

STARTERS

Goat Cheese Dip
Whipped goat + cream cheese / fresh basil
greek olive medley / roasted red peppers / olive oil
local honey / crispy fried naan / $16

Lobster Deviled Eggs
Hard boiled eggs / lobster claw & knuckle
honey sriracha / smoked paprika / $16

Lost Spaghetti
Four homemade beef + pork meatballs / house marinara
mozzarella + parmesan / garlic bread baguette / $17

Calamari
Lightly breaded + fried / bell pepper + onion medley
chile spiced slaw / sambal / $16

Tallow Fried Wings
Choice of sauce: homemade bbq
garlic parmesan / sticky sesame / $15

Hungarian Peppers
Homemade Italian sausage / provolone
house marinara / parmesan / $16

Kimchi Fried Cauliflower
Spiced + fried cauliflower / kimchi / sriracha aioli / $16

Honey Truffle Brussels
Fried brussels sprouts / truffle oil / grated parmesan
local honey / crispy bacon crumble / $16

Braised Beef Egg Rolls
Brunty Farms ginger soy braised beef / cabbage
scallion / carrot / nuoc cham / $15

SALADS & SOUP

Add chicken + $7 / Flat Iron steak + $14
Faroe Island salmon* + $15

House
Local greens / cheddar / cherry tomato / cucumber
homemade crouton / choice of dressing / Half $8 - Full $14

Seasonal
Local greens / crumbled goat cheese / pear
roasted butternut squash / onion / spiced nut medley
cranberry vinaigrette / Half $11 - Full $20

Grilled Caesar
Grilled romaine / shaved + grated parmesan
garlic butter crostini / caesar vinaigrette / $16 one size

Cobb
Local greens / crispy bacon / cheddar / egg / avocado
pickled red onion / cherry tomato / homemade crouton
ranch or blue cheese / Half $12 - Full $22

Greek
Local greens / feta / cherry tomato / cucumber / red onion
kalamata olive / greek vinaigrette / Half $10 - Full $18

French Onion
Onion au jus / homemade crouton / swiss / $12

Soup of The Day / $9

THE BUTCHER BLOCK*

Choose from one of our freshly cut steaks served with your choice of sauce and starch:

Butcher's Cut	Filet	Bone In Ribeye
Daily Selection / MP	8 oz Center Cut / $58	24 oz / $68

Sauce selection: ***Mushroom Demi-Glace • Compound Butter Bleu Cheese & Black Pepper • Rojo Chimichurri***

Starch selection: ***Tallow Fried Red Skin Potatoes House Rosemary & Garlic Fries • Mashed Potatoes***

Add seasonal vegetable +$6: ***Asparagus • Broccolini Roasted Carrots***

ENTREES

Halibut
Wild caught halibut / cardamom carrot purée
bok choy / Epiphany local chestnut mushroom
blistered cherry tomato / ginger-miso beurre blanc / $40

Faroe Islands Salmon*
Sesame crusted salmon / cauliflower fried rice
CLE kitchen kimchi / sriracha aioli / togarashi / $34

Herb Roasted Chicken
Two 6oz herb crusted chicken breasts / roasted carrots
lemon parmesan orzo / beurre blanc / $30

Pork Chop*
Ohio raised porterhouse pork chop / butternut squash purée
crispy fried brussels / cider dijon au jus / $35

Steak + Frites
Brunty Farms hanger steak / rojo chimichurri
house rosemary & garlic fries / asparagus or broccolini / $44

Braised Beef + Pierogis
Braised beef / Ohio City pierogis / house demi
Epiphany local mushroom / horseradish crème fraîche / $34

Linguini Alla Vodka
Homemade fresh linguini / beef + pork meatballs
spicy tomato cream / garlic / torched ricotta / $32

Pot Pie Gnocchi
Grilled chicken breast / Ohio City gnocchi
mirepoix / herbed cream reduction / mushroom
sweet corn / peas / grated parmesan / $35

T-F-R Burger
Two Brunty Farms smash patties / American cheese
caramelized onions / burger sauce / homemade pickles
brioche bun / house rosemary & garlic fries / $21 GF Bun +$2

DESSERT

Seasonal Cheesecake
Chef's daily selection / $14

Cast Iron Cobbler
Rotating seasonal cobbler served hot with
Pav's Creamery vanilla bean ice cream / $15

Triple Layer Carrot Cake
The iconic dessert from Karla's Sweetopia in Akron / fresh berries / **$12**

**These items are served raw or undercooked, and may contain raw or undercooked ingredients.Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 3% convenience fee will applied to all sales paid with a credit card. If paying with cash the convenience fee will be removed.*