

sharables

Pickle Board v, gf	8
house ferments and preserves	
Local Cheese Board vg	17
kokoborrego "headwater tomme" (c)	
turkeyfoot gouda (g)	
lake erie creamery "goartzart" (g)	
yellow house "blue" (s)	
Charcuterie Board	half 19/ full 30
cured meats, na'kyrsie salumi, mustards, pickles	
Grilled Vegetable Platter gf, vg	15
Spice Acres vegetables, chimichurri, roasted red pepper hummus	
Killbuck Valley Mushroom Flatbread vg	12
garlic jam, caramelized onion, sherry reduction, goat cheese gouda	
Roasted Eggplant gf, vg	12
smoked baba ganoush, lemon tahini yogurt, garlic parmesan roasted pole beans	
Polenta Chickpea Fries vg	10
spicy remoulade, herbs	

bread service

House-Made Challah	5
whipped Hartzler butter, pesto	



small

Root Vegetable Chowder gf	8
pickled mustard seeds, bacon	
Mushroom Beignets vg	10
goat cheese creme fraiche	
Maple Roasted Root Salad gf, v	12
carrots, beets, turnips, radish, field greens, sherry shallot vinaigrette, dukka, feta	
Roasted Squash Salad gf, vg	11
kale, shaved fennel, radicchio, apple, pine nuts, miso vinaigrette	
Ohio Beef Meatballs	13
tomato beet ragu, braised swiss chard, radish slaw	
Turnip + Kohlrabi gf, v	10
honey, chili pepper, braised greens	
Chicken and Gnocchi	12
foraged mushrooms, sauteed greens	
Grilled Broccoli gf, vg	12
rutabega mornay, calabrian chili, pickled mustard seed, gremolata	
Squash + Goat Cheese Ravioli vg	14
candied fig, arugula, pickled pear, leek confit, walnut	

v = vegan vg = vegetarian gf = gluten free

substantials

Smoked Ohio Beef Strip Steak* gf	34
broccoli & carrots, pickled peppers, rutabaga mash, red wine- mushroom demi glace	
Pan Roasted Steelhead*	27
barley risotto, swiss chard, eggplant caponata	
Stuffed Delicata Squash v	25
roasted cauliflower, vegetable couscous, preserved lemon, crispy capers	
Tea Hills Chicken Leg	28
root vegetable gratin, bacon braised greens, chicken jus	
Smoked Beef Stroganoff	23
smoked beef, carrots, kale, shiitake and maitake mushrooms, house-made fettucine	
Grilled Pork Chop* gf	29
sweet potato, kohlrabi, apple hash, ras el hanout, house-made saurkraut, tomatillo chutney	

Owner/Chef

Ben Bebenroth
Executive Chef

Jason Dallas
General Manager

Allison Pryce
Farm Manager

Andrea Heim



11-1-18

*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

Castellar Rose Cava, Penedes NV	9
Acinum Prosecco, Veneto NV	11
Luculle Brut Premier Champagne NV	18

white

McManis Pinot Grigio, Clarksburg Delta 2017 ^S	9
S'Eleme Vermentino di Gallura, Italy, 2016	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
Canto Perdix Tavel, France 2017	12

red

Montinore Estate Pinot Noir, Willamette Valley 2016	13
Feudo di San Nicola Sangiovese, Puglia 2016	9
Fitz Roy Carmenere, Colchagua Valley, Chile 2015 ^B	9
Bonny Doon "A Proper Claret," Santa Cruz 2014 ^B	12
Flaco Tempranillo, Madrid 2016	9
The Seeker Malbec, Mendoza, Argentina 2016 ^S	10
Château Billeron Bouquey, Bordeaux, France 2012	14

house cocktails

Bartender's Choice 10
rotating libation of your bartender's design

Disco in Jalisco 13
milagro reposado tequila, ancho reyes, lime, egg white, spiced syrup

Red-Headed Step Lion 12
old granddad bonded bourbon, st. elizabeth allspice dram, ginger, lime, angostura

Tussin 2.0 14
evan williams bourbon, campari, fernet branca, averna, chartreuse, angostura

Italian Grandma 11
campari, grand marnier, cranberry, rosemary, lemon

Hot Butterut Rum 12
roasted butternut squash infused diplomatico rum, honey, ginger, lemon

Bubbles and Pine 11
dry prosecco, tanqueray gin, pasubio, lemon



beer

draught

Jackie O's Gose 5.2%	6
Masthead Pumpkin Ale 7.3%	7
Rhinegeist Wowie 6.2%	6
Madtree Entropic Theory 7.5%	7
Thirsty Dog Hoppus Maximus 6.9%	7
Ithaca Flower Power 7.2%	7

bottles & cans

Platform New Cleveland Palesner 5.0%	5
Founder's Solid Gold Lager 4.4%	5
Market Garden Oktoberfest 6.5%	6
3 Floyds Zombie Dust 6.2%	8
Ommegang Pale Sour Ale 6.9%	7
Platform Speed Merchant 6.6%	5
Platform Yammy Yammy 7.7%	7
North High Life 7.5%	6
Miller High Life 4.6%	3

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

Etienne Dupont Bouche Brut (10 oz draught)	9
Blake's Black Phillip Cranberry Orange 4.5%	6
Blake's Flannel Mouth 6.5%	6