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## STARTERS

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### **SOUTHERN PIMENTO DIP**

House Pimento Cheese with Assorted Crackers & Ohio Microgreens VG – 8

### **SALMON CAKES**

Waterfields Microgreens, Remoulade & Pimentos – 12

### **FRIED GREEN TOMATOES**

Buttermilk Panko Breaded Tomatoes & Green Goddess Dressing VG – 8

### **OHIO CHEESE BOARD**

Guggisberg Swiss, Middlefield Pepper Jack, Smoked Cheddar & Colby Jack VG – 12

### **BOURBON SWEET POTATO BISQUE**

Anson Mills Cornbread Croûtons – *cup 5 / bowl 7*

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## SALADS

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### **AUTUMN BEET**

Cincinnati Goat Cheese, Candied Pecans, Chef Greens, Peifer Orchard Apples, Red Beets, Chardonnay Vinaigrette GF VG – 8

### **HURRICANE GARDEN**

Ohio Hurricane & Red Oak Leaf Lettuces, Grape Tomatoes, Carrots, Cucumber, Monterey Jack, Green Goddess Dressing GF VG – 5

### **COUNTRY CAESAR**

Baby Kale, Ohio Hydroponic Hurricane Lettuce, Parmesan, Anson Mills Cornbread Croûtons, Caesar Dressing – 5

### **BUTTERCRUNCH WEDGE**

Ohio Hydroponic Buttercrunch Lettuce, Heirloom Grape Tomatoes, Honey Bacon, Blue Cheese Crumbles GF – 5

Turn any Salad into an Entrée – 10 / with Chicken or Shrimp – 16 / with Salmon – 18

*Dressings: Blue Cheese ~ Honey Mustard ~ Buttermilk Ranch ~ Balsamic ~ Chardonnay Vinaigrette ~ Caesar ~ Green Goddess*

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## SUPPER

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### **HOUSE FILET MIGNON**

Garlic Herb Butter, House Steak Sauce, Garlic Mashed Potatoes, Bacon Brussel Sprouts GF – 26

### **DUROC PORK CHOP**

Kentucky Bourbon, Tennessee Sorghum, Peaches, Garlic Mashed Potatoes, Asparagus GF – 22

### **CHICKEN & WAFFLE**

Ohio Fried Chicken, Ohio Cheddar Sage Waffle, Hot Honey Sauce, Bourbon Molasses – 18

### **SHRIMP & GRITS**

Gulf Shrimp, Anson Mills Grits, Tasso Ham Gravy, Ohio Cheddar, Pimentos, Honey Bacon – 22

### **LOBSTER CARBONARA**

Cleveland Pappardelle, Lobster Claw Meat, Smoked Applewood Bacon, Brown Butter Béchamel – 24

### **SWEET TEA SALMON BRULÉE**

South Carolina Firefly Sweet Tea Vodka Sauce, Anson Mills Carolina Gold Rice, Asparagus GF – 25

### **HOPPIN' JOHN**

Sea Island Red Peas, Anson Mills Carolina Gold Rice, Carrots, Celery, Chives, Sea Island Sauce GF V VG DF – 15

### **SWEET CORN RISOTTO**

Kentucky Sweet Corn, Local Sage, Ohio Shishito Peppers VG – 15 / with Chicken or Shrimp – 21 / with Salmon – 23

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## SIDES

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Macaroni & Cheese VG – 4

Anson Mills Cornbread with Ohio Honey Butter VG – 4

Collard Greens DF – 4

Roasted Sweet Potatoes VG GF – 4

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*VG vegetarian / GF gluten-free / V vegan / DF dairy-free*

*Please make your server aware of any food allergies. Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness. Split entrées will incur a \$3 split charge. Parties of six or more will have a 20% gratuity added to the check.*

