

BOARDS

Our rotating selection of artisanal meats and cheeses have been hand selected by our Chef team.
All pastries and breads are made fresh in house daily by our Pastry Chef.
Selections will vary, all boards served with accompaniments.

MEAT

*chef's rotating cured meat
selections ... 18*

CHEESE

*chef's rotating artisanal
cheese selections ... 18*

SWEET

*cinnamon rolls, apple fritters,
biscuits and jam ... 14*

BIT OF EVERYTHING

cinnamon rolls, apple fritters, biscuits, selection of meats & cheeses, accompaniments ... 28

MAIN

HOUSE SALAD

*gem lettuce, arcadian mix, dried cranberries, pickled red onions,
manchego, almonds, citrus poppy vinaigrette ... 13*

SOURDOUGH WAFFLE

macerated mixed berries, maple syrup, whipped butter ... 12

BRUNCH BURGER*

smashed beef patties, fried egg, arugula, american cheese, grilled red onion, dijonaise, fries ... 17

SMOKED SALMON*

*plain bagel, avocado mousse, tomato, pickled red onion, breakfast radish,
everything spice, arcadian mix, red wine vinaigrette ... 16*

BISCUITS & GRAVY

sausage gravy, buttermilk biscuits, scrambled eggs, fresh herbs ... 14

CHICKEN & FUNNEL

crispy chicken thigh, funnel cake, pickled red onion, sriracha butter, maple syrup ... 16

BREAKFAST SANDWICH*

cured smokey pancetta, gruyere, fried eggs, toast, gruyere mornay, arugula salad ... 15

CRAB & WAFFLE BENE*

savory waffle, smashed crab cake, poached eggs, hollandaise ... 19

SHORT RIB HASH*

sweet onions, greens, fingerling potatoes, bell pepper, fried egg, jus ... 18

ON THE SIDE

SMASHED & FRIED POTATOES ... 6

NUESKE BACON ... 6

SAUSAGE LINKS ... 6

GLAZED APPLE FRITTER BITES

spiced glaze, apple butter toffee sauce ... 11

A Service Charge of 20% will be added to all parties of 5 or more.
*The State of Ohio requires us to inform you that consuming uncooked meats, fish, oysters & eggs may pose a risk to your health.