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APPETIZERS

Shrimp Cocktail | \$16

Lobster Tempura | \$23

Crispy fried lobster tails, kimchi, sweet chili and lemon aioli

New Orleans Style BBQ Shrimp | \$16

Worcestershire, garlic, lemon, butter, loaded tots

Italian Sausage Stuffed Hot Peppers | \$12

Provolone, red sauce

Poutine | \$12

Crispy fries, cheddar cheese curds, smoked beef brisket, chives, gravy

Loaded Tavern Tots | \$9

Kimchi, peppercorn ranch

Jerk Spiced Candied Bacon | \$9

Jerk spice, maple, brown sugar, 5 pieces

Meatballs | \$10

Slow cooked beef & pork meatballs, red sauce basil, ricotta, shaved parmesan

Potstickers | \$10

Chicken Teriyaki potstickers, kimchi, scallions, mint, sweet chili, Ponzu hot oil

Crispy Wisconsin Cheese Curds | \$9

Scallions, parmesan, peppercorn ranch

Hot Peppers in Oil | \$9

Old school hot peppers in oil, grilled bread | V

Baked Brie | \$11

Grilled bread, Fig jam

Tavern Cheese Spread | \$9

Locally famous cheese spread, horseradish, ground mustard, wine and worcestershire sause blended into cheddar cheese

Tavern Board | SM \$15 | LG \$28

Artisanal charcuterie & cheeses, house hot peppers in oil, olives, dried cherries, Marcona almonds, whole grain mustard, fig jam, grilled bread

Flatbread Pepperoni | \$14

Pepperoni, hot peppers, red sauce, mozzarella, shaved parmesan, basil

Flatbread "Shroom" | \$14

Wild mushrooms, caramelized onions, roasted garlic, EVOO, mozzarella, goat cheese

SOUPS & SALADS

Soup Du Jour | \$6 • Roasted Tomato Soup - cup | \$6 | VG

Wedge Salad | \$9

Iceberg wedge, bacon, scallions, tomatoes, bleu cheese dressing

Caesar Salad | \$9

Romaine, croutons, white anchovies, shaved parmesan, caesar dressing

Artisan Lettuce Salad | \$9

Red Basket Farm's spring mix, bleu cheese, dried cherries, walnut, balsamic vinaigrette | GF VG
add chicken \$7 | add salmon \$13

BURGERS & SANDWICHES SERVED WITH FRIES

Tavern Burger* | \$14

Aged cheddar, bacon jam, roasted tomatoes, garlic aioli

Texas Tailgate Burger | \$16

Bacon, BBQ cheddar, pickles, lettuce, with BBQ chips.

Snake River Farms Wagyu Burger* | \$18

American cheese, cherry bacon jam, peppercorn ranch

Impossible Burger | \$16

Vegan American cheese, roasted tomatoes, pickles, vegan garlic aioli. | V

4 Little Pigs | \$14

Ham, salami, mortadella, bacon, hot peppers, provolone, Italian dressing

Cajun Grilled Chicken Sandwich | \$13

American cheese, pickles, peppercorn ranch, served with fries.

Hot Roast Beef Sandwich | \$14

Caramelized onions, roasted mushrooms, bleu cheese, creamy horseradish.

Fried Chicken Tender Wrap | \$13

Swiss cheese, lettuce, hot peppers, peppercorn ranch, pesto wrap.

Grilled Sesame Glazed Tuna Sandwich | \$16

Asian slaw, wasabi aioli, on a brioche bun

Beef Gyro | \$14

Roast beef, red onion, tomatoes, cilantro, mint, steakhouse onion cheese, tzatziki sauce

Brisket Sandwich | \$14

Slow smoked beef brisket, coleslaw, pickles, cheese whiz, BBQ sauce

Meatloaf Sandwich | \$12

Grilled meatloaf, swiss cheese, caramelized onions, horseradish sauce

V = Vegan | VG = Vegetarian | DF = Dairy Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

**Our food is prepared in a common kitchen with items such as wheat, nuts, dairy, seafood, etc. If you have a severe allergy please understand there is a possibility your food may come in contact with them.

