EXECUTIVE CHEF KATHRYN NEIDUS



DINNER MENU FALL 2018

STARTERS

DAILY SEASONAL SOUP cup \$4 | bowl \$6

CHICKEN CORN CHOWDER cup \$41 bowl \$6

CALAMARI \$12 lightly breaded, chimichurri, arugula, preserved lemon

CHEESE & CHARCUTERIE BOARD \$15 local cheeses and artisanal meats MEATBALLS \$12 wrapped in bacon, garlic tomato sauce

HOUSE MADE FOCACCIA & TRIO OF DIPS \$9 ricotta honey, olive tapenade, infused oil

STICKY SESAME CAULIFLOWER \$10 crispy cauliflower bites

ROASTED BABY ARTICHOKES \$12

tossed with parmesan, served with garlic aioli

SRIRACHA HONEY BRUSSEL SPROUTS \$9 oven roasted sprouts tossed in a

sriracha honey glaze

FRIED MOZZARELLA \$8

marinara dipping sauce

CRAB STUFFED SHISHITO PEPPERS \$12

tempura battered with sweet and spicy aioli

SALADS

MIXED GREENS \$6 cucumbers, tomatoes, mozzarella

PEAR SALAD \$9 Spinach, whipped goat cheese, almonds, bacon, roasted shallot honey vinaigrette

GRILLED ROMAINE CAESAR \$9 grilled red onion, herb croutons, hardboiled egg, shaved parmesan, peppercorn caesar

BEET SALAD \$9

golden & red beets, gorgonzola, arugula, orange segments, walnut vinaigrette

KALE & QUINOA BOWL \$10

finely chopped kale, soft poached egg, avocado, roasted chickpeas, pickled red onions, feta, pepita seeds, lemon vinaigrette

add to your order: chicken \$5 | verlasso salmon \$8





MAINS

FETTUCINI CARBONARA \$14

add chicken \$5 | add shrimp \$6 poached egg, pancetta, cream sauce

BIG RIGATONI \$16

veal & mushroom ragu

BENNY'S RAMEN \$13

house noodles & broth, pork belly, soft poached egg, mushrooms, green onion

AIRLINE CHICKEN \$20

creamy polenta, braised kale, roasted tomatoes

GRILLED PORK CHOP \$26

apple and mustard chutney, smashed parmesan crusted potatoes, grilled broccoli rabe

FILET MIGNON 8oz \$32

potato croquettes, creamed spinach, red wine demi

CRAWFISH STUFFED SALMON \$25

crawfish cream sauce, porcini spaetzel

ALMOND CRUSTED TROUT \$22

honey glazed with roasted brussel sprouts and carrots

BRAISED SHORT RIBS \$26

butternut squash and sage risotto

ASIAN BOWL \$15

add chicken \$5 | add shrimp \$6 | fried egg \$2 jasmine rice, spinach, carrots, mushrooms, asian peanut sauce



SIDES

CREAMED SPINACH \$6

SMASHED PARMESAN **CRUSTED POTATOES \$6**

TRUFFLE FRIES \$7

BUTTERNUT SQUASH & SAGE RISOTTO \$7

GRILLED BROCOLLI RABE\$7 REGULAR FRIES \$5

STEAK SALAD \$16

flank steak, arugula, grilled red onion, crumbled blue cheese, spiced pecans, dried cranberries, roasted garlic vinaigrette

CHOPPED BUFFALOCHICKEN SALAD \$12

Romaine, fried chicken tossed in buffalo sauce, cucumber, tomatoes, bacon, cheddar, crispy shallots, blue cheese dressing

RUSTIC GRILL BURGER \$13

served with truffle fries Ohio beef burger, caramelized onions, house bacon, aged white cheddar, bibb lettuce and garlic aioli on brioche may substitute cheese with American or gruyere add a fried egg \$2

RUSTIC GRILL VEGGIE BURGER \$12

served with truffle fries homemade veggie patty, bibb lettuce, avocado, aged white cheddar and roasted red pepper aioli on brioche may substitute cheese with American or gruyere

ANYTIME FAVORITES

CRISPY WINGS 6 per order \$8 or 12 per order \$14 dry cajun, hot buffalo, garlic parmesan or sriracha honey

MEATBALL SANDWICH \$12 served with fries garlic parmesan texas toast, marinara, mozzarella cheese

STONEWATER FRIED CHICKEN SANDWICH \$13

served with fries challah bun, house pickles, slaw, bacon, mayo and cheddar

QUESADILLAS \$9

add pulled chicken \$4 add pulled pork \$4 add shrimp \$6 cheddar, caramelized onions, bacon, red peppers and avocado sour cream

PULLED CHICKEN or PORK TACOS \$12

served with house chips rojo pulled chicken or pork, pico de gallo, avocado sour cream, cojita cheese

DAILY FLATBREAD \$12