

# Autumn



## APPETIZERS

### Tavern Pretzel Bites | \$9

Fried mini pretzel bites served with Blacksheep Farms bacon, beer and cheddar infused cheese sauce

### Tavern Sampler | \$10

A combination of PAI house-made hot peppers in oil and tavern cheese spread, served with artisanal crackers

### Fall Dip | \$12

Creamy whipped feta infused with dried cranberries, honey, and candied walnuts, served with crispy toast points over a bed of crisp arugula

### Shrimp Cocktail | \$15 | GF, DF

Black tiger shrimp with house-made cocktail sauce, served in a martini glass

### Tavern Board | For Two \$15 | For the Table \$22

Specialty meats from Na\*Kyrise meats in Geneva, Ohio, combined with a variety of locally sourced artisanal cheeses, tavern cheese spread, hot peppers in oil, Meadow Farms ketchup and mustard peppers, served with artisanal crackers and toasted bread

## SALADS

Add Chicken \$7 | Add Salmon \$12 | Add Shrimp \$9 | Add Steak \$9

\*All Lettuce is proudly sourced by local Red Basket Farms (Kinsman, OH)\*

### Side Salad | \$4

Red Basket Farm's mixed greens, tomatoes, cucumbers, onions, croutons and your choice of dressing

### Tuscan Kale Salad | \$12 | GF, GV

Red Basket Farms Tuscan kale, heirloom cherry tomatoes, carrots, toasted pumpkin seeds, Johnathan apples and goat cheese served with an apple cider vinaigrette

### Roasted Butternut Squash Caprese Salad | \$13 | GF, VG

Roasted butternut squash in a honey, maple, brown sugar and cinnamon marinade over a bed of crisp arugula and topped with creamy mascarpone cheese, candied walnuts and a balsamic reduction, served with toast points

### Whipped Feta Salad | \$14 | GF, VG

A blend of Red Basket Farms lettuces, topped with house made whipped feta, dried cranberries, candied walnuts, Johnathan apples, and tossed in an orange marmalade vinaigrette

### Fall Beet Salad | \$13 | GF, VG

Roasted beets, caramelized pears, pecans and goat cheese served over a bed of crisp arugula with a maple dijon vinaigrette

## PIZZA \*Featuring house made dough

### Dick's Deluxe | Pizza \$23 | Flatbread \$15

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

### Build Your Own | Pizza \$14 | Flatbread \$10 | Gluten Free \$15

SAUCES	TOPPINGS	Vegetables	
Garlic Sauce	<b>Meats</b>	Hot Peppers & Oil	Pepperoncini Peppers
Ranch	Bacon	Kalamata Olives	Red Onion
Red Sauce	Pepperoni	Mushrooms	Spinach
	Sausage	Pappadew Peppers	Tomatoes
	\$2 each	\$1.75 each	

## WEDNESDAY

### Gourmet Burger Night

Join us for one of our signature burgers for only \$12!

## THURSDAY

### Martini Night

Enjoy an evening out with all of our amazing martinis made with our house brand spirits for just \$6!

## SATURDAY

### Prime Ribs Night

12 oz. Queen cut prime rib for \$25 or a 14 oz. King cut for \$28! Both come with mashed potatoes, fries, or baked potato available after 4pm. Limited availability

## SUNDAY

### Brick Oven Pizza Night

Two can dine for \$25 | 1 pizza with up to 3 toppings and a house bottle of wine! (Dine-in ONLY)  
Additional toppings are extra.

Take-out dining: \$10 for Cheese & 50% off toppings

Locally sourced from Kinsman's own Heritage Hill Farm, we present our guests with only the finest local Angus beef, which is dry aged for a minimum of 21 days. Our custom burgers are composed of short rib, brisket, and sirloin blend which deliver a remarkable taste profile that has become our signature.

## WOODFIRE STEAKHOUSE FAVORITES

\* Add to any Woodfire Steakhouse Favorite:

Sautéed Mushrooms \$3 | Sautéed Onions \$3 | Sautéed Mushrooms & Onions \$5 | Broiled Bleu Cheese \$2 | Garlic Compound Butter \$2

### PAI Burger | \$15

An 8 oz. locally sourced Angus beef patty, wood fire grilled, served with lettuce, tomato, onion, and choice of cheddar, Swiss or provolone cheese

### Farmers Burger | \$18

An 8 oz. locally sourced Angus patty, wood fire grilled, topped with caramelized onions, candied Black Sheep bacon, cheddar cheese, a farm fresh sunny side up egg, lettuce, tomato and garlic aoli

