



KITCHEN

LUNCH

56KITCHEN.COM

56 KITCHEN  
33587 AURORA RD.  
SOLO, OHIO 44139  
440-349-0056

V = VEGETARIAN  
VEG = VEGAN  
GF = GLUTEN FREE

## GREENS | \$10 | *Fresh Salads dressed and tossed to order. All salads served with house made bread.*

### FRENCH KISS **V GF**

Mixed and Wild Greens / Caramelized Pears / Fresh Berries / Crumbled Goat Cheese / White Balsamic

### MEDITERRANEAN SALAD **V GF**

Mixed Greens / Chopped Tomatoes / Cucumbers / Feta / Kalamata Olives / Pickled Red Onion / Red Wine Oregano Vinaigrette

### BEET SALAD **V GF**

Baby Spinach / Roasted Marinated Beets / Golden Raisins / Shaved Apple / Crumbled Goat / White Balsamic Vinaigrette

### QUINOA SALAD **VEG**

White Quinoa / Charred Broccoli / Tomatoes / Cucumbers / Carrots / Mint-Pepper Vinaigrette

### SPINACH SALAD **V**

Baby Spinach / Wild Mushrooms / Chopped Egg / Pickled Red Onion / House Made Croutons / Balsamic Vinaigrette

### CAESAR

Romaine / 24 Hour Roasted Tomatoes / House Made Croutons / Parmesan / Caesar Dressing

### RAW GREEN SALAD **VEG**

Kale / Spinach / Cabbage / Apple / Cranberry / Shaved Beet / Sunflower Seeds / Carrots / Rice Noodle / Lemon Raspberry Vinaigrette

### FATTOUSH **VEG**

Mixed Greens / Chopped Tomatoes / Cucumbers / Shallots / Toasted Bread / Lemon Citrus Vinaigrette

### THE ORIGINAL | \$12

Julienne House Roasted Turkey / Ham / Swiss Cheese / Chopped Tomatoes / Chopped Iceberg / Garlic Vinaigrette

#### + ADD-ON FOR YOUR GREENS

ALL NATURAL GRILLED CHICKEN BREAST | \$3 / CHILI RUBBED FLANK STEAK | \$5  
MEDITERRANEAN SPICED SALMON | \$5 / SHRIMP | \$5 / BACON | \$3

## GOURMET ARTISAN PIZZAS *Small and Large | Gluten Free add \$2 (small only)*

### MARGARITA | \$11 / \$15 **V**

Plum Tomato Sauce / Fresh Basil / Fresh Mozzarella

### THE FORAGE | \$12 / \$16 **V**

Mushrooms / Herbs / Fresh Garlic / Mozzarella Blend / Spinach / Olive Oil

### BELT | \$13 / \$17

Aglio Olio / Mozzarella / Grape Tomatoes / Bacon / Wild Greens / Sunny Side Egg / Hot Chili Aioli

### PROSCIUTTO PIE | \$16 / \$20

Shakshouka Red Sauce / Shaved Prosciutto / Mozzarella-Provolone Blend / Shaved Fennel / Cherry Tomatoes / Arugula / Crushed Pistachios / Balsamic Reduction

### SPESSO | \$15 / \$19

Plum Tomato Sauce / House Made Sausage / Pepperoni / Meatballs / Mozzarella and Provolone Blend

### HAWAIIAN 5-6 | \$15 / \$18

Red Sauce / Chicken / Bacon / Pineapple / Mozzarella / Parmesan

### A PIEDI NUDI | \$14 / \$18 **V**

EVOO / Roasted Garlic / Roasted Peppers / Artichoke Hearts / Mushrooms / Baby Spinach / Caramelized Red Onions / Parmesan / Mozzarella Provolone Blend

### THE SHAKSHOUKA | \$14 / \$18 **V**

Spicy Middle Eastern Tomato Sauce / Creamy Burrata / Garlic / Fresh Herbs / Farm Fresh Egg

### WHITE SHRIMP | \$15 / \$19

Roasted Garlic Parmesan Cream / Spinach / Artichokes / Smoked Mozzarella / Shrimp

### BIANCO | \$11 / \$14 **V**

EVOO / Roasted Garlic / Fresh Mozzarella / Mozzarella Provolone Blend / Parmesan

### TRADITIONAL | \$11 / \$14 **V**

Red Sauce / Mozzarella and Aged Provolone / Parmesan

#### + EXTRAS \$2 Small | \$3 Large

Pepperoni / House Made Sausage / Meatballs / Bacon / 24 Hour Roasted Tomatoes / Olives / Artichoke Hearts / Mushrooms / Onions / Spinach / Kale / Extra Cheese / Egg / Banana Peppers / Arugula

