

## sharables

Pickle Board <b>v, gf</b> assorted house ferments	8
Local Cheese Board <b>vg</b> kokoborrego owl creek tomme (s) turkeyfoot gouda (g) kokoborrego whetstone (c) canal junction charloe (c)	17
Charcuterie Board cured meats, na'kyrsie salumi, mustards, pickles	half 19/ full 30
Killbuck Valley Mushroom Flatbread <b>vg</b> garlic jam, caramelized onion, sherry reduction, goat cheese gouda	12
Polenta Chickpea Fries <b>vg</b> spicy remoulade, herbs	10
Mushroom Beignets <b>vg</b> goat cheese creme fraiche	10

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



## small

Soup du Jour rotating daily selection	8
Sunflower Salted Plum <b>gf, vg</b> mixed greens, umeboshi vinaigrette, sunflower seed furikake, fermented kohlrabi, kokoborrego tomme	10
Mixed Greens Salad <b>gf, vg, v</b> mixed greens, crystallized ginger + thyme vinaigrette, fuji apple, candy-stripe beets, crispy grains	11
Shagbark Farms Cheesy Grits + Honey Chestnut Brussel Sprouts <b>gf</b>	10
Red Beet Curry <b>gf, v</b> roasted sunchoke, purple potatoes, pickled carrots + cilantro	14
Chicken and Gnocchi foraged mushrooms, sauteed greens	12
Butternut Squash Mac + Cheese <b>vg</b> Flour rigatoni, Rainbow Farms butternut squash puree, Lake Erie Creamery chevre, Kokoborrego tomme	12

## bread service

Rotating Fluffy Duck Selection 5  
whipped Hartzler butter, pesto

## substantials

Pan-Seared Hanger Steak* <b>gf</b> tex-mex frites, hot sauce demi, sous vide carrots, garlicky greens	36
Spice K+B Burger Yellow House ground Lamb, Ohio Beef Ribeye, bacon, gouda, black garlic + Spice Acres smoked shiitake ravigote, cider glazed onions	24
Brined Bone-In Pork Chop* <b>gf</b> bacon-braised brussel sprout greens, roasted sweet potato, cider gastrique	29
Tea Hills' Fried Chicken Leg Shagbark cheesy grits, honey chestnut brussels, house hot sauce, pickle	28
Pan Roasted King Salmon* <b>gf</b> butternut squash puree, garlicky greens, maple ginger beurre blanc	27
Cauliflower + Kohlrabi Risotto <b>gf, vg</b> brussel sprout, cauliflower, apple salad, parsley + walnut oil, shaved tomme	23
Pan Roasted Cauliflower Steak <b>gf, vg, v</b> turmeric tahini, apple + almond, winter vegetables, salted beet emulsion	19

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

1-4-19

\*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

white

McManis Pinot Grigio, Clarksburg Delta 2017 <sup>s</sup>	9
Francois Chidaine Sauvignon Blanc, France 2017 <sup>s</sup>	10
Jean Baptiste Gunderloch Riesling, Germany 2016 <sup>s</sup>	13
Lioco Chardonnay, Sonoma 2017 <sup>s</sup>	15
Inama "Vin Soave," Soave Classico, Italy 2017	14

rosé

Canto Perdix Tavel, France 2017	13
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red

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

house cocktails

<b>Square Root</b> hayman's old tom gin, Spice Acres ginger bitters, suze, yellow chartreuse, lime	12
<b>Doctor's Orders</b> turmeric infused vodka, lemon, honey, jasmine tea	11
<b>Tussin 2.0</b> evan williams bourbon, campari, fernet branca, averna, chartreuse, angostura	14
<b>Italian Grandma</b> campari, grand marnier, cranberry, rosemary, lemon	11
<b>Mixed Signals</b> cinnamon + black pepper infused milagro reposado, mezcal, lime, bitters, red wine	12
<b>Not Until After Dinner</b> cruzan black strap rum, watershed nocino, branca menta, stout, egg	13

beer

draught

Thirsty Dog 12 Dogs of Christmas 8.0%	7
Boulevard Brewing Tank 7 Farmhouse Ale 8.5%	7
Bavik Super Pils 5.2%	6
Jackie O's Mystic Mama 7.0%	7
Dogfish Head Fire & Blood 7.5%	7
Bell's ArabicaDabra Coffee Milk Stout 5.5%	7

bottles & cans

Platform New Cleveland Palesner 5.0%	5
Rogue Yellow Snow Spruce Tip Pilsner 5.5%	6
Madtree Psychopathy 6.9%	8
Ommegang Pale Sour Ale 6.9%	7
Platform Speed Merchant 6.6%	5
Stone Xocoveza Mexican Chocolate Stout 8.1%	8
Revolution Brewing Eugene Porter 6.8%	7

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
Starcut Pulsar Dry Cider, 6.4%	6
Blake's Flannel Mouth 6.5%	6