ENTRÉES

Seared Ahi Tuna | \$26

Black rice, broccolini, scallions, peppadew mango salsa, wasabi, pickled ginger

Roasted Tasmanian King Salmon | \$28

Wild Rice, broccolini, roasted tomatoes, scallions, lemon beurre blanc

Baked Macaroni and Cheese | \$18

Smoked beef brisket, bacon, caramelized onions, roasted tomatoes, chives, three cheeses.

Pappardelle Stroganoff | \$22

Slow cooked beef, mushrooms, caramelized onions, sage, truffles, red wine jus, sour cream, parmesan

Penne Rico Pallotta | \$19

Italian sausage, pink sauce, chili, oregano, parmesan

Roasted Chicken Breast | \$25

Wild rice, spinach and mushrooms, roasted tomatoes, lemon butter sauce, vincotto

Grilled Berkshire Tomahawk Pork Chop | \$28

Loaded mashers, brussels and bacon, cherry bacon jam, garlic jus, vincotto

Meatloaf | \$22

Slow cooked meatloaf, loaded mashers, heirloom carrots, red wine jus

BBQ Brisket | \$25

Slow cooked smoked brisket, loaded tots, coleslaw, pickles, scallions, BBQ sauce

Trio of Game Sausages | \$25

Duck with apple brandy, pheasant with cognac and hazelnut, and wild boar with roasted garlic and marsala. Loaded tots, brussels and bacon, cherry bacon jam, garlic jus

Steak Frites | \$29

Grilled Angus Flat Iron steak, fries, creamed rainbow chard, roasted tomatoes, garlic jus | GF

Beef Tenderloin Medallions Marsala | \$29

Au Gratin potatoes, heirloom carrots, wild mushrooms, marsala sauce

TAVERN STEAKHOUSE

Prime Angus 8oz Filet Mignon* | \$45

Au gratin potatoes, asparagus, roasted tomatoes, béarnaise sauce

Prime Angus 14oz New York Strip Steak* | \$45

Loaded mashers, broccolini, roasted tomatoes, garlic jus

Prime Angus 16oz Bone in Ribeye* | \$45

16oz Ribeye, au gratin potatoes, brussels and bacon, salsa verde, garlic jus

Prime Angus 28 Day Aged 16oz Ribeye | MP

Au gratin potatoes, asparagus, roasted tomatoes, garlic jus (subject to availability)

TAVERN STEAKHOUSE ENHANCEMENTS

Oscar Style - Crabmeat and Béarnaise | \$10

Tempura Lobster Tails 6oz | \$20

Grilled Shrimp 4pc | \$12

Sautéed Onions and Mushrooms | \$6

Bleu Cheese Crusted | \$4

PIZZA

SMALL \$14 | LARGE \$19

Pepperoni Pizza

Pepperoni, mozzarella, red sauce, oregano

Sausage Pizza

Sausage, mozzarella, red sauce, oregano

Dick's Deluxe

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

WEEKLY SPECIALS

WEDNESDAYS

Twice as Nice Wednesdays - 2 Can dine for \$40!

THURSDAYS

Burger Night - \$10 burgers all night long!

FRIDAYS & SATURDAYS

Live Entertainment every Friday & Saturday!

FOLLOW US ON FACEBOOK FOR UPCOMING EVENTS AND SPECIALS!



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SECRET TEA SOCIETY LOOSE LEAF TEA* \$5 PER POT

Citrus Almond | herbal

Society Grey | black

Mango Pear | white

Paisley Mint | herbal

Cherry Blossoms | green

Rose Petal | black

Mahara Mango | botanical

Secret Ceylon | black

Ooh la la | oolong

Hip Hibiscus | herbal

Old Blue Eyes | herbal

Ginger Peach | black

Cocoa Supreme | black

Black Mango | black

SPECIALTY CAFÉ ITEMS

French Press Coffee | \$5 per pot

*Ask about specialty seasonal offerings

HANDCRAFTED COCKTAILS

Cool as a Cucumber | \$10

Ketel one cucumber & mint vodka, ginger beer, soda water, mint, cucumber, garnished with a lime

