

SMALL PLATES

DEVILED EGGS* 14 gf df

Bourbon Glazed Pork Belly, Smoked Mustard Caviar, Fresh Dill

CALAMARI 17 gf

Calamari Steak Strips, Whipped Ricotta, Calabrian Chili Honey, Basil

PRETZELS 13

Bavarian Pretzels, Gruyere Cheese Sauce, Tangy Mustard

LOBSTER ROLLS 22

Connecticut-style Butter Basted Warm Lobster Roll, Maine-Style Mayo Based Cold Lobster Roll, Chives, Butter

BREAD & SPREAD 16 gfa

Calabrian Chili Butter, Goat Cheese & Fig Jam, Anchovy Spread & Olive Tapenade

CRISPY ONIGIRI 15 gf df

Pan-Fried Sushi Rice, Ahi-Tuna Tartare, Avocado Puree, Toasted Sesame Seed, Yum Yum

KNIFE & FORK

DUCK* 35 gf

Pan-Seared Duck Breast, Blackberry Port Reduction, Black Truffle Whipped Potatoes

HALIBUT 40 gf

Seared Halibut, Beurre Blanc, Wild Mushroom Risotto

STEAK* 58 gf

8oz Wagyu Gold Denver Cut, Black Truffle Whipped Potatoes, Broccolini

LOBSTER GNOCCHI 36 gf

Butter Poached Lobster, Gnocchi, Gruyere, Aged Cheddar, Parmesan Tuile, White Truffle Oil, Chives

CHICKEN 28 gf

Panko Breaded Chicken Cutlet, Vodka Sauce, Gnocchi, Burrata, Balsamic Glaze, Basil

VENISON* 38 gf

Pan-Seared New Zealand Venison, Buffalo Trace Bourbon Glaze, Pineapple Risotto

RAVIOLI 28

Ohio City Pasta's Cremini Mushroom and Fontina Cheese Ravioli, Goat Cheese Alfredo, Blackened Chicken Breast, Confit Cherry Tomato, Herbs

THE CAESARS gf

Full 14 / Half 8

THE 100

Romaine, Fresh Parmigiano-Reggiano, Croutons, Caesar

BEET

Romaine, Roasted Beets, Goat Cheese, Candied Walnuts, Balsamic Caesar

CRISPY CHICKPEA

Romaine, Crispy Chickpeas, Calabrian Chili Caesar, Parmigiano-Reggiano, Pickled Red Onion, Lemon Zest

Protein add ons:

Chicken 7
Halibut 18
Salmon 9
6oz Flat Iron 10
8oz Wagyu 36

HANDHELD

Served w/ paving stones

EAST LIBERTY BURGER 20 gfa

Tallow Basted Ohio Beef, Caramelized Onion, Brick Cheese, Arugula, Roasted Shallot Aioli, Brioche

THE DIP 19 gfa

Shaved Ribeye, White Cheddar, Parsley, Horseradish Aioli, Rustic Baguette, Au Jus O.T.S.

SPICY CHICKEN CAESAR 17 gfa

Panko Breaded Chicken Cutlet, Romaine, Parmigiano-Reggiano, Calabrian Chili Caesar

DESSERTS

PISTACHIO TIRAMISU 10

Pistachio Cream, Espresso, Lady Fingers, Crumbled Pistachio

DIRT CAKE 10 gf

Chocolate Mousse Cream, Vanilla Custard, Oreo Crumble

AFFOGATO 8 gf

Pav's Creamery Vanilla Gelato, Espresso

SIDES

TRUFFLE STONES 7 gf

Smashed Fingerlings, Truffle Oil, Parmesan, Parsley, Lemon Herb Aioli

BRUSSELS SPROUTS 6 gf df

Buffalo Trace Bourbon Glaze, Pork Belly

BROCCOLINI 6 gf df

Lemon Zest, Garlic

WHIPPED POTATOES 6 gf

Olive Oil, Garlic

MUSHROOM RISOTTO 8 gf dfa

Arborio Rice, Mushroom Broth, Wild Mushrooms

GNOCCHI MAC 8 gf

Gruyere & White Cheddar, Parmesan, Parsley

HEIRLOOM CARROTS 7 gf df

Maple Bourbon Glaze

LOBSTER BISQUE 12

Creamy Lobster Bisque, Lobster, Chives

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
-gf=gluten free df=dairy free gfa=gluten free available dfa=dairy free available-

For transparency, please note that our fryer is shared with items that contain gluten. While we take care in preparation, anything cooked in the fryer may come into contact with gluten and is not suitable for those with celiac disease or severe gluten sensitivities.