

RAW BAR

Oysters* Freshly shucked to order / served with ginger mignonette / \$3.5 east - \$4.5 west

Top with White Sturgeon caviar / \$7
Grilled watermelon / jalapeño / mezcal / \$.75
Seasonal topper / \$.75

Jumbo Shrimp Cocktail house cocktail sauce / \$5 each

Tuna Tartare* #1 ahi tuna / avocado / ginger ponzu sriracha aioli / cucumber / wonton crisp / \$28

BOARDS

Crudite Assortment of fresh vegetables / homemade hummus / olive mix / naan / \$18 - GF naan \$2

Cheese A rotating assortment of 3 artisanal cheeses / pickled veg + olives / fresh + dried fruits / house crostini / \$23 - GF crackers \$3

Charcuterie A rotating assortment of artisanal cheeses / cured meats + salami / pickled veg + olives / fresh + dried fruits / house crostini - GF crackers \$3

SM 3 cheeses + 3 meats / \$30
LG 5 cheeses + 5 meats / \$48

HOT APPETIZERS

Steamed Mussels jumbo PEI mussels / chorizo / tomato confit / fennel / served with focaccia / \$19

Shakshuka sweet + savory tomato sauce / chorizo / Brunty Farms eggs / warm peasant bread / \$18

Hummus + Spiced Beef homemade hummus / Eastern spiced ground beef / fresh parsley / lemon / feta / grilled naan / \$19

Confit Wings jumbo confit chicken wings / double fried / choice of sauce / \$21

Coconut Green Curry - Hot Agave - Pad Thai Peanut

FLAME

Our proteins are sourced from The Farmer's Rail, Artisanal Meats & Butcher Shop and grilled over an open fire.

Prime Filet / 6oz \$40 - 10oz \$58

Prime Bone In Rib Steak 20oz / \$68

Australian M9 Wagyu Strip / MP

Brunty Farms Prime Picanha / \$46

Ohio Raised Double Cut Bone In Pork Chop / \$38

SAUCES

Roquefort Blue / \$7 - Peppercorn Demi / \$7
House Mushroom Demi / \$7 - Herbed Tallow / \$4
Chimichurri / \$6

SIDES

Squash Medley + Tomato Confit / \$8
Sweet Corn Ribs / \$10 - Charred Broccolini / \$8
Mashed Potatoes / \$8 - Rosemary + Garlic Fries / \$6
Fried Plantains / \$8 - Sweet Potato Fries / \$8

ENTREES

Za'atar Feta Gnocchi Ohio City Pasta gnocchi / za'atar roasted chicken / sumac sweet potatoes / feta / \$34

Bouillabaisse Marseille white fish + mussels / homemade spiced broth / sweet plum tomatoes / fresh herbs / anchovy butter crostini / \$39

Garam Masala Half Chicken minted yogurt / radish / Spanish peanut / grilled naan / \$38

Halibut sweet cucumber pico / ginger / sesame sauce / chilled rice noodles / \$45

Jerk Salmon Faroe Island salmon / savoy slaw / fried plantains / yogurt dressing / \$39

Pappardelle Bourguignon Ohio City Pasta pappardelle / prime filet / savory wild mushrooms / red wine + brandy / bacon / \$40

The Farmer's Rail Burger two 4oz Brunty Farms smash patties / American cheese / caramelized onions / homemade pickles / house burger sauce / local brioche bun / served with rosemary + garlic fries / \$19 - GF bun \$2

SOUP

Soup of the Day served with homemade focaccia
\$7 cup - \$12 bowl

MENU 0003

DINNER

SALADS

Add chicken breast \$9 - Faroe Island salmon \$22
Choice sirloin steak \$15 - Prime filet \$40

Grilled Romaine Wedge roasted corn / tomato / pickled red onion / toasted pepitas / cotija / cilantro buttermilk ranch / \$9 half - \$18 full

Summer Berry local greens / seasonal berries / spiced nuts / goat cheese / balsamic vinaigrette
\$9 half - \$18 full

Heirloom Tomato local greens / crispy bacon / heirloom wedges / blue cheese crumbles / crostini crumbs / basil blue dressing / \$9 half - \$18 full

A split plate charge will be added when single entrees are requested to be shared.

**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 be applied to all sales to cover credit card acceptance. If paying with cash you will receive an immediate 3% discount.