

sharables

Bread + Spread vg whipped Hartzler butter, pesto, house made jam	5
Pickle Board v, gf house ferments and preserves	6
Local Cheese Board vg kokoborrego "head water tome" (c) turkeyfoot gouda (g) lake erie creamery "goartzart" (g) yellowhouse "blue" (c)	17
Charcuterie Board house cured meats, na'kyrsie salumi mustards, pickles	half 19/ full 30
Mushroom Beignets goat cheese creme fraiche	9
Polenta Chickpea Fries spicy remoulade, herbs	8
Killbuck Valley Mushroom Flatbread vg caramelized onion, goat cheese gouda	10

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



smalls

Tomato Basil Bisque vg herb croutons, goat cheese	7
Beet & Juneberry Borscht gf creme fraiche, shallots, orange reduction	7
Field Greens Salad gf, vg chevre, basil, cucumbers, black pepper pecans	10
Peas & Carrots gf garlic scapes, brown butter, tamari, cashews	9
Summer "Poutine" crispy zucchini, chantrelle gravy, cheese curds, bread & butter pickles	10



v = vegan vg = vegetarian gf = gluten free

7-6-18

*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*

substantials

Fried Tea Hills Chicken Breast cauliflower puree, braised greens, roasted carrots, mushroom gravy, cauliflower chow chow	28
Pan Roasted Verlasso Salmon gf honey braised & pickled beets, spinach coulis, lardo, pea shoots	32
Tomato Glazed Pork Belly gf endive, pickled apples, spiced peanuts blueberry + apple coulis	26
Bamboo Rice Stuffed Shiitakes v, gf summer squash "soba" noodles, black trumpet mushrooms, carrot oil, toasted sesame	25 17
Ohio Beef Burger bleu cheese aioli, carmelized onions, glazed mushrooms, rhu'bbq sauce	

General Manager — Allison Pryce
 Farm Manager — Andrea Heim

wine

sparkling

Canella Superiore DOCG 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

house cocktails

Bartender's Choice	10
rotating libation of your bartender's design	
Glow Up	12
aperol, champagne, basil, grapefruit, coriander + sage shrub	
Hooked On Tonics	12
hayman's old tom gin, genepy de alpes, citrus, tonic syrup, fresh herbs	
The Flat Circle	13
suaza white tequila, suze, lemon,, lillet calabrian chili oil	
Bad Seed	12
vodka, cold brew, lemon activated charcoal	
Irish Goodbye	12
bushmill's irish whiskey, chamomile infused rye, amaro, lemon, full measure bitters	
Smoking Frenchman	14
evan willimas bourbon, chartreuse, ancho reyes, lime, vida mezca	



beer

draught

Platform Orange Blossom Gose 4.0%	6
3 Floyd's Gumballhead 5.6%	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