

Chive

kitchen

Starters

- Tostada** Cumin Lentil Chili, Cilantro Lime Slaw, Salsa, Sour Cream 3 *gf
- Chili Cheese Fries** Fries, Michigan Chili, Nacho Cheese, Sour Cream, Onions 8.5 *gf
- Salt and Vinegar Fries** Salted Fries, Ricotta, Malt Vinegar Aioli, Sports Peppers, Parmesan, Onions, Blue Cheese, Pepper Flakes 9.5 *gf
- Nachos** Tortilla Chips, Cumin Lentil Chili, Nacho Cheese, Jalapeños, Onions, Salsa, Sour Cream 10.5 *gf
- Spicy Nachos** Tortilla Chips, Pinto Beans, White Cheese Sauce, Scallions, Salsa, Tapatio Cream, Pickled Jalapeños, Ricotta 12.5 *gf
- Bruschetta** Grilled Ciabatta, Tomatoes, Arugula, Basil Oil, Ricotta 8.5
- Cumin Lentil Chili** Salsa 3.5 *gf
- Michigan Chili** Mustard-Cumin Aioli, Onions 3.5 *gf
- Soup** Daily Selection Bowl/6.5 Cup/3.5 *gf

Sandwiches

Served with Choice of Seasoned House Fries,
Michigan Chili, Cumin Lentil Chili, Soup, Caesar Salad or House Salad

- Portobello Steak Sandwich** Grilled Balsamic Portobello Steak, Spinach, Caramelized Onions, Blue Cheese Dressing, Pickled Onions, Gouda, Ciabatta 14.5
- Pub Sandwich** Roast Beef Seitan, Blue Cheese Dressing, Cheese Sauce, Garlic Aioli, Tomatoes, Onions, Sourdough 14
- Cubano** Grilled Maple Seitan, Mustard-Cumin Aioli, Pickles, Cheese Sauce, Sourdough 14
- Reuben** Corned Beef Seitan, Cheese Sauce, Red Peppers, Caramelized Onions, Dill Relish Sauce, Deli Slaw, Detroit Marble Rye 14
- Buffalo Sandwich** Louisiana Fried Chicken Seitan, Blue Cheese, Buffalo Sauce, Fried Onions, Romaine, Burger Bun 14.5
- Fried Portobello Sandwich** Spicy Fried Portobello Steak, Tartar Sauce, Deli Slaw, Pickles, Tomato, Burger Bun 14
- Chickie Ranch Sandwich** Ranch Dressing, Panko Crusted Chicken Seitan, Coconut Bacon, Tomato, Gouda Cheese, Onions, Romaine, Burger Bun 14.5
- Greek Burger** Greek Dry Rubbed Cannellini-Seitan Patty, Ricotta, Greek Dressing, Pickled Beets, Arugula, Onions, Tomato, Burger Bun 13.5
- Jalapeño Burger** Cannellini-Seitan Patty, Nacho Cheese, Guacamole, Grilled Jalapeños, Jalapeño Cream, Fried Onions, Burger Bun 13.5
- House Burger** Cannellini-Seitan Patty, American Cheese, Dill Relish Sauce, Pickles, Romaine, Caramelized Onions, Burger Bun 13.5
- Po'Boy** Old Bay Seasoned Fried Artichokes, Romaine, Tomatoes, Cilantro Oil, Cilantro Remoulade, Sesame Hoagie Roll 14.5
- Chickpea Melt** Chickpea Tunaless Salad, Dill Pickles, Garlic Aioli, American Cheese, Detroit Marble Rye 12.5
- Popper Melt** Grilled Jalapeños, Creamed Cheese, Nacho Cheese, Fried Onions, Sourdough 12.5
- Caprese Melt** Tomatoes, Cheese Sauce, Basil Oil, Grilled Red Peppers, Garlic Aioli, Sourdough 12

