

Spring

APPETIZERS

Shishito Peppers | \$12

Buratta cheese, olives, garlic, EVOO, Parmesan, vincotto, crusty bread

Bacon Wrapped Shrimp | \$16

Stuffed with horseradish, wrapped in applewood smoked bacon, kimchi, served with cocktail & sweet Thai chili sauce

Poutine | \$12

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

Tavern Board | Small \$15 | Large \$29

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

Fried Brussels Sprouts | \$12

Pepperoni vinaigrette, Marcona almond crumble, lemon oil, fig vincotto, Parmesan, mint

Shrimp Cocktail | \$16

Old Bay poached jumbo shrimp, cocktail, lemon

Handmade Mozzarella Caprese | \$11

Fresh mozzarella, heirloom tomatoes, basil salad, red wine vinaigrette, blood orange vincotto, shaved Parmesan, crusty bread

Heritage Hill Farm Meatballs | \$13

Vodka sauce, whipped ricotta, fresh Chiffonade basil, shaved Parmesan

SOUPS & SALADS

Soup of the Day | \$7 · Roasted Tomato Soup - cup | \$7 | VG

Tavern Wedge | Small \$5 | Large \$10

Iceberg wedge, bacon, roast tomatoes, scallions, blue cheese dressing
add chicken \$7 | add salmon \$13

Roasted Beet Salad | Small \$8 | Large \$12

Whipped ricotta, arugula, radishes, mandarin oranges, candied pecans, honey dijon vinaigrette, shaved Parmesan
add chicken \$7 | add salmon \$13

Berry & Goat Cheese Salad | Small \$10 | Large \$14

Artisan lettuce, blackberries, blueberries, strawberries, Mackenzie Creamery goat cheese, toasted slivered almonds, lemon honey poppyseed vinaigrette
add chicken \$7 | add salmon \$13

Artisan Lettuce Salad | Small \$5 | Large \$10

Maytag blue cheese crumbles, toasted walnuts, cherries, roasted apples
add chicken \$7 | add salmon \$13

Burger Night

EVERY 1ST & 3RD WEDNESDAY

Two for Forty

EVERY 2ND & 4TH WEDNESDAY

Thirsty Thursday Trivia Night

EVERY 1ST & 3RD THURSDAY

ASK YOUR SERVER FOR MORE DETAILS.

JOIN US FOR LIVE ENTERTAINMENT
EVERY FRIDAY & SATURDAY



FOLLOW US ON FACEBOOK FOR OUR
UPCOMING EVENTS & SPECIALS!

PIZZA

All pizzas are 12" Homemade crusts | Substitute GF crust for \$1 more

Pepperoni Pizza | \$16

Pepperoni, mozzarella, red sauce, oregano

Dick's Deluxe | \$18

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

ENTRÉES

Ohio City Pasta Butternut Squash Raviolis | \$26

Smoked heritage pork belly, caramelized onions, spinach, cherries, spiced pecans, sage, brown butter, Parmesan

Seared Togarashi Crusted Ahi Tuna | \$28

Black rice, vegetable du jour, scallions, ginger sesame vinaigrette, smoked shoyu, pickled ginger, wasabi, mango habanero salsa

Roasted Ora King Salmon | \$28

Wild rice, cedar plank, orange apricot glaze, vegetable du jour

Grilled Bone in 16oz. Ribeye | \$39

Shagbark Mill cheddar grits, vegetable du jour, roast bone marrow, red wine jus

Grilled Niman Ranch Pork Chop | \$27

Loaded mashed potatoes, brussel sprouts & bacon, bacon jam, garlic jus

BBQ Brisket Dinner | \$17

Slow smoked brisket, Cleveland kraut, Shagbark Mill cheddar grits, pickles

Tenderloin Medallions | \$35

Sea salted fingerling potatoes, fried brussel sprouts, marsala sauce

Shrimp & Grits | \$28

Cajun sautéed shrimp, tasso ham, heirloom tomatoes, scallions in a garlic jus, Shagbark Mill cheddar grits, vegetable du jour

Heritage Hill Farm New York Strip & Frites | \$36

16 oz local New York strip steak, crispy fries, asparagus, heirloom tomatoes, spicy espresso rubbed, caramel bourbon sauce

Crispy Parmesan Crusted Chicken Paillard | \$26

Herbed pappardelle with red sauce, Italian sausage, peppers & oil, roasted tomatoes, basil, shaved Parmesan

Tuna Sandwich | \$17

Cilantro lime slaw, wasabi aioli, served with fries

Brisket Sandwich | \$17

Slow smoked brisket, Cleveland Kraut, cheese whiz, pickle, BBQ sauce with fries

Tavern Burger | \$17

Aged cheddar, bacon jam, tomato, garlic aioli with fries

PAI Cheeseburger | \$17

Lettuce, tomato, onion, choice of American cheddar, provolone or fresh mozzarella, with fries

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.

Spring

SECRET TEA SOCIETY LOOSE LEAF TEA*

\$7 PER POT

Citrus Almond | botanical

Dancing Blossoms | green tea

Ojai | botanical blend

Fireside Lapsang | black

Peppermint Bark Rooibos | herbal

Citrus Grapefruit | herbal

Pearl Pai Mu Tan | white

Society Grey | black

Secret Ceylon | black

Mango Pear | white

Paisley Mint | herbal

Black Forest Berry | herbal

Gingerbread Rooibos | botanical

Fig and Date Night | black

Ooh La La | oolong

**Ask about specialty seasonal offerings*

HANDCRAFTED COCKTAILS

Honey Bear | \$10

Jose, honey, syrup, orange juice, soda, garnished with an orange slice

Cowtail | \$10

Caramel vodka, Buttershots Liquor, cream, caramel drizzle, served with a Cowtail

Chocolate Covered Cherry Martini | \$10

Cherry vodka, Godiva Chocolate, splash of cream, Luxardo cherry

Pama- John Daily | \$10

Pama Liqueur, Tito's Vodka, iced tea, lemonade

Orange Cranberry Gin & Tonic | \$8

Gin, tonic, orange juice, cranberry, garnished with an orange slice

Irish Coffee Martini | \$10

Kahlua, Godiva white chocolate, Baileys, vanilla vodka

Pomegranate Moscow Mule | \$9

Ginger beer, vodka, pomegranate juice, lime juice, orange bitters

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

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

WHITE WINES - BY THE GLASS CONT.

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 midpalate 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 (Caymus 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