

Summer

YOU MUST REMAIN SEATED AT ALL TIMES. THERE IS NO DANCING OR JOINING OTHER GUESTS. YOU MUST ASK YOUR SERVER FOR DRINK REFILLS AS THE BAR IS CLOSED. YOU MUST ALLOW OTHER GUESTS AT AT LEAST 6 FOOT DISTANCE AT ALL TIMES. THANK YOU FOR HELPING US FOLLOW THE RESPONSIBLE OHIO GUIDELINES TO ENSURE WE CAN CONTINUE TAKING CARE OF YOU!

APPETIZERS

Soup of the Day | \$6

Roasted Tomato Soup | \$6

Shrimp & Grits | \$15

Shagbark Seed & Mill's cheddar grits, tomatoes, tasso ham, scallions, garlic jus | GF

Crab Cake | \$14

Peppadew, mango salsa, remoulade

Halloumi | \$11

Grilled sheep's milk cheese, watermelon-mint salad, smoked peach vinaigrette | GF

Poutine | \$12

Crispy fries, cheddar cheese curds, smoked chicken, chives, gravy | GF

Shishito Peppers | \$12

Burrata cheese, roasted tomatoes, olives, garlic, basil, extra virgin olive oil, vincotto | GF, VG

Korean Spiced Pork Ribs | \$12

Slow cooked baby back ribs, sweet chili glaze, scallions, sesame | GF, DF

Tavern Cheese Spread | \$9

Served with Ritz crackers

Hot Peppers in Oil | \$9

Old school hot peppers in oil, grilled bread | DF, VG

Shrimp Cocktail | \$15

Shrimp cocktail sauce with lemon

Tavern Board | \$19

Artisanal charcuterie & cheeses, tavern cheese spread, hot peppers in oil, olives, cherries, marcona almonds, whole grain mustard, fig jam, grilled bread

SALADS

Add any salad to an entrée for \$5

Artisan Lettuce Salad | \$9

Red Basket Farm's spring mix, bleu cheese, dried cherries, walnut, balsamic vinaigrette | GF, VG

Baby Kale Salad | \$9

Burrata cheese, roasted tomatoes, olives, Marcona Almonds, balsamic vinaigrette | GF, VG

Tavern Wedge | \$9

Iceberg lettuce, roasted tomatoes, scallions, bacon, creamy bleu cheese | GF

Caesar Salad | \$9

Red Basket Farm's romaine, roasted tomatoes, croutons, white anchovy, Caesar dressing, Parmesan

Add Grilled Chicken \$7 | Add Roasted Salmon \$9

PIZZA

NY Style Pizza | \$15

VG

BBQ Chicken | \$18

Smoked chicken, onion, scallions, smoked Gouda cheese, mozzarella, BBQ sauce

Pepperoni Pizza | \$16

Pepperoni, mozzarella, red sauce, oregano

Wild Mushroom Pizza | \$16

Wild mushrooms, caramelized onions, roasted garlic, extra virgin olive oil, goat cheese, herbs de provence | VG

Sausage Pizza | \$16

Sausage, mozzarella, red sauce, oregano

Dick's Deluxe | \$18

Pepperoni, sausage, mushrooms, hot peppers, red sauce, mozzarella, olives

Vegan | \$16

Mushrooms, roasted tomatoes, caramelized onions, olives, hot peppers, vegan red sauce, vegan mozzarella | V

Shrimp Pizza | \$19

Shrimp, olives, roasted tomatoes, mozzarella, basil pesto

10 inch gluten free crust available

ENTRÉES

Sustainably Harvested Seafood

Blackened Lake Erie Walleye | \$26

Shagbark Seed & Mill's cheddar grits, Red Basket Farms spinach, wild mushrooms, roasted tomatoes, smoked peach vinaigrette | GF

Seared Ahi Tuna | \$27

Black forbidden rice, rocket salad, sesame, peppadew & mango salsa, wasabi, pickled ginger, scallions

