

sharables

Pickle Board v, gf	6
house ferments and preserves	
Local Cheese Board vg	17
kokoborrego "headwater tomme" (c)	
turkeyfoot gouda (g)	
kokoborrego "morrow" (c)	
yellow house cheese "blue" (s)	
Charcuterie Board	half 19/ full 30
house cured meats, na'kyrsie salumi, mustards, pickles	
Mushroom Beignets vg	9
goat cheese creme fraiche	
Polenta Chickpea Fries vg	8
spicy remoulade, herbs	
Killbuck Valley Mushroom Flatbread v	10
caramelized onion, goat cheese gouda	
Roasted Eggplant gf, vg	7
smoked baba ganoush, lemon tahini, crispy quinoa, garlic parmesan roasted pole beans	

bread service

Spice Acres Cornbread	5
whipped Hartzler butter, pesto, house made jam	



small

Deep Summer Harvest Soup gf	7
Ohio sweet corn, swiss chard, okra	
Tomato and Watermelon Salad v	9
pistachios, basil, balsamic	
Field Greens Salad gf, vg	10
chevre, cucumbers, shaved fennel, black pepper pecans, champagne vinaigrette	
Kale Salad gf, vg	10
pickled Asian melon, shaved tomme, red wine vinaigrette, hazelnut dukka	
Cantaloupe and Peach Salad gf	10
pole beans, bacon lardons, pickled red onion, toasted almond pesto	
Stuffed Banana Pepper gf	9
mushroom and pork sausage, piperade, scallion	
Smoked Chicken and Gnocchi	11
foraged mushrooms, sauteed greens	
Ratatouille gf, vg	11
patty pan squash, basil whipped chevre, pickled tomatoes	

v = vegan vg = vegetarian gf = gluten free

substantials

Smoked Ohio Beef Strip Steak gf	34
roasted potatoes & carrots, kale, pickled peppers, salsa verde	
Verlasso Salmon gf	27
pan roasted beets, swiss chard, chevre, walnut, dill pistou	
Braised Pak Choi gf, v	21
smoked Spice Acres shiitakes, tomatillo & watermelon radish salad, carrot curry chickpeas, foraged mushrooms	
Tea Hills Smoked Chicken Leg gf	28
creamed Ohio corn, sauteed green beans, beet BBQ	
Ohio Beef Meatballs	23
braised beets, tomato beet ragu, house made fettuccine	
Grilled Pork Chop gf	29
pole bean cassoulet, pickled fennel	

Owner/Chef

Ben Bebenroth
Executive Chef

Jason Dallas
General Manager

Allison Pryce
Farm Manager

Andrea Heim



9-13-18

*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*

SPICE

KITCHEN & BAR

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	11

red

Montinore Estate Pinot Noir, Willamette Valley 2016	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

house cocktails

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

Matcha Matcha Man 13
george dickel rye, domaine de canton, matcha syrup, sesame oil, egg white, lemon

Persian & Tonic 11
vim and petal gin, cucumber-lemon-mint shrub, tonic

Peach The Redeemer 12
leblon cachaca, fresh peach puree, lime

P, Beet & J 12
diplomatico reserve, peanut butter honey, fresh squeezed beet and orange juice

Throwin' Night Shade 11
sauza silver, ancho reyes, red pepper syrup, fresh squeezed lime juice, habanero bitters



beer

draught

Victory Limey Gose 4.7%	6
3 Floyd's Gumballhead 5.6%	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
Rhinegeist Bubbles Rose Ale 6.2%	6
Ommegang Pale Sour Ale 6.9%	7
Revolution Eugene Porter 6.8%	6
Jackie O's New Growth IPA 7.0%	6
Miller High Life 4.6%	3
Founder's Solid Gold Lager 4.4%	5
Platform Speed Merchant 6.6%	6
Dogfish Head Lupu-Luau 7.3%	6

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 4.5%	6
Blake's Flannel Mouth 6.5%	6