



## sharables

<b>bread + spread</b> <b>vg</b> cultured butter, seasonal jam, house made schmear	5
<b>pickle board</b> <b>v, gf</b> seasonal house ferments	6
<b>local cheese board</b> <b>vg</b> Kokoborrego "owl creek tomme" (c), Turkeyfoot gouda (g), Lake Erie Creamery "goartzart" (g)	15
<b>charcuterie board</b> house cured meats, Na'Kyrise salumi, mustards, pickles	half 19/full 30
<b>mushroom beignets</b> goat cheese creme fraiche	9
<b>polenta chickpea fries</b> spicy remoulade, herbs	8
<b>Killbuck Valley mushroom flatbread</b> <b>v</b> caramelized onion, goat cheese gouda,	10

## small

<b>tomato basil bisque</b> <b>vg</b> herb croutons, goat cheese	7
<b>strawberry gazpacho</b> <b>vg, gf</b> arugula, toasted almond, goat cheese, mint	11
<b>grilled romaine salad</b> <b>gf</b> bacon jam, focaccia croutons, roasted tomato, aioli	10
<b>salmon croquettes</b> roasted poblano aioli, herbs, pea shoots	10

## substantials

<b>fried Tea Hills chicken breast</b> whipped potatoes, broccoli, carrots, mushroom gravy, ramp chow chow	27
<b>pan seared halibut</b> <b>gf</b> lentil salad, pepper coulis, pea shoots	36
<b>braised pork belly</b> <b>gf</b> Hoppin' John salad, tomato gastrique, fennel marmalade	26
<b>market vegetable plate</b> rotating seasonal selection	21
<b>ohio beef burger</b> bleu cheese aioli, carmelized onions, glazed mushrooms, Rhu'BBQ sauce	17

### Chef's Tasting Menu

*A curated taste of our menu highlighting the  
seasonal bounty of Spice Acres.  
Available Friday and Saturday evening only.*

\$60/person + \$30 wine pairings

\*All guests at table must select tasting menu

Owner/Chef - Ben Bebenroth  
Chef de Cuisine - Adam Stafford  
General Manager - Allison Pryce  
Farm Manager - Andrea Heim

**v = vegan** **vg = vegetarian** **gf = gluten free**

6-20-18



## COCKTAILS

### **BARTENDER'S CHOICE** 10

rotating libation of your bartender's design

### **GLOW UP** 12

aperol, champagne, basil  
grapefruit + coriander + sage shrub

### **HOOKED ON TONICS** 12

hayman's old tom gin, genepy de alpes, citrus,  
tonic syrup, fresh herbs

### **THE FLAT CIRCLE** 13

sauza white tequila, suze, lemon, lillet  
calabrian chili oil

### **BAD SEED** 12

vodka, cold brew, lemon,  
activated charcoal

### **IRISH GOODBYE** 12

bushmill's irish whiskey, chamomile infused rye,  
amaro, lemon, full measure bitters

### **SMOKING FRENCHMAN** 14

evan williams bourbon, chartreuse, ancho Reyes,  
lime, vida mezcal

## BEER {DRAUGHT}

Schofferhofer Grapefruit Hefeweizen 2.6%	6
Platform Orange Blossom Gose 4.0%	6
Founder's Solid Gold Pilsner 4.6%	7
Platform High Brow Barista 6%	6
Dogfish Head Romantic Chemistry IPA 7.2%	7
Ithaca Flower Power IPA 7.2%	7
Pulsar Starcut Cider 6.9%	6

## SPARKLING

Canella Superiore DOCG Prosecco, Italy 2015	10
Lucien Albrecht Rose Cremant D'Alsace NV	13
Laculle Brut Premier Champagne NV	18

## WHITE

Adagio Pinot Grigio, Veneto, Italy 2016	9
Ka Albariño, Rias Baixas Spain 2015	10
Jean Baptiste Gunderloch Riesling, Germany 2015	11
Hess "Shirttail Ranches" Sauvignon Blanc, Napa 2016	10
Drouhin Vaudon Chardonnay, Chablis, France 2014	14
Scott Family Estate Chardonnay, Monterey 2014	12

## ROSÉ

M Cellars Dry Rose, Grand River Valley, Ohio 2016	9
Solitude Cotes du Rhone, France 2017	10
Rocco Sveva Rose, Veneto, Italy 2016	11

## RED

Row 503 Pinot Noir, Willamette Valley, Oregon 2016	13
Cosimi "Oltre" Terra Rossa, Sangiovese, Italy 2015	11
Saved Red Blend, Oakville, California 2013	12
El Circo Grenache, Spain 2015	9
Fitz Roy Carmenere, Chile 2016	9
Chateau Famaey Malbec, Cahors, France 2013	10
Château Billeron Bouquey, Bordeaux, France 2011	14

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## BEER {BOTTLES + CANS}

Cidergeist Bubbles Rose Ale 6.2%	6
Northcoast Scrimshaw Pilsner 4.7%	6
Uinta Mango Lime Pilsner 5.3%	5
Platform New Cleveland Palesner 5%	5
Brooklyn Bel Air Sour 5.8%	5
Miller High Life 4.6%	3
North High Milk Stout 6%	7
Founder's All Day IPA 4.7%	5
Clausthauler N/A	5