Cedar Planked Salmon | \$25

Red lentils, charred broccolini, roasted tomatoes, lemon-thyme butter | GF

Crab Cakes | \$27

Crispy fries, Brussels sprouts with bacon and pecans, tater sauce, remoulade lemon

Pasta and Vegetarian

Penne Pasta "Rico Pallotta" | \$19

Italian sausage, red sauce, cream, chili, oregano, Parmesan and basil

Lobster Ravioli | \$28

Shrimp, tasso ham, roasted tomatoes, wild mushrooms, spinach, lobster cream, old bay-Parmesan bread crumbs

Baked Macaroni and Cheese | \$19

Smoked chicken, bacon caramelized onions, roasted tomatoes, chives, three cheese

Vegan Pasta Bolognese | \$19

Penne, impossible bolognese, Red Basket Farm's rainbow chard, roasted tomatoes, vegan mozzarella, basil | V

Pappardelle Pasta | \$23

Smoked chicken, roasted tomatoes, caramelized onions, Red Basket Farm's spinach, butter pesto, Parmesan

From the Farms, Grasslands, Prairies, and Woodlands

Roasted Chicken Breast | \$23

Loaded mashed, Red Basket Farm's spinach, wild mushrooms, roasted tomatoes, garlic jus, vincotto | GF

Grilled Pork Chop | \$25

Shagbark Seed & Mill's cheddar grits, Brussels sprouts with bacon and pecans, tasso ham, dried cherries, garlic jus, vincotto | GF

Slow Cooked Tavern Pot Roast | \$24

Loaded mashed, charred broccolini, roasted tomatoes, red wine jus, basil pesto | GF

BBQ Glazed Baby Back Ribs | \$23

Slow cooked ribs, crispy fries, watermelon-mint salad, pickles, hickory BBQ sauce

Steak Frites | \$28

Grilled Bavette steak, crispy fries, creamed Red Basket Farm's rainbow chard, roasted tomatoes, red wine jus | GF

Grilled 14oz. NY Strip Steak | \$39

Smokey bleu cheese, Shagbark Seed & Mill's cheddar grits, charred broccolini, roasted tomatoes, sauce au poivre | GF

Steak Salad | \$25

Grilled Bavette steak, artisan greens, bleu cheese, cherries, walnuts, & choice of dressing | GF

BURGERS

Tavern Burger* | \$15

Aged cheddar, bacon jam, roasted tomatoes, garlic aioli

Bleu Burger* | \$16

Bleu cheese, mushrooms, bacon, peppercorn ranch

Texas Tailgate Burger* | \$16

Bacon, BBQ cheddar, pickles, lettuce, BBQ chips

Impossible Burger | \$15

vegan American cheese, roasted tomatoes, pickles, ketchup

All burgers are served with fries.

Substitute gluten free bun for \$2. | Substitute IPA battered onion rings for \$2

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. | V = Vegan, VG = Vegetarian, DF = Dairy Free, GF = Gluten Free

**Allergy notice - Our food is prepared in a common kitchen with items such as wheat, nuts, dairy, seafood, etc. There is a possibility your food may come in contact with them.

Dessert AND Drinks

DESSERT

White Chocolate & Cherry Bread Pudding | \$8

Served with a Caramel Sauce

Warm Chocolate Lava Cake | \$7

Served with Raspberry Sauce

Brownie Sundae | \$8

Warm chocolate brownie, salted caramel ice cream, marshmallow cream, walnuts, Amarena cherries, sprinkles, chocolate and butter scotch

Chocolate Fudge Cake | \$7

Served with Raspberry Sauce

Funnel Cake Fries | \$7

Powdered sugar, marshmallow creme, chocolate sauce

Pecan Pie with Vanilla Ice Cream | \$7

Vanilla Bean Cheese Cake | \$8

Served with Raspberry and Vanilla Sauces

HANDCRAFTED SPECIALTY COCKTAILS

Lucy Leave | \$10

Raspberry infused brandy, Lillet, and simple syrup with muddled cucumber and orange slices. Shaken and strained into a Collins glass filled with ice. Garnished with fresh ice and a orange slice.

