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## SOUPS

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cup \$4 | bowl \$6

**BROWN LENTIL AND SWEET POTATO**

**DAILY SEASONAL SOUP**

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## RUSTIC SALADS

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add chicken \$5 | add salmon \$7

**ARUGULA SALAD \$7**

apples, crumbled goat cheese, toasted almonds and lemon vinaigrette

**FRISÉE & SHAVED BRUSSEL SPROUTS \$8**

roasted beets and baby carrots with a caraway honey vinaigrette

**GRILLED ROMAINE CAESAR \$7**

herb croutons, grilled red onion, hard-boiled egg and shaved parmesan with peppercorn Caesar

**FRIED GREEN TOMATO \$8**

mixed greens, bacon crumbles and tomatillo ranch

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## STARTERS

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**GRILLED OYSTERS CASINO \$12**

bacon, apple & parmesan bread crumbs (5 per order)

**HOUSE NAAN BREAD \$9**

with a spicy chickpea roasted red pepper dip and cucumber raita dip

**CRAB STUFFED SHISHITO PEPPERS \$13**

tempura battered with sweet & spicy mayo (5 per order)

**PORK BELLY BLT \$11**

toasted brioche, bibb lettuce, tomato and garlic aioli (3 per order)

**KALE BEIGNETS \$9**

with malt vinegar powder (5 per order)

**FLAT BREAD PIZZA**- ask your server for daily selections and prices

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## MAINS

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**HOUSE-MADE PAPPARDELLE WITH BOLOGNESE \$18**

black pepper and shaved parmesan

**HOUSE-MADE GNUDI CARBONARA \$16**

poached egg and herbs

**RUSTIC GRILL BURGER \$13**

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

**RUSTIC GRILL VEGGIE BURGER \$11**

homemade veggie patty, winter greens, avocado, aged white cheddar and roasted red pepper aioli on brioche with truffle fries.  
*may substitute cheese with American or gruyere*

**GRILLED LAMB CHOPS \$28**

sundried tomato gremolata and mascarpone herb polenta

**HANGER STEAK \$25**

balsamic steak sauce and crème brulee creamed corn

**SIMPLY ROASTED HALF CHICKEN \$18**

medley of roasted fingerling potatoes, Cipollini onions, baby carrots and cherry tomatoes

**PISTACHIO CRUSTED TROUT \$21**

cauliflower puree, patty pan squash and pomegranate port reduction

**SEARED SCALLOPS \$28**

brussel sprout puree, roasted butternut squash and chanterelle mushrooms with pernod beurre blanc

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## SIDES \$7

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**BRUSSEL SPROUTS** with bacon and peanut crumble

**TRUFFLE FRIES** garlic aioli dip

**CRÈME BRULEE CREAMED CORN**

**ROASTED FINGERLINGS WITH THYME**

**SEASONAL VEGETABLES**