Burritos, Tacos, Bowls

Served with Brown Rice with Choice of Burrito, [2] Tacos or Bowl

- Carnitas** Grilled Maple Seitan, Chipotle Cream, Tomatoes, Onions, Grilled Zucchini, Chipotle Salsa, Sour Cream, Cilantro, Pinto Beans 14
- Baja** Fried Tofu Nuggets, Pico de Gallo, Cabbage, Cilantro Lime Cream, Guacamole, Pickled Onions, Smoky Black Beans 13
- Carne Asada** Ancho Marinated Seitan, Salsa, Guacamole, Tapatio Cream, Sour Cream, Tomatoes, Onions, Cilantro, Romaine, Pinto Beans 14
- Fried Artichoke** Old Bay Fried Artichokes, Cilantro Lime Slaw, Garlic Aioli, Guacamole, Tomatoes, Scallions, Smoky Black Beans 13 *gf bowl/taco
- Fried Tofu** Fried Tofu Nuggets, Tapatio Cream, Cabbage, Tartar Sauce, Capers, Pickled Onions, Smoky Black Beans 12

- Louie Artichoke** Old Bay Fried Artichokes, Louie Dressing, Kale, Arugula, Romaine, Ricotta, Tomatoes, Capers, Guacamole, Toasted Pepitas 13 *gf
- Balsamic Chicken** Panko Crusted Chicken Seitan, Balsamic Dressing, Spring Mix, Roasted Carrots, Chickpeas, Red Onions, Cherries, Pistachios 13.5
- Portobello Steak** Grilled Balsamic Portobello Steak, Blue Cheese Dressing, Spinach, Spring Mix, Cashews, Quinoa, Parmesan, Caramelized Onions 13 *gf
- Greek** Fried Tofu Nuggets, Greek Dressing, Romaine, Kale, Grilled Red Peppers, Onions, Beets, Ricotta, Kalamata Olives, Garlic Croutons 12.5
- Goddess Bowl** Chimichurri Quinoa, Green Goddess Dressing, Spinach, Pickled Green Beans, Snap Peas, Pistachios, Creamed Cheese 12 *gf
- Loaded House** Chive Dressing, Spring Mix, Arugula, Quinoa, Onions, Roasted Carrots, Chickpeas, Tomatoes, Ricotta, Sunflower Seeds 11 *gf
- House** Chive Dressing Spring Mix, Roasted Carrots 6 *gf
- Caesar** Kalamata Olive Caesar Dressing, Kale, Romaine, Pepitas, Parmesan, Garlic Croutons 9 *gf w/o croutons

Salads

Hot Dogs

Served on Chicago Style Bun
with Choice of Side

Michigan Dog
Smart Dog,
Michigan Chili,
Mustard-Cumin Aioli,
Onions 11
*Make it a Carolina Dog,
Add Deli Slaw for \$1*

Chicago Dog
Smart Dog, Pickles,
Tomatoes, Mustard,
Sweet Relish, Onions,
Sports Peppers,
Celery Salt 11

- BBQ Jackfruit** Spicy and Sweet BBQ Jackfruit, Pickled Onions, Blue Cheese Corn Slaw, Chipotle Salsa, Smoky Black Beans 14 *gf bowl/taco
- Artichoke Beets** Old Bay Fried Artichoke Hearts, Beet-Pickled Cabbage, Chipotle Cream, Smoky Black Beans 13 *gf bowl/taco
- Summer Squash** Grilled Summer Squash, Caramelized Onions, Ricotta, Guacamole, Salsa, Pinto Beans 11.5 *gf bowl/taco
- California** Panko Crusted Chicken Seitan, Corn, Guacamole, Arugula, Cheese Sauce, Chipotle Cream, Smoky Black Beans 13

