



SPICE

KITCHEN & BAR

smalls

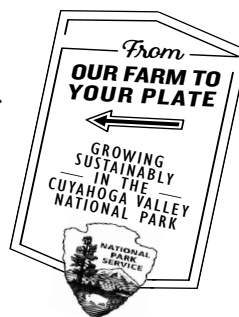
- Blackberry Peach Monkey Bread** **vg** 3 / piece
orange glaze, candied pecan
- Seasonal Fruit Beignets** **vg** 7
honey + goat cheese crème fraiche
- Goat Cheese Waffle** **vg** 10
apple citrus compote, ohio maple syrup, cinnamon sugar
- Biscuits + Gravy** 9
mushroom truffle gravy
add sausage +3

- Field Lettuce Salad** **gf** 10
chevre, basil, cucumber, black pepper pecans
- Marinated Golden Zucchini** **gf, vg** 10
blistered Ohio sweet corn, mint, feta & thai basil, balsamic
- Cantaloupe and Peach Salad** **gf** 10
pole beans, bacon lardons, pickled red onion, toasted almond vinaigrette

sides

- Dee Jay's Bacon 5
- Housemade Sausage 5
- Mushroom Gravy 4
- Seasonal Fruit 5
- Smash Browns 5
- Fried Egg 2
- Biscuit + Jam 3
- Housemade English Muffin 4
- Side Salad 5

Owner/Chef
Ben Bebenroth
Executive Chef
Jason Dallas
General Manager
Allison Pryce
Farm Manager
Andrea Heim



v = vegan vg = vegetarian gf = gluten free

8-12-18

substantials

- Dixie Benedict** 13
crispy pork belly, hot sauce hollandaise, biscuit, sunny eggs + smash browns
- House Cured Salmon Benedict** 14
house made english muffin, poached eggs, horseradish hollandaise, smash browns
- Tea Hills' Chicken + Waffle** 13
cheddar cheese waffle, crispy free range chicken, seasonal jam, maple syrup + side salad
- Roasted Potato Hash** **vg, gf** 13
killbuck valley mushrooms, fried egg, peppers, hot sauce, parmesan
add smoked brisket +3
- Quinoa Bowl** **vg, gf** 12
soft eggs, seasonal greens, roasted veggies, hazelnut seed dukkah, tamari, pickled onion
- Spice Acres Breakfast** 13
bacon or sausage, eggs, biscuit, smash browns
- Ohio Beef Burger** 15
sunnyside up farm egg, pickled onion, great lakes cheddar, sugar smack bacon, dijonaise sauce + smash browns
*add glazed spice acres
shiitake mushrooms +2*

*consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness;
we do not have a 100% gluten free kitchen due to space limitations*

wine

sparkling

Acinum Prosecco, Veneto NV	10
Lucien Albrecht Rose Cremant D'Alsace NV	13
Luculle Brut Premier Champagne NV (1/2 bottle)	18

white

McManis Pinot Grigio, Clarksburg Delta 2017 ^S	9
Ka Albariño, Rias Baixas Spain 2017	10
Benziger North Coast Sauvignon Blanc, Sonoma 2017 ^S	11
Blanco Nieva Verdejo, Rueda, Spain 2016 ^{O,N}	9
Jean Baptiste Gunderloch Riesling, Germany 2016 ^S	13
Drouhin Vaudon Chardonnay, Chablis, France 2015 ^B	14
Davis Bynum Chardonnay, Russian River Valley 2015 ^S	12

rosé

M Cellars Dry Rose, Grand River Valley, Ohio 2016	9
Solitude Cotes du Rhone, France 2017	10
Rodney Strong Rose of Pinot Noir, Sonoma 2017 ^S	14

red

Row 503 Pinot Noir, Willamette Valley 2015	13
Cosimi "Oltre" Terra Rossa, Sangiovese, Italy 2014	11
Fitz Roy Carmenere, Colchagua Valley, Chile 2015 ^B	9
Bonny Doon "A Proper Claret," Santa Cruz 2014 ^B	12
Bodega Sommos "Xiloca" Garnacha, Catalunya 2016	9
The Seeker Malbec, Mendoza, Argentina 2016 ^S	10
Château Billeron Bouquey, Bordeaux, France 2012	14

cocktails

Mimosa	9
cava + orange juice	
<i>sub daily press juice +2</i>	
Spice-y Mary	9
vodka, tomato, house hot sauce, seasonal ferments	
Glow Up	12
aperol, champagne, basil, grapefruit, coriander + sage shrub	
The Wild Ones Stir	12
rum, fernet branca menta, cream, cold brew coffee, dry curacao	
Spice-y Michelada	8
house made hot sauce, worchestershire sauce, lime, tomato sauce, pickle brine, pilsner, chili salt	

to share

Crowd Pleaser	34
bottle of champagne + carafe of orange juice	



beer

draught

Victory Limey Gose 4.7%	6
3 Floyd's Gumballhead 5.6%	7
Schofferhofer Grapefruit Hefeweizen 2.6%	6
Madtree Entropic Theory 7.5%	7
Thirsty Dog Hoppus Maximus 6.9%	7
Ithaca Flower Power 7.20%	7

bottles & cans

Platform New Cleveland Palesner 5%	5
Rhinegeist Bubbles Rose Ale 6.2%	6
Ommegang Pale Sour Ale 6.9%	7
Miller High Life 4.6%	3
Founder's Solid Gold Lager 4.4%	6
Platform Speed Merchant 6.6%	6
Dogfish Head Lupu-Luau 7.3%	5

large format

Bottlehouse "Spice Acres Spring Gruit" 5.5%	14
Gruit Ales harken back to a time when the farm was at the center of family life. It is bittered and flavored with yarrow, mugwort, bayberry, white pine & spruce tips foraged from Spice Acres.	

cider

Pulsar Starcut Cider 6.9% (on draught)	6
Blake's Flannel Mouth 6.5%	6