

# SALADS

ADD CHICKEN +6, ADD SALMON +12

## HOUSE (v)

FIELD GREENS, CROUTONS, SHAVED PARM, RR PEPPER VINAIGRETTE 8

## CHICORY (v)

GOAT CHEESE, ROASTED GRAPES, TOASTED CASHEWS, BUTCHER AND THE BREWER BEER VINAIGRETTE 9.5

## APPLE AND FENNEL (v,gf)

PICKLED FENNEL, AGED GOUDA, ARUGULA, POTATO CROUTONS, CRANBERRY, CIDER VINAIGRETTE 8.5

# SMALL PLATES

## OYSTERS

BLOODY MARY COCKTAIL SAUCE,  
HARD CIDER MIGNONETTE  
ORDERS OF 3-6-12 (MKT)

## SOUP OF THE DAY

### GALAMARI

SWEET & SPICY CHILI SAUCE,  
CHERRY PEPPERS 12

### GERMAN PRETZEL (v)

STOUT & SMOKED CHEDDAR  
DIPPING SAUCE 8

### TAPHOUSE FRIES (gf, v)

JALAPEÑO AIOLI 6

### DUCK POUTINE FRIES

DUCK GRAVY, CHEDDAR CHEESE CURDS,  
FRESH THYME 9

### PORK BELLY NACHOS (gf)

HABANERO JACK QUESO, BLACK BEANS,  
PICKLED JALAPEÑOS & RED ONION 12

### CHORIZO TACOS (gf)

HOUSE MADE CHORIZO, GOAT CHEESE,  
ROASTED RED PEPPER SALSA 12

### POLENTA CAKES (gf, ve)

CARIBBEAN BLACK BEANS, ROASTED  
VEGETABLES, KALE CHIPS 10

### PIEROGIES (v)

POTATO & CHEDDAR, CARMELIZED  
ONIONS, SOUR CREAM 10

### I ♥ MOULE FRITES

(PEI MUSSELS & FRIES)  
BLEU CHEESE, BACON, SHALLOTS,  
GARLIC, BELGIAN BEER BROTH 15

# HAND HELDS

**ROASTED TURKEY CLUB** AVOCADO, BACON, FONTINA, PICKLED  
RED ONION, JALAPEÑO AIOLI 14

**Q'S BÁNH MÌ** LEMONGRASS PORK, PICKLED CARROTS, CUCUMBER,  
CILANTRO, JALAPEÑO, SRIRACHA MAYO 12

**FLANK STEAK** RED ONION JAM, SAUTÉED PEPPERS, CHIPOTLE &  
SMOKED GOUDA BÉCHAMEL 16

**BLACKENED SALMON BLT** ROASTED ROMA TOMATOES,  
ARUGULA, BACON, LEMON-THYME AIOLI 18

## OHIO PASTURE-RAISED BEEF

# BURGERS

### HOUSE

WHITE CHEDDAR, LTD 12

### JOSHUA

BACON, SMOKED CHEDDAR, HOUSE SAUCES 14

### GREEN CHILI

PEPPER JACK, CRISPY SHALLOTS, JALAPEÑO AIOLI 14

### BLEU BURGER

ROTH KASE BUTTERMILK BLEU CHEESE  
CARMELIZED ONIONS 14

### ADD ONS

Bacon

Wild

Mushrooms

Carmelized

Onions

Local Egg

# PIZZA

(ADD CHICKEN OR CHORIZO + 4)

### WHITE (v)

ROASTED GARLIC, OLIVE OIL, BOURSIN,  
LOCAL WHITE CHEDDAR 12

### BRUSSEL SPROUT

ROASTED GARLIC PUREE, BACON  
LARDONS, CARMELIZED ONIONS,  
BUTTERMILK BLEU CHEESE 15

### WILD MUSHROOM (v)

CARMELIZED ONIONS, ROASTED GARLIC,  
WHITE TRUFFLE OIL 15

### CHORIZO

SMOKED CHEDDAR, BOURSIN CHEESE,  
SCALLIONS 14

CHEF: Quang Truong

SOUS CHEF: Kendra Eustache

# HOUSE PLATES

### HOUSE-AGED RIB-EYE (gf)

14OZ BLACK ANGUS, BLEU CHEESE & SHALLOT BUTTER, FRIES 32

### TAPHOUSE MAC & CHEESE (v)

FONTINA, WHITE CHEDDAR, PARMESAN, CAVATAPPI PASTA 14  
(ADD CHICKEN OR CHORIZO +4, SEASONAL VEG +2)

### BREADED PORTOBELLA (ve)

OHIO CITY PASTA TOMATO BASIL FETTUCINI, HOUSE MARINARA,  
BROCCOLINI, ROASTED ROMA TOMATOS, TUSCAN KALE 18

### PAN ROASTED AIRLINE CHICKEN

GOAT CHEESE GNOCCHI, WILD MUSHROOMS, LEEKS, BRUSSEL  
SPROUTS, TRUFFLED CREAM SAUCE 22

### OHIO BONE-IN PORK CHOP (gf)

APPLE BACON FENNEL RELISH, SMASHED FINGERLINGS WITH  
ROSEMARY 22

# SIDES

### BROCCOLINI

SALT-CURED EGG YOLK, GARLIC, LEMON 7

### GOAT CHEESE GNOCCHI (v)

BROWN BUTTER, CARMELIZED ONION, KALE CHIPS 8

### BRUSSEL SPROUTS

BACON, APPLE CIDER REDUCTION 7

### MAC & CHEESE (v)

FONTINA, WHITE CHEDDAR, PARMESAN 7