

STARTERS

HOUSE HUMMUS | \$7 v+
grilled flatbread / crudite

WARM OLIVES | \$7 v+ GF
fennel / chili / oregano / sea salt / orange zest

CRISPY BRUSSELS SPROUTS | \$8 v+ GF
walnut / caper / scallion vinaigrette

CHICKEN WINGS CONFIT | \$10 GF
cilantro / pickled chili / sweet lime aioli

SMOKED TOFU SATAY | \$9 v+ GF
coconut milk / peanut sambal / cilantro / ginger / scallion sauce

BURRATA SHAKSHUKA | \$10 v
burrata / shakshuka eastern tomato sauce / flatbread

FRITTO MISTO | \$10 v GF
crispy artichoke hearts / cauliflower / red pepper / chili aioli / house tomato sauce

MOROCCAN EGGPLANT SPREAD | \$8 v+
charred eggplant / tomato / Moroccan spices / house crostini / house flat bread

SALADS \$10 | Served with our famous pretzel roll | All salads can be made gluten free

FRENCH KISS v
mixed and wild greens / caramelized pears / fresh berries / crumbled goat cheese / balsamic vinaigrette

CAESAR v
romaine / oven roasted tomato / garlic crouton / romano / house caesar

ROASTED BEET v
mixed greens / arugula / ricotta / toasted almond / orange zest / honey mint vinaigrette

WARM MUSHROOM & SPINACH v
whipped chevre / garlic crouton / cranberry / brown sugar vinaigrette

MEDITERRANEAN v
mixed greens / tomato / cucumbers / feta / kalamata / pickled red onion / red wine vinaigrette

ARUGULA & GRAPEFRUIT v+
pine nuts / fennel / olives / pickled fresno / red wine vinaigrette

THE WEDGE
chilled Iceberg / crumbled bleu / bacon / tomato / pickled red onion / house made ranch

SOM SALAD v
mixed greens / tomatoes / cucumbers / olives / mozzarella and aged provolone blend / balsamic vinaigrette

THE "ORIGINAL" ORIGINAL | \$12
(aka pewter mug salad / pub salad)
juliened turkey / ham / swiss / tomato / chopped iceberg / garlic vinaigrette / served with our famous pretzel bagel
Substitute Turkey off the Bone \$2

ADD-ONS FOR YOUR SALAD
All-Natural Grilled Chicken Breast \$3
Salmon \$5
Flank Steak \$5
Bacon \$3

PIZZA | Small/Large

MARGARITA | \$12 / \$16 v
tomato sauce / fresh mozz / oven roasted tomato / basil / evoo

TRADITIONAL | \$12 / \$16 v
tomato sauce / mozzarella and aged provolone / romano

WILD MUSHROOM | \$13 / \$17 v
caramelized onion / fontina / arugula / oregano

FOUR CHEESE BIANCO | \$13 / \$16 v
ricotta / fontina / mozzarella / romano / garlic / oregano

PROSCIUTTO | \$16 / \$20
sunny eggs / ricotta / pickled chili / romano / evoo

SPESSO | \$16 / \$20
tomato sauce / house made sausage / pepperoni / meatballs / mozzarella & aged provolone blend / chili infused honey

PIEDI NUDI | \$15 / \$19 v
roasted pepper / artichoke / mushroom / spinach / caramelized onion / mozzarella and aged provolone

THE AUSTIN | \$16 / \$20
house made BBQ sauce / fontina cheese / brisket / pickled fresno

MAKE IT YOUR WAY
Start with our Traditional Pizza
ADD: \$2 SMALL ea. / \$3 LARGE ea.
Pepperoni / House Made Sausage / Meatballs / Bacon / Roasted Tomato / Onion / Spinach / Extra Cheese / Egg / Hot peppers / Arugula / Black Olives / Vegan Cheese
ADD: \$4 SMALL ea. / \$5 LARGE ea.
Grilled Chicken / Flank Steak
GLUTEN FREE DOUGH ADD: \$2 (small only)

SANDWICHES & BURGERS | Served with hand cut fries or side field salad | Any sandwich can be made gluten free served open face on our masa waffle \$2

SALMON & AVOCADO | \$15
seared Atlantic salmon, oven roasted tomato, mixed greens, sweet lime aioli. served open faced on focaccia

