
western cape, south africa / 15 glass, 58 bottle

THE FABLEIST CHARDONNAY
san luis obispo, california / 16 glass, 60 bottle

FLOWERS CHARDONNAY
sonoma, california / 120 bottle

FAR NIENTE CHARDONNAY
napa valley, california / 160 bottle

BEER

STELLA / 8

MODELO / 6

MILLER LIGHT / 6

GODFREY SIGNATURE LAGER / 8

HEINEKEN O.O n/a lager / 8

OLD NATION M43 hazy ipa / 9

BELL'S TWO HEARTED ipa / 9

PRAIRIE SEASONAL SOUR / 9

DUPONT SAISON saisons / 10

CITY BUILT PRAGUE UNDERGROUND czech lager / 9

RED

PLANET OREGON PINOT NOIR
willamette valley, oregon / 17 glass, 64 bottle

MOCCAGATTA BARBERA
d'alba, italy / 15 glass, 56 bottle

HULLABALOO OLD VINE ZINFANDEL / 15 glass, 56 bottle

CHAPELLET 'MOUNTAIN CUVÉE'
napa valley, california / 22 glass, 84 bottle

ALEXANDER VALLEY VINEYARDS
CABERNET SAUVIGNON
alexander valley, california / 17 glass, 65 bottle

BEZEL (BY CAKEBREAD) CABERNET SAUVIGNON,
paso robles, california / 24 glass, 92 bottle

DONATI CLARET *paso robles, california / 18 glass, 68 bottle*

BENTON LANE PINOT NOIR *willamette valley, oregon / 85 bottle*

RIDGE THREE VALLEYS *sonoma county, california / 85 bottle*

STAGS LEAP PETIT SYRAH *napa valley, california / 125 bottle*

BOOKER ESTATES 'HARVEY + HARRIETT' RED BLEND
san luis obispo, california / 115 bottle

FISHER VINEYARDS UNITY CABERNET SAUVIGNON
napa/sonoma, california / 145 bottle

PRIDE MOUNTAIN MERLOT *napa valley, california / 175 bottle*

KISTLER ESTATES PINOT NOIR *sonoma coast, california / 185 bottle*

ASHES AND DIAMONDS CABERNET FRANC
napa valley, california / 195 bottle

SHAFER 'ONE POINT FIVE' *napa valley, california / 265 bottle*

[*] NON-ALCOHOLIC