



“sweet andy’s” sweets

Potato Doughnuts vg	3 / piece
Seasonal Fruit Beignets vg honey + goat cheese crème fraiche	8
Cinnamon Spice Waffle vg Rainbow Farms apple compote, Crooked Creek maple syrup, cinnamon sugar	10
Oatmeal Crusted French Toast vg vanilla + cinnamon custard, roasted banana + hazelnut spread	12



Regular /Decaf	4
Espresso	4
Macchiato	4
Cappucino	5
Latte	5
Americano	5



Owner/Chef
Ben Bebenroth
General Manager
Brent Guthrey
Chef de Cuisine
Dave Blackburn
Farm Manager
Andrea Heim

healthy

Tyler Farms Greens vg mixed greens, molasses stout vinaigrette, fermented root vegetables, garlic croutons, dried cherries, blue cheese	10
Chef Inspired Omelette vg, gf Spice Acres vegetables, fresh seasonal fruit <i>substitute egg whites +2</i>	10
Smoked Salmon Cleveland Bagel house citrus cured salmon, schmear, red onion, capers, greens <i>choice of local greens or smash browns</i>	13
Heritage Lane Farms Fruit Parfait vg, gf Snowville Dairy honey infused yogurt, Spice K+B granola	7

sides

Applewood Smoked Bacon	5
Breakfast Sausage Patties	5
Killbuck Valley Mushroom Gravy	4
Seasonal Fruit	5
Don Anna Farms Hash Browns	5
Shagbark Farms Cheddar Grits	5
Biscuit + Jam	3
Housemade English Muffin	4
Spice K+B Granola	5
Dale’s Granola Bar	3

v = vegan vg = vegetarian gf = gluten free

5.5.19

savory

SA Farmer’s Market Breakfast Burrito peppers + onions, chorizo sausage, country style eggs, hashbrowns, salsa verde	14
Huevos Rancheros Shagbark Farms frijoles, chorizo sausage, cilantro creme fraiche, farm fresh eggs <i>choice of local greens or smash browns</i>	14
SA Premium Pastures Chicken + Waffle cheddar cheese waffle, seasonal jam, crispy free range chicken, maple syrup + side salad	13
Biscuits + Gravy house-made buttermilk biscuits with choice of Killbuck Farms mushroom or sausage gravy	10 vg / 13
Spice Acres Breakfast bacon or sausage, eggs your way, house made biscuit, smash browns	13
Fried Chicken Sandwich field greens, spicy aioli, house kohlrabi kimchi <i>choice of local greens or smash browns</i>	15
Bacon Breakfast Burger Sweet Andy’s english muffin, fried farm egg caramelized onions, bacon fat hollandaise	13

*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	11
Poema Brut Rose Cava, Penedes, Spain NV	9
Laurent Perrier "La Cuvee" Champagne, France NV ^S	15

white

McManis Pinot Grigio, Clarksburg Delta 2017 ^S	9
Gaspard Sauvignon Blanc, Touraine, France 2016 ^B	12
Single Post Riesling, Mosel, Germany 2016	10
Tommasi "Le Volpare" Soave Classico 2016	11
Lioco Chardonnay, Sonoma 2017 ^S	14

rosé

Laurentia Rose, Grand River Valley, Ohio 2017 ^L	13
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red

Montinore Estate Pinot Noir, Willamette Valley 2017 ^S	13
Bonny Doon "A Proper Claret," Santa Cruz 2014 ^B	9
El Circo "Volatinero" Tempranillo, Spain 2017	10
The Seeker Malbec, Mendoza, Argentina 2016 ^S	11
Rodney Strong Alexander Valley Cabernet Sauvignon, Sonoma, 2015 ^S	15

cocktails

Mimosa	11	cava + orange juice
Bloody Mary	15	choice of vodka or tequila, house made bloody mary, mix, spicy rim, seasonal ferment garnish
Bubbles + Pine	12	dry prosecco, tanqueray gin, pasubio, lemon
Italian Grandma	10	campari, grand marnier, cranberry, rosemary, lemon
Rosemary's Baby Mule	14	vodka, rosemary syrup, lime, ginger beer, plum bitters

to share

Crowd Pleaser	34	bottle of champagne + carafe of orange juice
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mocktails

Get into the Grove	8	seedlip grove 42 distilled non-alcoholic spirit, orange juice, angostura bitters
Garden to Glass	8	seedlip garden 108 distilled non-alcoholic spirit, ginger beer, fresh lime

beer

draught

Dogfish Head 4th & Gold 5%	6
Platform Mello Hello Brut IPA 5.4%	7
Dogfish Head Flesh & Blood IPA 7.5%	7
Short's Bellaire Brown Ale 7.0%	7
North High Stick Amber 6.2%	7
Madtree Shade Gose 4.6%	6

bottles & cans

Platform New Cleveland Palesner 5.0%	5
Rogue Yellow Snow Spruce Tip Pilsner 5.5%	6
Ommegang Pale Sour Ale 6.9%	8
Platform Speed Merchant White IPA 6.6%	7
Madtree Psychopathy IPA 6.9%	7
Revolution Brewing Eugene Porter 6.8%	7

cider

Starcut Pulsar Dry Cider, 6.4%	6
Rhinegeist Semi-Dry, 6.2%	6
Starcut Mosa Orange Sweet Cider, 4.3%	6