Add Shrimp or Grilled Chicken | \$4 Small | \$5 Large

#### Vegan Gluten Free Dough

Add \$2.00 (Small Pizzas Only)

#### Vegan Cheese Available

Add \$2 Small | \$3.00 Large

## SANDWICHES and MORE

*Our Sandwiches and Burgers are served with our fresh cut fries or a side Field Green House Salad.*

*Any Sandwich or Burger could be made Gluten Free served open-faced on our Masa Waffle – Add \$2.00*

### SALMON CLUB | \$14

Seared Salmon / Field Greens / 24-Hour Roasted Tomatoes / Avocado / Bacon / Summer Herb Aioli / Open-Faced on Toasted House-Made Focaccia Bread

### 56 PHILLY STEAK SANDWICH | \$14

Chili Rubbed Flank Steak / Caramelized Onions & Wild Mushrooms / Fresh Horseradish Spread / House Smoked Mozzarella

### LOVE BIRD SANDWICH | \$11

Marinated All Natural Chicken Breast / Swiss / Fried Brussel Sprouts / Greens / Tomato Jam

### TRIO SAMPLER | \$12

Roast Turkey and Avocado on Pretzel Slider / Fresh Cut Fries / Field Green Salad

### ROAST TURKEY and AVOCADO SANDWICH | \$12

House Roast Turkey Off the Bone / Field Greens / 24 Hour Roasted Tomatoes / Sliced Avocado / Citrus Roasted Garlic Aioli / 9 Grain Bread

### HOUSE GRILLED CHEESE SANDWICH | \$10 **V**

Smoked Mozzarella / Swiss / White Cheddar / 9 Grain Bread  
(Choice of field green salad, fresh cut fries, or bowl of soup)

### GRILLED OYSTER STEAK SANDWICH | \$11 **V VEG**

Marinated and Grilled Oyster Mushroom / 24 Hour Tomatoes / Wild Greens / Charred Green Onion Tofu Aioli

### SHORT RIB TACOS | \$12

Chili Rub Braised Short Ribs / Fire Roasted Salsa / Cabbage / Avocado-Lime Crema

### FISH TACOS | \$11

Grilled Marinated Fresh Catch / Shredded Cabbage / Pico de Gallo / Aguachile Sauce

### CLASSICO BURGER | \$10

8 oz. Ohio Burger Blend / LTO / House Aioli / Brioche Bun  
Add your choice of cheese \$2

### FARMHOUSE BURGER | \$15

8 oz. Special Blend / Greens / Tomatoes / Sunny Side Up Egg / Maple Bacon / Roasted Garlic Aioli / Smoked Mozzarella / Brioche Bun

### VEGGIE BURGER | \$10 **VEG**

Delicious Blend of Quinoa, Legumes & Brown Rice / Greens / Tomato Jam / Avocado / Focaccia Bread

#### + EXTRAS \$2 each

SMOKED BACON / AVOCADO / WILD MUSHROOMS /  
CAMELIZED ONIONS / CHEESE / FRIED EGG

## PLATES *If you would like to add a Side Field Green Salad or Side Caesar Salad add \$2.95*

### GRILLED SALMON | \$18 **GF**

Marinated and Grilled Fresh Salmon / Umami Butter / Seasonal Vegetables / Spiced Roasted Potatoes

### VEGAN SPAGHETTI and MEATBALLS | \$14 **VEG**

Zucchini & Squash Spaghetti / Quinoa, Barley & Bulgur Wheat Non-Meatballs / Tomato Coulis

### HERB ROASTED CHICKEN | \$15

Semi-Boneless Chicken / Natural Pan Jus / Mashed Zucchini and Quinoa / Seasonal Vegetables

### MACARONI and CHEESE | \$9 **V**

Creamy Blend of 4 Cheeses  
Add Bacon \$2 / Brussel Sprouts \$2 / Roasted Chicken \$5

