

**STARTERS**

**CLASSIC POUTINE** | 10 **V**  
hand cut fries / brown gravy / cheese curd

**HOUSE HUMMUS** | 8 **V+**  
fresh pita / vegetable crudité

**CRISPY BRUSSELS** | 12 **GF**  
candied bacon / crispy sweet potato / brown sugar glaze / pickled red onion

**VEGAN MEATBALLS** | 11 **V+**  
sauce romesco / grilled baguette

**CHICKEN WINGS** | 12 **GF**  
choose from the following — sweet thai / classic buffalo / garlic parmesan / moroccan / ohio maple bbq

**CAULIFLOWER WINGS** | 11 **V GF**  
choose from the following — sweet thai / classic buffalo / garlic parmesan / moroccan / ohio maple bbq

**LETTUCE LOVE** | All Salads served with house made bagel, please let us know if you're gluten free

**FRENCH KISS** | 12 **V GF**  
mixed greens / caramelized pear / fresh berries / crumbled goat cheese / balsamic vinaigrette

**CAESAR** | 11 **V**  
romaine / cherry tomato / crouton / romano cheese / house Caesar

**MEDITERRANEAN** | 12 **V GF**  
mixed greens / tomato / cucumber / feta / kalamata olive / pickled red onion / red wine vinaigrette

**THE WEDGE** | 12 **GF**  
chilled iceberg / crumbled bleu cheese / bacon / tomato / pickled red onion / bleu cheese dressing

**SOM SALAD** | 11 **V GF**  
mixed greens / tomato / cucumber / mozzarella and provolone blend / balsamic vinaigrette

**FLANK SINATRA** | 18 **GF**  
mixed greens / shredded mozzarella / sliced black olives / cucumbers / grape tomatoes / pickled red onions / char-grilled flank steak / balsamic vinaigrette

**CRISPY CLUB SALAD** | 17  
Mixed Greens / Crispy Chicken / Shredded Cheddar / Chopped Egg / Tomatoes / Chopped Bacon / Ranch

**SPECIALTY SALAD**

**THE ORIGINAL** | 15 **GF**  
(aka Pewter Mug Salad)  
smoked turkey ham / turkey / swiss / tomato / chopped iceberg / garlic vinaigrette  
Substitute turkey off the bone 2

**ADD-ONS FOR YOUR SALAD** grilled chicken 5 / salmon 6 / flank steak 6 / crispy chicken 5 / poached shrimp 6 / turkey off the bone 4

**PIZZA** | Small/Large

**MARGHERITA** | 14/18 **V**  
san marzano tomato sauce / fresh mozzarella / grape tomato / fresh basil

**TRADITIONAL** | 13/17 **V**  
san marzano tomato sauce / mozzarella and provolone blend / romano

**SPESSO** | 17/22  
san marzano tomato sauce / house-made sausage / pepperoni / meatballs / mozzarella and provolone blend / chili infused honey

**BIANCO** | 16/20 **V**  
salsa verde / garlic / mozzarella / ricotta / fontina / Romano

**PIEDI NUDI** | 16/21 **V**  
roasted red pepper / artichoke hearts / mushroom / spinach / caramelized onion / mozzarella and aged provolone

**BBQ BRISKET PIZZA** | 17/22  
house-made bbq sauce / slow roasted brisket / cheddar and mozzarella cheese blend / banana pepper / red onion / ranch drizzle

**ROCCO** | 18/22  
san marzano tomato sauce / mozzarella and provolone blend / spicy italian salami / banana pepper / ricotta / fresh basil

**MAKE IT YOUR WAY**

Start with our Traditional Pizza  
ADD: 2 SMALL ea. / 3 LARGE ea.  
pepperoni / house made sausage / meatballs / bacon / heirloom tomato / onion / spinach / extra cheese / mushrooms / egg / banana peppers / black olives / vegan cheese  
ADD: 4 SMALL ea. / 5 LARGE ea.  
grilled chicken / flank steak  
GLUTEN FREE DOUGH ADD: \$2 (small only)

**SANDWICHES**

Served with fresh cut fries  
Substitute side field green salad +2 | Gluten Free Bun +2

**SALMON AND AVOCADO** | 17  
grilled atlantic salmon / cherry tomatoes / field greens / sweet lime aioli / avocado spread / served open faced on house-made sunflower bread

