

Order all food and drink at the Bar. Pick up your food at the Kitchen Window when notified.
Ask a Staff Member for any assistance.

SHARABLES

VEGAN MEAN BEANS (GF)(KF) 	\$9	OLD BAY FRIES (GF)	\$10
flash fried/habanero onion jam gochujang que		roasted garlic ketchup/wicked dill	
HANKY PANKY DIP (GF)	\$11	LOADED AVOCADO (GF)(KF)	\$12
NSDO pork sausage/cheese sauce tortillas		cajun shrimp/cashews/cherry tomato pickled red onion/cojita/balsamic glaze	
BAKED BRIE (VEG)	\$13	MUSSELS (GF)(KF)	\$12
house berry chutney/hearty greens/toast points		fresh salsa verde/olly olly/sauteed onions pickled jalapenos	
AH BUCKET (GF)	\$16	GREAT LAKE CAKE	\$15
NSDO fried tendies/slaw/fries/wicked dill		fried green tomato/walleye patty red pepper remoulade/hearty greens	
SMOKED WINGS (GF)(KF)	\$14	SAMPLER 216	\$19
scratch dry rub/house sauce/celery		beer kielbasa/house pastrami handmade pierogi/house pickle	

SOUP +
SALAD

WEDDING SOUP (GF)(KF)	\$8	CHOPPED (VEG)(GF)(KF)	\$11
100-year-old recipe meatballs/chicken bone broth escarole/egg drop		ohio greens/tomato/onion red pepper/cojita/balsamic vinagrette	
		SESAME CAESAR (GF)(KF)	\$16
		ohio grown/NSDO grilled chicken/sesame parm crisp	

HANDHELDS

TOSTADAS 	\$16	JIM-CHI-PORK 	\$17
shrimp ceviche/cucumber slaw/habanero relish/lemon crema/cojita/tortilla chips		smoked port butt/Jim-chi/gochujang que sourdough/fries	
CHICKEN CLUB	\$17	HOT PASTRAMI	\$18
NSDO grilled chicken/porkbelly tomato/pesto/sourdough/fries		house pastrami/toasted caraway remoulade/muenster/sourdough/fries	
MUENSTER MELT	\$18	UMAMI MELT	\$18
double patty/double cheese/double bacon/sourdough/fries upgrade wagyu beef +\$2		double smash patty/drunken mushrooms/habanero onion jam blue cheese/sourdough/fries upgrade wagyu beef +\$2	

BOWLS

CHIC MAGNET \$17

Protein mac/buffalo/broccolini
blue cheese/NSDO grilled chicken

VEGAN BOLO (GF) \$17

Drunken mushrooms/bolognaise
quinoa/basil

PORKAPOLOOZA (GF)(KF)  \$18

Pulled pork/pork belly/Ohio cheesy
grits/avocado/pickled red onion
pickled jalapeno/gochuchang que

BUILD YOUR OWN BOWL \$17

BASE

CHOOSE ONE

Ohio Grits

Quinoa

Jasmine rice

PROTEIN

CHOOSE ONE

Pulled pork

Marinated steak

NSDO chicken

VEGGIES

CHOOSE UP TO TWO

Broccolini

Cucumber

Green beans

SAUCES

CHOOSE UP TO TWO

Buffalo

Gochugang que

Toasted caraway remoulade

Wicked dill

ADD ONS

Pickled red onion | Pickled jalapeno

Cilantro | Scallions | Avocado^{+\$2}

SIDES

BASKET OF FRIES (GF) \$9

JASMINE RICE (GF) \$6

OHIO CHEESY GRITS (GF) \$8

BROCCOLINI (GF)(KF) \$8

PROTEIN MAC \$9

SWEET SIDE

APPLE NACHOS (GF) \$7

Organic granny smith/ohio honey
dark chocolate

BERRIES AND CREAM (GF)(KF) \$8

Organic berries/lavender cream

CASHEW AND JAM TOAST \$9

House cashew butter/organic
berry jam/sourdough

kids menu



ORGANIC BERRY BOWL \$7

MAC & CHEESE \$7

CHOPPED SALAD \$8

SMASH BURGER & FRIES \$10

GRILLED CHICKEN & RICE BOWL \$10

SAUTE SHRIMP & FRIES \$10