

RAW BAR

Oysters* Freshly shucked to order / served with ginger mignonette / \$3.5 east - \$4.5 west
Top with White Sturgeon caviar / \$7

Jumbo Shrimp Cocktail house cocktail sauce / \$5 each

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

Salmon Poke Faroe Island salmon / nishiki rice / candied jalapeño / bacon / pineapple / tamari / \$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

Broiled Brie topped with homemade berry jam / bacon / focaccia / burnt rosemary / \$15

Shakshuka* sweet & savory tomato sauce / chorizo / Brunty Farms eggs / warm peasant bread / \$16

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

Confit Wings jumbo confit chicken wings / double fried / choice of one sauce / \$15

Coconut Green Curry - Hot Agave - Pad Thai Peanut

MENU 0005

DINNER

SALADS

Add chicken breast \$9 - Faroe Island salmon \$22
Prime filet \$40 / Half salad \$9 - Full salad \$18

Autumn Panzanella shredded kale / radicchio / apple / sweet potato / toasted pepitas / dried cranberries / goat cheese / apple cider-dijon vinaigrette / crostini

Grilled Romaine Wedge roasted corn / tomato / pickled red onion / toasted pepitas / cotija / cilantro avocado ranch

Fattoush local greens / cherry tomato / cucumber / kalamata olive / pickled turnip & radish / mint / red onion / za'atar fried pita / feta / lemon pomegranate molasses vinaigrette

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 / \$135

Brunty Farms Prime Picanha / \$46

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

Add two wild caught U10 Scallops / \$24

SAUCES

Roquefort Blue / \$7 - Peppercorn Demi / \$7

House Mushroom Demi / \$7 - Herbed Tallow / \$4

Chimichurri / \$6 - Rojo Chimichurri / \$6

SIDES

Sweet Potato with garlic herb butter & spiced nuts / \$12

Adobo Grilled Asparagus / \$8 - Charred Broccolini / \$8

Roasted Carrots / \$7 - Mashed Potatoes / \$8

Rosemary & Garlic Fries / \$6 - Sweet Potato Fries / \$8

Fried Plantains with yogurt dressing / \$8

ENTREES

Duck Breast wood fired duck breast / sweet potato hash / savory nuts / tart cherries / cabernet & molasses butter reduction / \$42

Chicken Casablanca spiced boneless thighs / garlic / Moroccan couscous / olive / pine nuts / grilled naan / \$36

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

Salmon Faroe Island salmon / chili glaze / gochugaru / kimchi fried quinoa / baby bok choy / sesame / \$39

Halibut coconut Thai green curry / Alchemy Market Garden mushrooms / ginger / shallots / mirin / \$45

Bouillabaisse Marseille white fish + mussels / homemade savory broth / sweet plum tomatoes / fresh herbs / anchovy butter crostini / \$36

Scallops wild caught U10 scallops / buttermilk sweet corn / chorizo / Fresno chili / rojo chimichurri / cilantro / \$49

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

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.