**BLACKENED STEAK SANDWICH** | 18  
grilled flank steak / rosemary baguette / caramelized onion / havarti cheese / spicy aioli

**SZECHUAN PULLED PORK** | 15  
black bean braised pork shoulder / spicy slaw / sesame battered onion ring / brioche bun

**LOVE BIRD** | 17  
all-natural grilled chicken breast / swiss / fried brussels / field greens / tomato jam / aioli / brioche bun

**BANH MI BIRD** | 17  
chili + cayenne buttermilk brine crispy chicken / pickled vegetable / cilantro / japanese mayo / sriracha agave sauce / french baguette

**VEGAN BANH MI** | 17 **V+**  
vegan meatballs / pickled vegetable / cilantro / vegan tofu aioli / sriracha agave sauce / french baguette

**BURGERS** Half Pound Certified Black Angus Beef Patty  
Served on a toasted house bun with fresh-cut fries  
Substitute field green salad for +2

**CLASSIC** | 14  
lettuce / tomato / 56 sauce / add cheese (american / cheddar / swiss / smoked mozzarella) +1

**DOUBLE CHEESEBURGER SUPREME** | 16  
two 4oz burger patties / double american cheese / shaved grilled onion / lettuce / tomato / pickle / double 56 sauce

**VEGGIE BURGER** | 15 **V**  
blend of quinoa / legumes / brown rice / avocado spread / greens / tomato jam / brioche bun

**SANDWICHES AND BURGERS EXTRAS** | 2 EACH — bacon / avocado / caramelized onions / fried egg / mushrooms

**ENTREES**

**GRILLED BONE IN PORK CHOP** | 24 **GF**  
redskin mash / braised kale / smoked apple and jalapeno chutney

**SALMON** | 24 **GF**  
chile rubbed and poached / grilled asparagus / organic brown rice pilaf / white wine reduction with dill

**STEAK AND ONION FRITES** | 24  
sliced flank steak / bleu cheese bechamel / onion straws / malt vinegar aioli / lightly dressed arugula

**SHRIMP AND GRITS** | 22 **GF**  
house-made chorizo sausage / peppers / onions / garlic / spinach / hominy grits / finished with butter and Dortmund Gold Lager

**TURKEY MEATLOAF** | 19  
mustard and rosemary glaze / potatoes au gratin / maple ginger carrots

**GRILLED CAULIFLOWER STEAK** | 18 **V+ GF**  
quinoa salad / grilled asparagus / arugula pesto

**SIDES**

**REDSKIN SMASHED POTATOES** | 7 **V GF**

**CHARRED BROCCOLI** | 6 **V+ GF**

**FRESH CUT FRIES** | 5 **V+ GF**

**HOMINY GRITS** | 7 **V GF**  
finished with mild cheddar

**GRILLED ASPARAGUS** | 7 **V+ GF**

**ROASTED CAULIFLOWER** | 6 **V+ GF**  
with lemon tahini

**ORGANIC BROWN RICE PILAF** | 6 **V GF**

**SOUPS** | 6

**SILKY TOMATO SOUP** **V+ GF**

**CHEF'S SOUP DU JOUR**

# COCKTAILS

## CLASSICS

**OLD FASHIONED** | \$11  
Woodford Reserve Rye | Demerara | Bitters | Peel | Cherries

**VIEUX CARRE** | \$12  
Makers Mark Bourbon | Cognac | Antica Sweet Vermouth | Benedictine | Angostura Bitters | Lemon Peel

