



Weekend Brunch

BREAKFAST

TODAY'S FRENCH TOAST | 12

Please inquire

Add Miligan's Bourbon barrel-aged maple syrup +2

FARMERS BREAKFAST | 13

Seasonally-inspired eggs, home fries, choice of bacon, sausage or fruit. Egg whites available upon request.

SOUTH OF THE BORDER BOWL | 14

Black beans, red rice, poached eggs, house-made chorizo, avocado, tomato, crisp tortilla strips, Colorado & cilantro sauces

MALTED WAFFLE | 11

Marinated fresh berry compote, whipped cream, choice of bacon, sausage or fresh fruit
Add Miligan's Bourbon barrel-aged maple syrup +2

EGGS BENEDICT | 16

Poached eggs, Canadian bacon, English muffin, Hollandaise, home fries

CRAB CAKE BENEDICT | 19

Poached eggs, pan-fried crab cakes, Hollandaise, home fries

SMOKED SALMON BENEDICT | 15

House-smoked salmon cakes, poached eggs, citrus Hollandaise, home fries

BREAKFAST CLUB | 12

Scrambled eggs, cheddar, arugula, tomato, harissa mayo, home fries, choice of sausage or bacon



GLUTEN-FREE

IN OUR KITCHEN

Mike Waters, Executive Chef
Cece Fehlhaber, Banquet Chef



We strive to uphold the time-honored tradition of using as many local, natural and sustainable ingredients as possible. We believe strongly in the farmer-to-chef concept and work with local purveyors to feature locally grown fruits, vegetables and meats as well as free range eggs and sustainable aquaculture.

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

An automatic 20% gratuity will be added to parties of eight or more.

STARTERS

CHEESE PLATE | 14

A selection of three artisanal cheeses, dried and fresh fruits, crackers, breads

CHARCUTERIE BOARD | 14

A selection of three charcuterie, house-made preserves, mustard, cornichons, seasonal accoutrements, crackers

Substitute duck rillettes for one selection +6

GRILLED BRUSCHETTA | 14

Sicilian tomatoes, pesto, goat cheese, micro cress, balsamic reduction

CALAMARI | 14

Thai sweet chili, micro cilantro, sesame

OYSTERS ROCKEFELLER* | 15

Fresh oysters, creamy spinach, parmesan, breadcrumbs

SOUP & SALAD

Add to your salad

Verlasso Salmon +9, Chicken Breast +6
Grilled Certified Angus Beef Flank Steak +8
Fried Holistic Acres Egg +3

FRENCH ONION SOUP | 9

Baguette crouton, melted Gruyere cheese

SMOKED SALMON CHOWDER cup | 5.5 bowl | 7.5

House-smoked salmon, sweet corn, potatoes, Old Bay crouton

SOUP DU JOUR cup | 5.5 bowl | 7.5

Please inquire

CLASSIC CAESAR | 9

Romaine, garlic croutons, parmesan, creamy Caesar dressing

MIXED GREENS SALAD | 9

Roasted Kabocha squash, Marcona almonds, blood orange, house-made ricotta, cured egg yolk, pistachio vinaigrette

CHOPPED SALAD | 10

Romaine, beets, applewood-smoked bacon, oven-dried tomatoes, cucumber, olives, red onion, aged cheddar, smoked peppercorn vinaigrette

BLOODY MARY BAR

Build your own Bloody Mary with one or all of our 15 specialty garnishes. Made with locally distilled Watershed vodka | 9.99



ENTREES

BEEF WORTHINGTON* | 21

4oz filet, Gruyere potato gratin, sautéed spinach & arugula, Point Reyes blue cheese, wild mushroom demi

CRAB CAKES | 18

Roasted fingerling potatoes, sautéed haricots verts, Creole sauce, Old Bay aioli

GRILLED VERLASSO SALMON SALAD* | 17

Baby greens, quinoa, cucumber, tomato, red onion, sweet peppers, black olives, toasted almonds, lemon vinaigrette

SOUTHWEST CHICKEN SALAD | 15.5

Blackened chicken breast, romaine, corn & black bean salsa, pepperjack cheese, crisp tortillas, roasted jalapeno ranch

HARVEST VEGETABLE PLATE | 16

Black bean empanada, apple, beet & blue cheese salad, roasted root vegetables, sautéed kale, salt-roasted fingerling potatoes

BURGERS

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

BUCKEYE BURGER* | 15.5

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

LIGHTS OUT BURGER* | 16.5

Ohio grass-fed beef, applewood-smoked bacon, sharp cheddar, tobacco onions, arugula, lettuce, tomato, BBQ & secret sauces

HOUSE-MADE VEGGIE BURGER | 14

Black bean, rice, spinach & mushroom pattie, pepperjack cheese, arugula, cucumber, tomato, onion, roasted pepper aioli

VERLASSO SALMON BURGER | 13

Arugula, tomato, onion, tzatziki sauce

SIDES

HOUSE-CUT FRIES | 4

SALT-ROASTED FINGERLING POTATOES | 6

HARICOTS VERT | 5

SAUTÉED KALE | 5

APPLEWOOD SMOKED BACON | 4

SAUSAGE | 4

FRESH FRUIT | 5