

sharables

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

bread service

House Made Ciabatta	5
whipped Hartzler butter, pesto,	
house made jam	



smalls

Zucchini Vichyssoise gf, vg	7
chive yogurt, dill oil	
Tomato and Watermelon Salad v	9
pistachios, basil, balsamic	
Field Greens Salad gf, vg	10
chevre, basil, cucumbers,	
shaved fennel, black pepper pecans,	
champagne vinaigrette	
Kale Salad gf, vg	10
pickled Asian melon, shaved tomme,	
blackberry red wine vinaigrette,	
hazelnut dukka	
Cantaloupe and Peach Salad gf	10
pole beans, bacon lardons, pickled	
red onion, toasted almond vinaigrette	
Beef Meatballs	11
braised beets, tomato beet ragu, herb salad	
Chicken and Gnocchi	11
chantrelle mushrooms, red cabbage	
Summer "Poutine" vg	10
crispy zucchini, foraged mushroom gravy,	
cheese curds, bread & butter pickles	

v = vegan vg = vegetarian gf = gluten free

substantials

Oak Smoked Ohio Strip Steak gf	34
chantrelle corn pudding, roasted baby	
zucchini, sorghum tomato vinaigrette	
Arctic Char gf	27
pan roasted beets, arugula, chevre,	
walnut dill pistou	
Bamboo Rice Stuffed Shiitakes gf, v	25
summer squash "soba" noodles,	
foraged mushrooms, carrot oil,	
toasted sesame	
Tea Hills Smoked Chicken Leg	28
summer succotash, beet bbq	
Stuffed Banana Pepper gf	23
mushroom & pork sausage,	
black bean salad, sauteed greens,	
piperade	
Ohio Beef Burger	17
smoked shiitake mustard, cheddar,	
carmelized onions, tomato aioli,	
field lettuce, B&B pickles	

Owner/Chef

Ben Bebenroth

Executive Chef

Jason Dallas

General Manager

Allison Pryce

Farm Manager

Andrea Heim



8-17-18

*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

Row 503 Pinot Noir, Willamette Valley 2015	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	
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 williams bourbon, chartreuse, ancho Reyes, lime, vida mezcal	



beer

draught

Victory Limey Gose 4.7%	6
3 Floyd's Gumballhead 5.6%	7
Schofferhofer Grapefruit Hefeweizen 2.6%	6
Madtree Entropic Theory 7.5%	7
Thirsty Dog Hoppus Maximus 6.9%	7
Ithaca Flower Power 7.20%	7

bottles & cans

Platform New Cleveland Palesner 5%	5
Rhinegeist Bubbles Rose Ale 6.2%	6
Ommegang Pale Sour Ale 6.9%	7
Miller High Life 4.6%	3
Founder's Solid Gold Lager 4.4%	6
Platform Speed Merchant 6.6%	6
Dogfish Head Lupu-Luau 7.3%	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
Blake's Flannel Mouth 6.5%	6