### Tomahawk Pork Chop | \$29 | GF

Hand cut 14 oz. pork chop, wood fire grilled, topped with maple and brown sugar roasted Johnathan apples, candied walnuts and served with roasted brussel sprouts and your choice of whipped sweet or mashed potatoes

### Signature Ribeye | \$38 | GF

16 oz. Locally sourced beef, lightly seasoned and wood fire grilled, served with roasted brussel sprouts and baked potato

### Branch Street Petite Filet | \$45 | GF

6 oz. Queen cut Angus filet in our signature Branch Street coffee rub, wood fire grilled, topped with a caramel bourbon sauce, served with roasted brussel sprouts with your choice of whipped sweet, mashed potatoes, or baked potato

## AUTUMN CREATIONS

### Harvest Mix Pasta | \$20

A smoked polish kielbasa, roasted brussel sprouts all tossed in a Gorgonzola cream sauce and served over herb pappardelle pasta  
Add Chicken \$7 | Add Shrimp \$9 | Add Steak \$9 | Add Salmon \$12

### Ohio City Butternut Squash Ravioli | \$22 | Can be made VG

Ohio City's butternut squash and sage ravioli, caramelized onions, spinach, crisp bacon bits in a brown butter sauce and topped with grilled chicken breast

### Butternut Squash Risotto | \$22 | GF, VG, V, Can be made DF

Maple, brown sugar, and cinnamon roasted butternut squash with fresh Tuscan kale, tossed in a rich and creamy risotto  
Add Chicken \$7 | Add Shrimp \$9 | Add Steak \$9 | Add Salmon \$12

### Classic Pot Roast | \$24

Sous vide, melt in your mouth pot roast with pepperoncini peppers, roasted carrots and topped with a house made gravy, choice of whipped sweet or mashed potatoes

### BBQ Brisket | \$25 | GF

In-house smoked brisket, lathered in a bourbon BBQ sauce, served with a Fall apple slaw and whipped sweet potato

### Shrimp & Grits | \$25 | GF

Smoked Polish kielbasa and blackened tiger shrimp in a garlic jus, served with creamy Shagbark Mill cheddar grits and roasted brussel sprouts

### Mediterranean Branzino | \$27 | GF

An 8 oz. bone-in and butterflied branzino, oven roasted and seasoned with sea salt and pepper, served over a bed of wild rice and topped with spinach, heirloom cherry tomatoes, and kalamata olives in a garlic and white sauce

### Cutler Cove Salmon | \$28 | GF, DF

An 8 oz. portion of Cutler Cove salmon, maple glazed and oven roasted over a bed of wild rice, topped with crisp arugula and tossed in a warm bacon vinaigrette

## LEONE DICESARE AND SONS LOCAL WINES.

### Zinfandel | \$45 / bottle | \$10 / glass

Produced in Warren Ohio, Aged in oak barrels and is bursting with deep red and black berry flavors, velvety with a hint of pepper. This wine goes great with our pork and chicken dishes as well as all our desserts!

### Cabernet Sauvignon | \$55 / bottle

Produced in Warren Ohio, Aged in oak barrels for 12 months, this Cabernet is a deep red, full bodied wine that pairs well with our steaks.

## LIVE ENTERTAINMENT

EVERY WEDNESDAY, FRIDAY & SATURDAY



FOLLOW US ON FACEBOOK FOR OUR UPCOMING EVENTS & SPECIALS!

V = Vegan | VG = Vegetarian | DF = Dairy Free | GF = Gluten 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.



## 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

## FRENCH PRESS COFFEE | \$7.00 PER POT

## 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**

### 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**

### 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**

## AUTUMN COCKTAILS

### Apple Cider Spritz | \$10

Apple cider, Aperol, Prosecco, a pinch of ground cinnamon and garnished with an apple

### White Negroni | \$10

Gin, Blanc Vermouth, and Suze with a lemon twist

### "The Slope" | \$10

Rye whiskey, Punt e Mes vermouth, apricot liqueur, Angostura bitters, and garnished with a Luxardo cherry

### The Apple Sour | \$11

Fernet-Branca, Apple Jack, lemon juice, maple syrup, foam with an apple garnish

### Maple Bourbon Old Fashioned | \$12

Maple Syrup, Luxardo cherries, fresh apple slice, Angostura bitters, and Makers Mark

### Espresso Martini 43 | \$12

Espresso, Licor 43 and vanilla vodka

## 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 | Michael David Freak Show 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**