



beginnings

Monkey Bread orange glaze, candied pecan	3 / piece
Seasonal Fruit Beignets honey + goat cheese crème fraiche	7
Deviled Eggs andied bacon, pickled garlic scapes	3 / piece
Bibb Lettuce Salad gf chevre, basil, cucumber, black pepper pecans	10
Biscuits + Gravy mushroom truffle gravy <i>add sausage +3</i>	8

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

sweet

Rhubarb + Goat Cheese Crepes crème fraiche, powdered sugar, fresh strawberries	11
Goat Cheese Waffle apple citrus compote, ohio maple syrup, cinnamon sugar	9



savory

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

Owner/Chef — Ben Bebenroth
 Chef de Cuisine — Adam Stafford

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

6-27-18

General Manager — Allison Pryce
 Farm Manager — Andrea Heim

*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*

SPICE

— KITCHEN & BAR —

wine

sparkling

Canella Superiore D.O.C.G. Prosecco, Italy '15	10
Lucien Albrecht Rose Cremant D'Alsace NV	13
Luculle Brut Premier Champagne NV	18

white

Adagio Pinot Grigio, Veneto, Italy 2016	9
Ka Albariño, Rias Baixas Spain 2015	10
Benziger North Coast Sauvignon Blanc, Sonoma 2017 ^S	11
Blanco Nieva Verdejo, Rueda, Spain 2016 ^{O,N}	9
Jean Baptiste Gunderloch Riesling, Germany 2015 ^S	13
Drouhin Vaudon Chardonnay, Chablis, France 2014 ^B	14
Scott Family Estate Chardonnay, Monterey 2014 ^S	12

rosé

M Cellars Dry Rose, Grand River Valley, Ohio '16	9
Solitude Cotes du Rhone, France '17	10
Rocco Sveva Rose, Veneto, Italy '16	11

red

Row 503 Pinot Noir, Willamette Valley 2016	13
Cosimi "Oltre" Terra Rossa, Sangiovese, Italy 2015	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 2011	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	

to share

Crowd Pleaser	34
bottle of champagne + carafe of orange juice	



beer

draught

Platform Orange Blossom Gose 4.0%	6
Founder's Solid Gold Pilsner 4.6%	7
Schofferhofer Grapefruit Hefeweizen 2.6%	6
Platform High Brow Barista 6%	6
Thirsty Dog Hoppus Maximus 6.9%	7
Dogfish Head 60 Minute IPA 6%	7

bottles

Rhinegeist Bubbles Rose Ale 6.2%	7
Dogfish Head Seaquench Ale 4.9%	6
Miller High Life 4.6%	3
Northcoast Scrimshaw Pilsner 4.7%	6
Founder's All Day IPA 4.7%	5
North High Milk Stout 5.3%	7
Clausthauler N/A	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
Blakes El Chavo Cider 6.5%	6