

**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 almonds / 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**

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

**THE "ORIGINAL" ORIGINAL | \$11**

(aka pewter mug salad / pub salad)

julienned 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

**ARTISAN FLATBREAD PIZZA**

**MARGARITA | \$10 v**

tomato sauce / fresh mozz / oven roasted tomato / basil / evoo

**TRADITIONAL | \$10 v**

tomato sauce / mozzarella and aged provolone / romano

**WILD MUSHROOM | \$10 v**

caramelized onion / fontina / arugula / oregano

**FOUR CHEESE | \$10 v**

ricotta / fontina / mozzarella / romano / garlic / oregano

**PROSCIUTTO | \$13**

sunny eggs / ricotta / pickled chili / romano / evoo

**SPESSO | \$13**

tomato sauce / house made sausage / pepperoni / meatballs / mozzarella & aged provolone blend / chili infused honey

**PIEDI NUDI | \$12 v**

roasted pepper / artichoke / mushroom / spinach / caramelized onion / mozzarella and aged provolone

**THE AUSTIN | \$12**

house made BBQ sauce / fontina cheese / brisket / pickled fresno

**MAKE IT YOUR WAY**

Start with our Traditional Pizza

ADD: \$2 ea.

pepperoni / house made sausage / meatballs / bacon / roasted tomato / onion / spinach / extra cheese / egg / hot peppers / arugula / vegan cheese

ADD: \$4 ea.

grilled chicken / flank steak

GLUTEN FREE DOUGH ADD: \$2

**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 | \$14**

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

**HOUSE GRILLED CHEESE | \$10 v**

smoked mozzarella / swiss / cheddar / herb focaccia (choice of field green salad, fresh cut fries or bowl of soup)

**56 PHILLY STEAK SANDWICH | \$14**

chili rubbed flank steak / house smoked mozzarella / caramelized onion / mushrooms / house made horseradish sauce / brioche bun

**VEGGIE BURGER | \$10 v+**

delicious blend of quinoa / legumes and brown rice / greens / avocado / tomato jam / on focaccia bread

**ROAST TURKEY & AVOCADO SANDWICH | \$12**

house roast turkey off the bone / field greens / 24 hour roasted tomatoes / sliced avocado / citrus roasted garlic aioli / herb focaccia

**LOVE BIRD | \$12**

marinated all natural chicken breast / swiss /fried Brussels sprouts / greens / tomato jam / on brioche bun

**CHICKEN SCHNITZEL | \$12**

boneless thigh / house pickle / iceberg / tomato / house aioli / charred lemon / brioche bun

**56 QUE BRISKET | \$15**

slow roasted beef brisket / cheddar / pickled onion / arugula / house made BBQ sauce

**CLASSICO BURGER | \$10**

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

**GRILLED SALMON | \$18**

farro risotto / spinach / caper / brown butter / charred lemon

**AIRLINE CHICKEN BREAST \$16 GF**

roasted crispy potatoes / braised fennel / peppers / shallots / wild mushrooms / garlic / wine

**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

**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

**SOUPS \$6**

**SILKY TOMATO SOUP v+**

**POTATO & LEEK v**

**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)

# 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