Wine and Beer

Bubbles

Arte Latino Cava Brut, Spain 6/22

Bellini 7.5

Pear, Apricot, Mango, Peach, Pomegranate, Banana, Cranberry, Orange

White and Rosé

Twin Vines Vinho Verde '15, Portugal 6/22

Lost Angels Chardonnay '16, CA 6/22

Jaboulet Parallele 45 Rose '16, France 7.5/28

Chateau Grand Traverse Pinot Grigio '16, MI 7/26

Bowers Harbor Vineyards Riesling '17, MI 7.5/28

Wente Louis Sauvignon Blanc '16, CA 9/34

Red

Los Dos Grenache/Syrah '16, Spain 6/22

Lost Angels Cabernet '16, CA 6/22

Vina Eguia Tempranillo Rioja '15, Spain 6.5/24

Eyzaguirre Cabernet Sauvignon '15, Chile 6.5/24

Sean Minor Pinot Noir '16, CA 9/34

Plungerhead Old Vine Zinfandel '15, CA 8.5/32

Ghostrunner Red Blend '16, CA 8.5/32

Black Star Farms Arcturos Merlot '12, MI 10.5/40

Monte Antico Toscana '13, Italy 7.5/28



Michigan Beers on Tap
Ask your Server for Details on our Local
Michigan Beers and Cider on Tap

Happy hour 

Tuesday - Saturday 3pm to 6pm
\$2 off Draft Beers
\$3 Select Wines
\$5 Select Cocktails

Monday Closed | Tuesday 11am - 9pm | Wednesday 11am - 9pm | Thursday 11am - 9pm
Friday 11am - 10pm | Saturday 11am - 10pm | Sunday Brunch 10am-2pm
33043 Grand River Avenue | Downtown Farmington | www.chivekitchen.com | (248) 516-7144
Email us about catering and private parties info@chivekitchen.com

mocktails

Traverse City Bitty

Tart Cherry, Cherry *Bitters, Lime 6.5

Strawberry Cooler

Strawberry Syrup, Rhubarb *Bitters, Lime 6.5

Citrus Cooler

Lemon, Lime, Orange 6.5

"Fig"it About It

McClary Bros. Strawberry-Fig Leaf Shrub,
Lavender Syrup, Lemon *Bitters 7

The Replenisher

Carrot, Cranberry, Ginger Syrup, Sage,
Cranberry *Bitters, Lemon, Aquafaba 7

The Fresh Prince

McClary Bros. Detroit Thai Basil Shrub,
Jasmine Syrup, Lemon *Bitters 7

Bette & Joan

McClary Bros. Cranberry Shrub,
Cardamom Syrup, Orange *Bitters 7

*bitters may contain trace amounts of alcohol,
ask your server "w/o bitters"

cold beverages

Iced Coffee Great Lakes Dark Horse with Almond Milk 5

Iced Tea Daily Selection of China Mist Organic Tea 2.5

Soda Northwoods Michigan made with Cane Sugar
*Cola, Diet Cola, Sparkle Up, Root Beer,
Black Cherry, Ginger Ale, Orange Cream* 2.5

Neu Kombucha Nutrient Rich Fermented Tea 2.25

Juice *Mango, Banana, Peach, Pear,
Orange, Pomegranate, Cranberry, Apricot* 4

floats

Reilly Craft Creamery Coconut Vanilla Ice Cream,

Cola, Diet Cola, Sparkle Up, Root Beer,

Black Cherry, Ginger Ale, Orange Cream 6

Float with Kombucha Instead of Soda Add \$1.25

hot beverages

Hot Chocolate Cocoa with Steamed Almond Milk 4

Coffee Great Lakes Motor City Blend or Decaf House Blend 3

Mocha Organic Cocoa, Espresso, Almond Milk, Coco Whip 6.5

Espresso Great Lakes Dark Horse 3

Latte Great Lakes Dark Horse with Almond Milk 4.5

Matcha Latte Matcha, Almond Milk, Agave 5.5

Cappuccino Great Lakes Dark Horse with Almond Milk 4

Hot Tea China Mist Organic Sachet:

*Chai, Classic Breakfast, Mint,
Earl Grey, Coconut Rooibos, Green* 3.5

Coco Whip Cream Addition 1.25

Chive vegan scratch kitchen