**PAPER PLANE** | \$12  
Bulleit Bourbon | Aperol | Nonino Amaro | Lemon

**BEE'S KNEES** | \$11  
The Botanist Gin | Honey | Lemon

**AVIATION** | \$13  
Empress Gin | Luxardo Liqueur | Lemon

## 56 COCKTAILS

**KITCHEN MARGARITA** | \$9  
Tequila Blanco | Cointreau | Jalepeno Simple | Cucumber | Lime

**THE VALLARTA** | \$13  
Illegal Reposado Mezcal | Ancho Reyes Liqueur | Simple | Lemon | Lime

**CUCUMBER COLLINS** | \$10  
Effen Cucumber Vodka | Orange | Simple | Lemon | Soda

**BRITISH INVASION** | \$7  
Earl Grey Infused Vodka | Honey | Lemon

**56 SANGRIA** | \$8  
Riesling | Absolut Citron | Peach Schnapps | Triple Sec | Cranberry | Pineapple | OJ

## SEASONAL COCKTAILS

**BLUEBERRY FIELDS** | \$8  
Vodka | Blueberries | Lemon | Simple

**PINEAPPLE MARTINI** | \$10  
Vodka | Pineapple | Lime | Simple

**BLACKBERRY BOURBON SMASH** | \$10  
Bourbon | Blackberry | Mint | Lime | Simple | Soda

**BOURBON PEACH TEA** | \$9  
Bourbon | Peach | Lemon | Tea

**PALOMA** | \$8  
Tequila Blanco | Grapefruit | Lime | Simple | Soda

**CLEVELAND SPRING** | \$6  
Malibu Rum | Peach Schnapps | Cranberry | Orange

# BEER

Please ask your server or check the blackboard for our current draft selections

## BOTTLES & CANS

Downeast Craft Cider	\$5
Blue Moon	\$5
Stella Artois	\$5
Amstel Light	\$4
Corona	\$4
Budweiser	\$4
Bud Light	\$4
Miller Lite	\$4
Coors Light	\$4
Michelob Ultra	\$4
Yuengling Lager	\$4
Great Lakes Dortmunder Gold	\$5
Sierra Nevada Pale Ale	\$5
Founders Porter	\$5
Guinness Draught	\$6
Heineken Zero 0.0 Non-Alcoholic	\$5
White Claw (Black Cherry or Mango)	\$5

# WINE

## BUBBLES

Prosecco | LaMarca | Veneto, IT \$11 \$42

Brut Rose | Aimery | Limoux, FR \$10 \$38

## WHITES BY THE GLASS

Riesling | Leonard Kreuzsch | Mosel, DE \$8 \$30

Pinot Grigio | Ecco Domani | Verona, IT \$8 \$26

Sauvignon Blanc | White Haven | Marlborough, NZ \$11 \$42

Chardonnay | Glenbrook | CA \$7 \$26

Chardonnay | Mirth | WA \$9 \$34

Chardonnay | Chalk Hill | Sonoma, CA \$13 \$50

## REDS BY THE GLASS

Rosé | Prophecy | CA \$8 \$26

Pinot Noir | Hangtime | CA \$9 \$34

Malbec | Argento | Mendoza, AR \$8 \$30

Red Blend | The Predator | Lodi, CA \$10 \$38

Cabernet Sauvignon | Glenbrook | CA \$7 \$26

Cabernet Sauvignon | Liberty School | Paso Robles, CA \$10 \$38

Zinfandel | The Fableist | Central Coast, CA \$12 \$46

## WINE BY THE BOTTLE

Northern Whites | Borealis | Willamette, OR \$40

Sauvignon Blanc | St. Supery | Napa, CA \$35

Bordeaux Blanc | Legende | Bordeaux, FR \$42

Vermentino | Solosole | Tuscany, IT \$45

Pinot Noir | Belle Glos | Santa Maria, CA \$65

Grenache | Shatter | Maury, FR \$54

Syrah | Klinker Brick | Lodi, CA \$40

Cabernet Franc | Owen Roe | Yakima Valley, WA \$65

Red Blend (Baby Amarone) | Passimento | Veneto, IT \$40

Valpolicella | Allegrini | Veneto, IT \$42

Merlot | Emmolo | Rutherford, Napa, CA \$65

Zinfandel | Seghesio | Sonoma, CA \$40

Malbec | Red Schooner | Andes Mountains, AR \$65

Cabernet Sauvignon | Roth Estate, Alexander Valley, CA \$52

Cabernet Sauvignon | Kith & Kin | Napa, CA \$72

Cabernet Sauvignon | "Palermo" Orin Swift | Napa, CA \$100

## NON-ALCOHOLIC BEVERAGES

Pellegrino (750ml)   \$5	Coke
Coffee	Diet Coke
Decaf Coffee	Sprite
Fresh Brewed Iced Tea	Sprite Zero
Hot Tea (ask for selection)	Dr. Pepper
	Diet Dr. Pepper
	Mountain Dew
	Lemonade