Corpse Reviver #2 | \$10

Gin, Cocchi Americano or Lillet Blanc, Cointreau, fresh lemon juice with a dash of absinthe. Garnished with an orange peel and served in a martini glass.

Cookie Table | \$10

Vanilla vodka, amaretto, whole milk

Chocolate Martini | \$10

Godiva, vodka, creme de cocoa, cream

Dark and Stormy | \$10

Dark rum and ginger beer with a dash of bitter served with a lime wedge in a old fashion glass

Clementine Smash | \$10

Clementine, simple syrup, whiskey, garnished with a cinnamon stick

Apple Cide-car | \$10

Apple cider, brandy, lemon juice, cointreau

The Badger | \$12

Raspberry infused vodka, grand marnier, chamboard, with cranberry juice and lime juice

SPECIALTY TEAS AND CAFÉ ITEMS

Single Espresso | \$4

Latte | \$5

Double Espresso | \$6

French Press Coffee | \$5 per pot

Cappuccino | \$5

Secret Tea Society loose leaf tea | \$5 per pot

Citrus Almond / herbal

Secret Ceylon / black

Society Grey / black

Ooh La La / Oolong

Jasmine Pearl / green

Emerald Sencha / green

Mango Pear / white

Hip Hibiscus / herbal

Black Forest Berry / botanical blend

*Ask about specialty seasonal offerings

WINES



Barone Fini Pinot Grigio |

\$8

\$40

Aromas of subtle floral and lemon mist, ripe juicy flavors of honeydew and apple, bright acidity balanced with warm minerality creates a lingering crisp finish

Flat Rock Pinot Grigio |

\$7

\$32

Bright silvery straw color, with aromas and flavors of peach and papaya yogurt and floral spring meadow with a bright, fruity light-to-medium body and an interesting, medium-length finish with impressions of lemon custard tart, nutskin, melon, and minerals with fine, fruit tannins and no oak flavor. A nice refreshing pinot grigio with good fruit and structure.

Republic Chardonnay |

\$7

\$32

This wine has attractive butter, ripe apple and pear aromas, and is nice and fruity in style. An almost-sweet sensation rounds out the texture, and tasty accents of baking spices and vanilla keep coming with each sip.

Flying Solo Grenache Blanc |

\$49

An aromatic, fruit driven wine with citrus notes

Band of Roses |

\$8

\$40

Floral accents and a crispy finish in this dry rose

Joseph Jewell Rose of Pinot Noir |

\$65

Bouquet of cherry blossom, watermelon, and blood orange

Brochelle Syrah |

\$99

Very lush, full of fruit and complex flavors
We suggest pairing with our Lamb Sirloin.

J Lohr Syrah |

\$8

\$36

Rich, ripe aromas of blueberry and black tea are framed with a bouquet of chestnut

Bonanza Cabernet Sauvignon |

\$44

From the makers of Caymus comes this well balanced Cabernet with flavors of dark berries and vanilla

Cooper and Thief Red Blend |

\$10

\$48

Dark and Jimmy red wine loaded with bourbon styled flavors and aroma, aged for months in bourbon barrels gives it a silky finish

Diseno Malbec - Argentina |

\$7

\$25

A rich and lively malbec with simple spiced cherry aromas and tangy raspberry fruit flavors

Margot's Mirror Bordeaux |

\$10

\$50

A classic California Cabernet Sauvignon loaded with plum and chocolate-covered cherry notes and topped with a hint of oak.

Caymus Cabernet |

\$210

Plum red, scents of dark cherry, chocolate and violet with an equal balance of fruit, oak and earthiness

Carte Blanche Pinot Noir |

\$175

Nobles Vineyard

The Carte Blanche 2013 Pinot Noir leaps from the glass, showing bright Bing cherry, tangerine oil, and hints of cedar. As it opens, the wine reveals bright juniper berries, cherries, black tea and dried thyme across a rich and silky palate before a long, lingering finish.

*All bottles 20% off everyday!
All bottles 50% off every Saturday after 3pm!*