



DINNER MENU

SMALL

ROASTED BEETS	12
whipped goat cheese tarragon honey arugula olive oil	
FRIED OYSTERS	13
cornmeal breading remoulade hot sauce	
BRUSSELS SPROUTS	7
honey balsamic sea salt	

SALADS

SHRIMP & AVOCADO	18
lemon poached shrimp fresh chickpeas arugula cucumber avocado aioli artichoke hearts herbs	
*CAESAR	15
chopped romaine & kale traditional dressing broken crostini parmesan	
PEAR & FENNEL	14
arugula shaved pear & fennel candied walnuts manchego spring berry vinaigrette	
SIMPLE SALAD	12
field greens cherry tomato red onion shaved parmesan champagne vinaigrette	

TO SHARE

PIMENTO CHEESE SANDWICH	8
roasted sweet peppers sharp cheddar duke's mayo texas toast	
SMOKED TROUT DIP	16
Ohio raised trout cream cheese chives pickled beans crackers	
MUSHROOMS	16
citrus yogurt marinade peppers onions chimichurri saba	
GRILLED VEGETABLES	10
marinated & grilled local vegetables goat cheese lemon oil	
CHARCUTERIE & CHEESE	32
3 artisanal salumis 3 artisanal cheeses house-made pickled things & pates mostarda crostini	
GRILLED OHIO CHICKEN THIGHS	12
southern greens brown butter vinaigrette	
BREAD & BUTTER	6
16 Bricks Bakery honey sea salt	

DUCK FAT TRUFFLE FRIES	9
parmesan black truffle dust herbs	
CHARRED BROCCOLINI & CARROT SLAW	12
golden raisins champagne vinaigrette sunflower seeds yogurt shallot	

PASTA

*SMOKED SALMON LINGUINE	27
crimini mushroom leeks garlic asparagus white wine parmesan	
SHRIMP PESTO BUCATINI	30
traditional basil pesto tiger shrimp pine nut gremolata	
CACIO E PEPE	22
linguini black pepper butter pecorino romano	
RISOTTO	20
carnaroli rice spring onion bacon garlic peas parmesan	

ENTREES

*GASLIGHT BURGER	16
cheddar shaved romaine tomato onion pickles mayo fries	
BROCCOLINI SANDWICH	15
charred broccolini curry yougurt cashews pomegranate seeds shaved red onion 11 grain bread fries	
FISH 'N CHIPS	24
cornmeal breaded walleye fries herbs remoulade	
*STEAK FRITES	36
skirt steak red wine pan sauce duck fat truffle fries parmesan	
LAMB CHOPS	37
pomegranate Israeli couscous onion sundried tomatoes pimenton vinaigrette basil mint	
PORK SCHNITZEL	25
pork loin herb breading smashed red potatoes sauerkraut curry aioli dill	
OHIO RAISED CHICKEN	27
airline breast Carolina gold rice celery root puree brown butter haricot vert almonds	

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We proudly source ingredients from local farmers and food producers whenever possible.

Our restaurant offers gluten-free options. We are not a gluten-free kitchen and cannot promise that our foods will be 100% gluten free.

DRINK MENU

WINE SELECTION

ON TAP

Jenny & François Rosé (California)	8
Coast & Barrel Pinot Noir (California)	8
Coast & Barrel Cabernet Sauvignon (California)	8
Puro Blanco Pinot Grigio (Italy)	8

WHITES

CARE Garnacha Blanca Nativa (Carinena, Spain)	12/48
Massey Dacta Sauvignon Blanc (Marlborough, New Zealand)	10/40
Domaine de Couron (Cotes de Rhone Village, France)	12/48
Badet Clement "Les Janelles" Chardonnay (Pays d'OC, France)	13/52
Grayson Chardonnay (California)	9/36
Von Schleinitz "High Def" Riesling (Mosel, Germany)	8/32
Abbazia di Novacella, Kerner (Alto Adige, Italy)	50
Melville Estate Chardonnay (Santa Rita Hills, California)	60

REDS

Humberto Canale Pinot Noir (Patagonia, Argentina)	9/36
Chiara Pinot Noir (Pfalz, Germany)	11/44
Honoro Vera Merlot (Jumilla, Spain)	8/32
Fuenmayor Crianza (Rioja, Spain)	12/48
Pampas Estate Malbec (Mendoza, Argentina)	10/40
Three (Gather) Red Blend (Contra Costa, California)	13/52
Don Manuel Villafane (Legado) Cabernet Sauvignon (Mendoza, Argentina)	9/36
Three (Contra Costa) Zinfandel (Clarksburg, California)	12/48
Villa Calcinaia Chianti Classico (Tuscany, Italy)	45
Robert Sinskey POV Blend (Napa, California)	75
Highway 12 Merlot (Sonoma, California)	50

SPARKLING

Gratiot-Pilliet Champagne (France)	75
Bellino Prosecco (Italy) Split	12
Risata Red Moscato (Italy)	13/52

DESSERT WINE

Noval Tawny Port (Portugal)	9
Boston Bual Madeira (Portugal)	15

COCKTAILS

LOLA	11
blanco tequila lemon strawberry puree clove syrup	

SECRET GARDEN	12
four peel gin st. germaine lemon honey syrup lavender bitters	

OLD SPORT	12
makers mark amaro nonino lemon sweet tea simple cointreau black lemon bitters	

TROPIC OF CANCER	11
pineapple rum ancho reyes poblano lime cilantro simple velvet falernum pineapple tiki bitters	

HOLLY GOLIGHTLY	12
stoli cucumber lime mint cucumber simple	

ROSE TATTOO	11
ketel one botanical cointreau lemon peach schnapps rose seasonal fruit	

BIRTH OF VENUS	12
sage-infused gin italicus grapefruit prosecco	

THE AWAKENING	12
vanilla vodka kahlua espresso simple cacao bitters	

BEERS: BOTTLE & CANS

LAGERS

PBR	3
Budweiser	4
Bud Light	4
Miller Lite	4
Coors Light	4
Yuengling	4
Michelob Ultra	5
Stella	6
Negra Modelo	6
Heineken	7
Corona	6

IPAS

Bell's Two Hearted	7
Taft's Gavel Banger	7
Cloud Harvest	7

ALES

MadTree Happy Amber	6
50 W Chasing Sunsets Peach Ale	6

PORTERS & STOUTS

Breckenridge Nitro Vanilla Porter	6
Left Hand Milk Stout	8

CIDERS, SOURS, & SELTZERS

High Noon Seltzer	6
Down East	9
Rhinegeist Zango	6
Urban Artifact Gadget	10
Rhinegeist Hard Tea	6

DESSERT

Blueberry Lemon Layer Cake	8
Brownie S'mores Toasted Marshmallow & Chocolate Ganache	9
Woodford Bourbon Gelato	7
Lemon Basil Sorbet	6

General Manager	Ron Hill
Chef	Matthew Schroeder
Sous Chef	Larry Neadham
Bar Manager	Brooke Peters