

SMALL PLATES



 **BAKED PIMENTO CHEESE DIP** | 8

Corn chips, fresh vegetables

GRILLED FLATBREAD | 13

Daily changing & seasonally-inspired

 **HOUSE-CUT KETTLE CHIPS** | 8

Caramelized onion dip

CHEESE & CHARCUTERIE BOARD | 17

Artisanal cheeses, cured meats, pickled vegetables, mustard, house-made preserves, focaccia

CALAMARI | 14

Thai sweet chili, micro cilantro, sesame

BLACK BEAN EMPANADAS | 11

Pico de gallo, tomatillo-avocado salsa, crema

CLASSIC CAESAR | 9

Romaine, garlic croutons, parmesan, creamy Caesar dressing
Add to your salad: Verlasso Salmon + 9, Chicken Breast + 6, Grilled CAB Flank Steak + 8

 **CHOPPED SALAD** | 10

Romaine, beets, applewood smoked bacon, oven-dried tomato, cucumber, olives, red onion, aged cheddar, Dijon-herb vinaigrette
Add to your salad: Verlasso Salmon + 9, Chicken Breast + 6, Grilled CAB Flank Steak + 8

 **GARDEN GAZPACHO**

cup | 5.5 **bowl** | 7.5

Seasonal vegetables, fresh herbs, olive oil, lemon crema

BIG PLATES

All burgers & sandwiches are served on locally-baked bread with a house-made pickle and choice of kettle chips, house-cut fries or coleslaw

STEAMED PORK BUNS | 14

Char Siu pork belly, pickled cucumber, scallion, hoisin

SOUTHWESTERN CHICKEN SALAD | 15.5

Blackened chicken breast, romaine, corn & black bean salsa, pepper jack cheese, crisp tortillas, roasted jalapeño ranch

LIGHTS OUT BURGER* | 16.5

Applewood smoked bacon, sharp cheddar, tobacco onions, arugula, tomato, BBQ & secret sauces

BUCKEYE BURGER* | 15.5

Ohio grass-fed beef, lettuce, tomato, red onion, choice of cheese, sesame kaiser bun

HOUSE-MADE VEGGIE BURGER | 14

House-made veggie burger with black beans, rice, spinach & mushrooms, Pepperjack, arugula, cucumber, tomato, onion, roasted pepper aioli

LAKE ERIE WALLEYE SANDWICH | 17

Ale battered, tartar sauce, lettuce, tomato, red onion, Italian roll

HAPPY HOUR
MONDAY-FRIDAY, 3-6PM
IN THE PUB



GLUTEN-FREE

*Eating raw or undercooked meats and seafood can be hazardous to your health.