## SOUP and SIDES

### SOUP | \$6 **VEG GF**

Portuguese White Bean and Kale **V VEG GF**  
Silky Tomato Soup **V VEG GF**

### SEASONAL ROASTED VEGETABLES | \$5 **VEG GF**

ROASTED BRUSSEL SPROUTS | \$5 **VEG GF**  
HERB AND GARLIC ROASTED BABY POTATOES | \$5 **VEG GF**

### BARLOTTO-HERB VEGETABLE BARLEY RISOTTO | \$5 **VEG**

FRESH CUT FRIES | \$4 **VEG GF**  
MASHED ZUCCHINI QUINOA | \$5 **V GF**

MAKE SURE TO ASK ABOUT OUR DAILY SPECIALS

## WINE BY THE GLASS

Brut   Laurent Perrier   Champagne, France	\$15	
Brut   Charles Armand   France	\$7	\$26
Rose   Quatre Tours   Provence, France	\$9	\$34
Riesling   Leonard Kreuzsch   Mosel, Germany	\$7	\$26
Pinot Grigio   Kris   Veneto, Italy	\$8	\$30
Sauvignon Blanc   Domaine Alphonse Dolly   Loire, France	\$9	\$34
Sauvignon Blanc   Astrolabe   New Zealand	\$12	\$46
Vermentino   Poggio Al Tesoro   Toscana, Italy	\$13	\$50
Chardonnay   Glenbrook   California	\$7	\$26
Chardonnay   A to Z   Oregon	\$9	\$34
Chardonnay   Laguna Winery   Russian River Valley, CA	\$12	\$46
Pinot Noir   Bridlewood Estate   California	\$9	\$34
Red Blend   Kevin Brown   California	\$9	\$34
Valpolicella   Allegrini   Verona, Italy	\$11	\$42
Cabernet Sauvignon   Glenbrook   California	\$7	\$26
Cabernet Sauvignon   Bridlewood Estate   Paso Robles, CA	\$9	\$34
Malbec   Vista Flores, Catena   Mendoza, Argentina	\$10	\$38
Red Blend   The Improviser   California	\$10	\$38

## WINE BY THE BOTTLE

Prosecco   Adami   Veneto, Italy	\$40
Brut Rose   Aimery   Limoux, France	\$38
Soave   Pieropan   Veneto, Italy	\$46
Pinot Grigio   Maso Canali   Veneto, Italy	\$40
Sauvignon Blanc   Pietro Family Cellars   Napa, CA	\$48
Treaussau Gris   Windgap   Russian River Valley, CA	\$56
Chardonnay   Domaine Laroche   Chablis, France	\$56
Chardonnay   Joseph Phelps   Sonoma Coast, CA	\$56
Pinot Noir   J Vineyards   3 County Blend, CA	\$42
Pinot Noir   Talbott Vineyards   Monterey, CA	\$59
Malbec   Gascon   Mendoza, Argentina	\$38
Cabernet Sauvignon   Ferrari Carano Reserve   California	\$56
Cabernet Sauvignon   Our Gang   Napa, CA	\$90

## CLASSIC COCKTAILS \$12 *Featuring Carpano Antica Sweet Vermouth*

- Manhattan | Makers Mark / Vermouth / Bitters
- Rob Roy | Johnnie Walker Red / Vermouth / Bitters
- Boulevardier | Makers Mark / Vermouth / Campari
- Side Car | Hennessy / Cointreau / Lemon
- Old Fashioned | Makers Mark / Bitters / Sugar / Cherry / Orange

## ADAPTATIONS

- French 56 | Hendricks Gin / Blackberry / Lemon / Simple / Bubbles | \$10
- Kitchen Margarita | Milagro Silver / Cointreau / Lime / Jalapeno Simple / Cucumber | \$10
- 56 Sangria | Seasonal Creation | \$8

## REFRESHING LIBATIONS

- Strawberry Lemon Drop | Absolut Citron / Strawberry / Lemon, Simple | \$9
- Caipirinha | Leblon Cachaça (Brazilian Rum) / Lime / Sugar | \$9
- Blueberry Fields | Stoli Blueberi / Absolut Citron / Blueberries / Lemon / Simple | \$11

## TOP SHELF SCOTCH & BOURBON *(Subject to change)*

Laphroaig 10 Year	Basil Hayden's	Colonel E.H. Taylor:
Lagavulin 16 Year	Eagle Rare	Small Batch
Glenmorangie 10 Year	Jefferson's Reserve	Single Barrel
Macallan 12 Year		Barrel Proof

### WOODFORD FLIGHT | \$20

Woodford Reserve	Woodford Rye	Woodford Double Oaked
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## BOTTLED BEER

Guinness on Draft	Budweiser	Bud Light	Yuengling
Great Lakes Edmund Fitzgerald	Stella Artois	Amstel Light	Corona
Great Lakes Dortmund Gold	Original Sin Cider	O'Doul's N/A	

## ASK ABOUT OUR ROTATING DRAFT BEER SELECTION

### BEVERAGES \$2.50

Coca Cola	Diet Dr. Pepper	Mountain Dew	Coffee
Diet Coca Cola	Sprite	Lemonade	Decaf Coffee
Dr. Pepper	Sprite Zero	Fresh Brewed Ice Tea	