WILD MUSHROOM | \$12 v
roasted mushrooms & peppers, fresh mozzarella, arugula, caper, red wine vinaigrette, focaccia

56 PHILLY STEAK SANDWICH | \$15
chili rubbed flank steak / house smoked mozzarella / caramelized onion / mushrooms / house made horseradish sauce / brioche bun

VEGGIE BURGER | \$12 v+
delicious blend of quinoa, legumes and brown rice / greens / avocado / tomato jam / on focaccia bread

LOVE BIRD | \$14
marinated all natural chicken breast / swiss /fried Brussels sprouts / greens / tomato jam / brioche bun

CHICKEN SCHNITZEL | \$13
boneless thigh / house pickle / iceberg / tomato / house aioli / charred lemon / brioche bun

CLASSICO BURGER | \$12
8oz special blend / LTO / House aioli
Add cheese \$2: smoked mozzarella / white american / cheddar / swiss / bleu cheese

FARMHOUSE BURGER | \$15
8oz special blend / cheddar / sunny egg / bacon / pickled red onions / arugula / mustard aioli

SANDWICH EXTRAS \$2 each
bacon / avocado / caramelized onions /cheese / fried egg / mushrooms

PLATES | add a side field salad or Caesar salad \$3.95

VEGAN SPAGHETTI & MEATBALLS | \$14 v+
zucchini & squash / quinoa, barley and bulgur wheat non-meatballs / tomato coulis

AIRLINE CHICKEN BREAST | \$17 GF
roasted crispy potatoes / braised fennel / peppers / shallots / wild mushrooms / garlic / wine

GRILLED SALMON | \$19
farro risotto / spinach / caper / brown butter / charred lemon

CAVATELLI | \$15 v
tomato sauce / basil / black pepper / romano

GRILLED PORK CHOP | \$21
creamy polenta / braised greens with bacon / almond salsa verde

STEAK & FRITES | \$19 GF
grilled flank steak / wild mushroom demi / seasonal vegetables / fresh cut fries / mustard aioli

SIDES

ROASTED CAULIFLOWER | \$6 v GF
toasted almond, golden raisin, brown butter

FARRO RISOTTO | \$5 v
wild mushroom, parsley oil

CREAMY POLENTA | \$5 v GF
tomato sauce, mascarpone, toasted focaccia

SEASONAL VEGETABLES | \$5 v+ GF

BRAISED GREENS W/BACON | \$5 GF

FRESH CUT FRIES | \$5 v+ GF
malt vinegar, mustard aioli sides

BEVERAGES

- Coca-Cola
- Diet Coke
- Dr. Pepper
- Diet Dr. Pepper
- Sprite
- Sprite Zero
- Mountain Dew
- Lemonade
- Fresh Brewed Iced Tea
- Coffee
- Decaf Coffee
- Hot Tea Selection
- San Pelligrino (750ml \$5)

MAC & CHEESE | \$14
VEGAN v+ GF
brown rice noodle / wild mushroom / leek / tomato jam

GOAT v
fresh cavatelli / rosemary / goat cheese

ADD ONS
Roasted Brussels Sprouts \$2 / Bacon \$2 / Grilled Chicken Breast \$3

WINE

BUBBLES

Prosecco La Marca Italy	\$11	\$42
Brut Rosé Aimery Limoux, France	\$10	\$38
Brut Veuve Clicquot Champagne, France		\$90

WINE BY THE GLASS *(lighter to full bodied)*

Riesling Leonard Kreuzsch Mosel, Germany	\$7	\$26
Pinot Grigio Kris Veneto, Italy	\$8	\$30
Sauvignon Blanc White Haven Marlborough, NZ	\$11	\$42
Chardonnay Glenbrook California	\$7	\$26
Chardonnay Pedroncelli Dry Creek Valley, CA	\$10	\$38
Rosé Benziger Sonoma, California	\$9	\$34
Pinot Noir Hahn Central Coast, California	\$9	\$34
Red Blend Murphy Goode California	\$8	\$30
Malbec Trapiche Broquel Mendoza	\$10	\$36
Red Blend (Zin Based) The Predator Lodi, CA	\$10	\$38
Cabernet Glenbrook California	\$7	\$26
Cabernet J Lohr Paso Robles, California	\$10	\$38

