

beginnings

seasonal fruit beignets	
7	
honey + goat cheese crème fraiche	
biscuits + gravy	
7	
mushroom truffle gravy	
add sausage {3}	
biscuits + pickles	
10	
biscuit, jam, pickles, bacon	
butternut squash + kohlrabi salad	9
local lettuces, black pepper pecan, LEC chevre, champagne vinaigrette	
twice baked brioche	5

sides

dee jay's bacon	4
housemade sausage	4
mushroom gravy	4
seasonal fruit	6
smash browns	4
fried egg	2
biscuit	2
housemade english muffin	4
side salad	5

sweet

apple cinnamon crepes	10
crème fraiche, powdered sugar	
caroline's oatmeal	9
steel cut oats, apple, sorghum, black walnut	
waffle	8
powdered sugar, maple syrup	



SPICE
— KITCHEN & BAR —

5800 Detroit Ave. Cleveland, OH

Owner/Chef - Ben Bebenroth
Culinary Director - Joshua Woo
Chef de Cuisine - Adam Stafford
Farm Manager - Andrea Heim

savory

dixie benedict	12
pork belly, hot sauce hollandaise, biscuit, fried egg	
cured salmon benedict	13
dijon crème fraiche, english muffin, soft egg	
korean fried chicken + waffle	12
organic tea hill chicken, sweet chili glaze	
smoked mushroom hash	12
fried egg, pepper, hot sauce add smoked brisket {3}	
kale + quinoa bowl	11
soft egg, roasted vegetables, sunflower seed dukkah, tamari, pickled onion	
seasonal omelet	12
mushroom + butternut squash migas	11
crouton, egg, herb, cotija, stewed black beans	
spice acres breakfast	12
bacon or sausage, eggs, biscuit, smash browns	
half spice acres breakfast (for kids)	8

10-15-17

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beer

BOTTLES + CANS

North High Pale Ale 5.5%	5
Anderson Valley Briney Melon Gose 4.5%	6
Three Floyd's YumYum Pale Ale 5%	7
Carlsberg German Pilsner 5%	5
Miller High Life 4.6%	3
Platform Palesner 6.6%	7
Founders Redankulous IPA 7.2%	8

DRAUGHT BEER

LeBrun Organic Cider	9
21 st Amendment Brew Free or Die IPA	8
Be;ll's Double Cream Stout	7
Victory Kirsch Gose	7
Lagunitas Pilsner	7
Rhinegeist Sour Cheery Saison	8
Fat Head's G'Suffa! Oktoberfest	8

cocktails

Mimosa	9
cava, orange juice ~sub daily press juice {2}	
Spice-y Mary	9
vodka, tomato, house hot sauce, seasonal ferments	
The Wild Ones Stir	12
rum, fernet branca menta, cream, cold brew coffee, dry curacao	
Bridge Burner	10
blended scotch, rye whiskey, lemon, cynar	
Persian Dream	10
watershed vodka, gran marnier, ginger, green tea honey, cream	
TO SHARE	
Crowd Pleaser	34
bottle of champagne + carafe of orange juice	

wine

SPARKLING

Buitiful Brut Cava, Spain '12	8/30
Bisol Jeio Prosecco Brut Rose, Italy '15	9/34
Canella DOCG Prosecco, Italy '15	9/34

WHITE

Saved "Magic Maker" Rose, Oakville CA '16	10/38
Cetine Rose, Toscana Italy '15	8/30
Herdade de Rocim Mariana Rose, Portugal '15	9/34
Ca' del Sarto Pinot Grigio, Friuli, Italy '15	7/29
Hess "Shirtail Ranches Sauvignon Blanc '16	8/30
Domaine Ferrandiere Viognier, France '14	7/29
Drouhin Vaudon Chardonnay, Chablis FR '14	13/50
Vila Nova Vihno Verde, Portugal '15	7/29
Scott Family Estate Chardonnay, Monterey '14	12/49
Jean Baptiste Gunderloch Riesling, Germany '15	11/34

RED

Stoller Family Estate Pinot Noir, Willamette '14	14/54
Cosimi Oltre Terra Rossa, Rosso Toscana,	
Sangiovese Grosso Montalcino, Italy '13	13/50
Saved Red Blend, Oakville, California '13	10/38
Clos La Coutale Malbec, Cahors, France '13	
9/34	
Château Billeron Bouquey, Bordeaux '11	13/50
Wines of Substance by Charles Smith,	
Cabernet Sauvignon, Washington '14	12/46

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