Cranberry and Blackberry Margarita | \$9

Jose Cuervo, blackberry liquor, lime juice, cranberry juice, served with lime garnish on the rocks

Help me, Rhonda | \$10

Tito's vodka, blackberry brandy, amaretto, cranberry juice sour mix, garnished with orange, served in a 12 oz glass

Almond Espresso Martini | \$10

Vanilla Vodka, espresso, orgeat syrup, shaken on ice and strained into a martini glass

Maple Bourbon Old Fashion | \$10

Bourbon, maple syrup, brown sugar cube, bitters, served in a rocks glass

St. German Spritzer | \$10

3oz prosecco, 1.5oz St. German, 3oz club soda, served in a champagne flute

Coastal Orange Blossom Gin | \$10

Gin, sweet vermouth, orange juice - equal parts. Served over ice in a high ball glass

Spring Fizz | \$8

Pink Lemonade, vodka, soda, white wine, served in a 12 oz. glass over ice

Blackberry Lemonade | \$8

Blackberry liquor, fresh lemon juice, simple syrup, citrus vodka, soda water served in a high ball glass

Coconut Mojito | \$8

Bacardi rum, Malibu, fresh mint, simple syrup, soda water, served in a high ball glass

WHITE WINES - BY THE GLASS

2019 | PINETTI NOTTE PINOT GRIGIO PROVINCIA DI PAVIA ITALY

Lemon grass and minerals in the nose, apple on the palate. Sweet honey notes on the finish.
\$5 / glass

2018 | BUTTONWOOD UNOAKED CHARDONNAY - FINGER LAKES, USA

A triumvirate of tastes and textures - sassy yet creamy! High-pitched, mineral-laced aromas of fresh citrus fruits and white flowers lead to notes of Meyer lemon and just ripe pear flavors, with a hint of anise on the palate. Beautiful clarity and length, and a hint of seashell on the finish.
\$10 / glass

2018 | HAUT BLANVILLE GRANDE RESERVE CHARDONNAY

ROUSSANNE LANGUEDOC, FRANCE

Straw yellow with silver nuances, luminous and limpid with a certain viscosity on the walls of the glass, beautiful presentation. An expressive and rich nose, it mixes floral and white fruit perfumes followed by more exotic flavors on a background of sweet spices. A wine with presence, it is full bodied and generous. Rich and powerful yet suave and counterbalanced by a lively freshness. A delicate perfume lift helps it avoid any heaviness. An elegant and nicely constructed wine.
\$10 / glass

NV | INN TO WHITE CHARDONNAY CALIFORNIA

Our private label. Crisp and fresh fruit forward chardonnay. Very food friendly.
\$7 / glass

WHITE WINES - BY THE GLASS CONT.

NV | BARON HERZOG CHENIN BLANC VIOGNIER - CLARKSBURG, CALIFORNIA

Very nice, crisp lemongrass aroma that may suggest lots of acidity. The wine is not, however, overly acidic. I found tastes of honey, apple, pear, lots of orchard fruits. Sad to say but it's kind of reminds me that fall is on the way. Very well-balanced wine.

\$7 / glass

2018 | BARON HERZOG GEWURZTRAMINER, CALIFORNIA

Beautifully balances acidity and texture. Bursting with notes of fresh ripe apricot, tropical fruit, cinnamon and clove, this versatile wine makes a wonderful pairing with sushi, Asian cuisine, and cheese plates.

\$7 / glass

2017 | JEAN LOUIS MOTHE CHABLIS CHABLIS, FRANCE

Clear in color with a straw rim. Light tropical fruit aromas with floral notes. Apricot into lime. Lingering. Acidic.

\$8 / glass

2017 | CHARLES SMITH WINES BAND OF ROSES ROSE, WASHINGTON

The delicate nose exudes peach and wildflowers. Minerality comes into play after the first verse with a chorus of Asian pear, chamomile, and apricot. This 100% Pinot Gris goes even more floral on mid-palate with a bloom of lilacs and peach blossom traveling to the beat of zesty drum.