WINE BY THE BOTTLE *(lighter to full bodied)*

White Sauvignon Blanc Blend Legende Bordeaux, France	\$38
Sauvignon Blanc St. Supery Napa, California	\$35
Chenin Blanc Marc Bredif Vouvray, France	\$50
Vermentino Poggio Al Tesoro Toscana, Italy	\$45
Chardonnay Chalk Hill Sonoma Coast, CA	\$50
Pinot Noir Boen Russian River Valley, CA	\$42
Pinot Noir Belle Glos Santa Maria, California	\$62
Grenache Shatter Maury, France	\$50
Red Blend (Baby Amarone) Pasqua PassiMento Veneto, Italy	\$40
Merlot Emmolo Rutherford, Napa, California	\$62
Cabernet Franc Owen Roe Yakima Valley, Washington	\$62
Zinfandel Seghesio Sonoma, California	\$40
Zinfandel Blend Ridge 3 Valleys, California	\$65
Cabernet Sauvignon Arena Red Hills, Lake County, CA	\$45
Cabernet Sauvignon Double Lariat - Jamieson Ranch Napa, CA	\$70
Syrah Klinker Brick Farrah Syrah Lodi, California	\$40
Bordeaux Style Red Blend Arise, Blackbird Vineyards Napa, CA	\$95

COCKTAILS

CLASSICS *(Stronger to Lighter)*

MANHATTAN | \$11

Makers Mark / Carpano Vermouth / Bitters

OLD FASHIONED | \$11

Woodford Rye / Demarara / Simple / Bitters / Peel / Cherry

BOULEVARDIER | \$11

Bulleit / Carpano Vermouth / Campari / Peel

SIDE CAR | \$12

Hennessey / Cointreau / Lemon / Sugar

BEE'S KNEES | \$11

The Botanist / Lemon / Honey / Rosemary

DAIQUIRI \$9

Bacardi Light / Lime / Simple

TITO'S MULE | \$9

Tito's / Lime / Fever Tree Ginger Beer

ADAPTATIONS & CREATIONS *(Stronger to Lighter)*

NONINO NEGRONI | \$12

Bourbon Barrel Gin / Nonino Amaro / Carpano Vermouth / Peel

KITCHEN MARGARITA | \$9

Milagro Silver / Cointreau / Lime / Jalapeno Simple / Cucumber

STRAWBERRY LEMON DROP | \$9

Absolut Citron / Strawberry / Lemon / Simple / Limoncello

BLUEBERRY FIELDS | \$10

Stoli Blueberi / Absolut Citron / Blueberries / Lemon / Simple

FRENCH 56 | \$10

Hendrick's / Blackberry / Lemon / Simple / Brut Rose

CRANBERRY SPICE \$11

Kettle One / Cointreau / Allspice Dram / Cranberry / Lemon / Simple

CUCUMBER COLLINS | \$9

Effen Cucumber / Orange / Lemon / Simple / Soda

56 SANGRIA | \$8

Seasonal Creation

TOP SHELF SPIRITS

SCOTCH

Lagavulin 16 Year

Oban 14 Year

Macallan 12 Year

IRISH

RedBreast

The Sexton

BOURBON

Basil Hayden's

Angel's Envy

Jefferson's Reserve Special Edition

TEQUILA

Dobel Diamante

Don Julio Reposado

Suavecito Anejo

WOODFORD FLIGHT \$20

Woodford Reserve | Woodford Rye | Woodford Malt

BEER

OHIO CRAFT DRAFTS

Platform - New Cleveland Palesner

Market Garden - Prosperity Wheat

Columbus Brewing - IPA

Great Lakes - Rotating Seasonal

BOTTLES & CANS

Great Lakes Dortmund Gold

Revolution AntiHero IPA

Sierra Nevada Pale Ale

Six Point Resin Double IPA

Seventh Son Stone Fort

Kentucky Bourbon Barrel Ale

Jackie O's Firefly Amber

Old Rasputin Imperial Stout

Jackie O's Razz Wheat

Birra Moretti

Fat Head's Bumbleberry

Bud Light

Dogfish Head Namaste White

Coors Light

Boulevard Tank 7 Farmhouse

Yuengling

Unibroue La Fin du Monde Tripel

Down East Craft Cider

BrewDog Hazy Jane NE IPA

O'Doul's N/A