



STARTERS

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 CHARCUTERIE BOARD

Chef's Weekly Selection of Meats, Cheeses, Crackers, & Accompaniments – 15

FRENCH ONION SOUP

With Toast & Melted Gruyere – *cup 4 / bowl 6*

SALADS

WINTER BEET

Cincinnati Goat Cheese, Candied Pecans, Chef Greens, Kentucky Bosc Pears, Red & Gold 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

SUPPER

HOUSE FILET MIGNON

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

DUROC PORK CHOP

Kentucky Bourbon, Tennessee Sorghum, Rosemary Cranberry Sauce, 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

Dayton 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

DAYTON BEET AGNOLOTTI

Stuffed with Ricotta & Parmesan, Pears, Local Sausage, Mint & Walnut Pesto – 18

SIDES

Macaroni & Cheese VG – 4 • Anson Mills Cornbread with Ohio Honey Butter VG – 4

Collard Greens DF – 4 • Roasted Sweet Potatoes VG GF – 4

Honey Roasted Carrots V – 5 • Asparagus V – 5

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.