\$8 / glass

2016 | DOÑA SOL WHITE ZINFANDEL

"Doña Sol White Zinfandel is a voluptuous blush wine that has hints of strawberry and fresh fruit in its wide range of aromas. As the wine flows into the palate, fresh fruit and sweet cherries are evident. The wine ends with a smooth sweet finish.

\$5 / glass

2016 | CRANE LAKE WHITE ZINFANDEL CALIFORNIA

Rich and fruity light and refreshing wine.

\$5 / glass

NV | KIM CRAWFORD SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND

On the nose, a bouquet of citrus and tropical fruits backed by characteristic herbaceous notes. An exuberant wine brimming with flavors of pineapple and stone fruit with a hint of herbaceousness on the palate. The finish is fresh and zesty.

\$8 / glass

RED WINES - BY THE GLASS

NV | BONANZA CABERNET SAUVIGNON CALIFORNIA

From the wine maker Chuck Wagner (Coymus wines) Bursting black fruit nose, black currant, cherry, prune, plum, cocoa. Soft round mouth feel with a 14.6% ABV heat. Jammy blackberry flavor, cassis, Turkish delight, milk chocolate, bitter grape skin finish.

\$9 / glass

2018 | INN TO RED CABERNET - CALIFORNIA

This private label Cabernet is full of dark fruits and is medium bodied with some spice at the end. Very food friendly.

\$7 / glass

NV | WILLIAM HILL CENTRAL COAST CABERNET SAUVIGNON

CENTRAL COAST, CALIFORNIA

Classic fruit forward, easy drinking. Nose of black fruit, stewed fruit, slight oak. Soft palate with a medium body, sweet black and blue fruits. Minimal tannins. Easy finish.

\$8 / glass

2018 | CARNIVORE CABERNET - CALIFORNIA

Boldly blended California Cabernet Sauvignon is an exceptional complement to your favorite red meat, layered with hints of rich blackberry, luscious caramel, and smooth toasted oak.

\$8 / glass

2017 | HAHN MERLOT CENTRAL COAST, USA

Deep ruby hue, nose of black plum, opens with mild powdery vanilla and blueberry, middle dries out with the tannins, but finish is pleasant with notes of green herbs, baking spices and blackberry.

\$9 / glass

2017 | OXFORD LANDING MERLOT SOUTHERN AUSTRALIA

Aromas of milk chocolate, plum and raspberries with subtle cedar and spices. The medium bodied palate starts with vibrant flavors of plums and although tightly structured, the finish is rich and generous with persistent fruit flavors. Soft, velvety tannins are a feature of the supple palate.

\$8 / glass

2018 | J. LOHR LOS OSOS MERLOT PASO ROBLES, CALIFORNIA

Earthy, oaky aroma. Tasting notes of butter, mushrooms, cream, anise, cherry, cocoa, smoke, blackberry, and raspberry. Definitely some dried fruit flavors in there as well. Pairs nicely with dark chocolate. Tannic but tastes creamy. Acidic but not too acidic. Bold with a long finish.

\$8 / glass

2018 | INNOCENT BYSTANDER PINOT NOIR YARRA VALLEY, AUSTRALIA

Fresh red fruit nose. Dry, medium plus body, high acidity, medium tannins. Red Cherry, pomegranate, raspberry, and tobacco.

\$9 / glass

2018 | BUTTERNUT PINOT NOIR CALIFORNIA

Full Oaky nose and average color. Buttery and smooth. Somewhat of a cherry flavor. Nice and dry with pretty good acid. Good lasting finish.

\$10 / glass

NV | ZOMBIE ZINFANDEL, CALIFORNIA

Deep red color. Strong cedar aroma with a hint of blackberry. Silky. Full bodied. Dark fruit flavor with a hint of black pepper and spice. Slight dry linger.

\$8 / glass

2015 | J LOHR SYRAH PASO ROBLES, CALIFORNIA

Berrylicious! Blueberries, raspberries, cranberries and a touch of vanilla in the ending, as well as some oak. Low on tannins. Enjoyable!

\$9 / glass