

DINNER MENU

autumn/winter

SOUPS

cup \$4 | bowl \$6

BROWN LENTIL AND SWEET POTATO

DAILY SEASONAL SOUP

RUSTIC SALADS

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

STARTERS

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

MAINS

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

SIDES \$7

BRUSSEL SPROUTS with bacon and peanut crumble

TRUFFLE FRIES garlic aioli dip

CRÈME BRULEE CREAMED CORN

ROASTED FINGERLINGS WITH THYME

SEASONAL VEGETABLES