

DRINK MENU

NON-ALCOHOLIC

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Cran-Cherry Seltzer housemade draft flavored with real juice	\$3.50 Crowlers \$9	Iced Tea ask your server about available cold-brewed teas	\$3.50		
Badger Ginger Beer natural cane sugar spicy ginger ale	\$4.00	Badger Club Soda sparkling mineral water	\$4.00		
Root Beer warped wing craft soda from dayton, oh	\$3.00	Untitled Art N/A Beers ask your server about available styles! - 12 oz can	\$4.50		
Mini Mule ginger, lime, simple syrup, ginger beer, lime we add belle of dayton vodka or old forester whish	_	Eins Zwei Zero N/A Wines ask your server about available styles! - 250 ml co	\$6.50 an		
CIDERS & SELTZERS					
Aval Blanc Cider french cider, bright & juicy - 12 oz can	\$7.00	Kitty Paw Seltzer ask your server about available styles! - 12 oz can	\$5.50		
COCKTAILS					
Margarita espolòn reposado tequila, triple sec, lime, salt ri	\$11.00	Spritz choice of st. germain or aperol with prosecco	\$11.00		
Oldfangled old forester, averna, demerara syrup, bitters, ora	\$10.00 nge	$\mathbf{G} \ \& \ \mathbf{T}$ hendricks gin, st. germaine, tonic, lime, thyme	\$10.00		
LF Bloody Mary belle of dayton vodka, house bloody mix, lemos castelvetrano olives	\$10.00				
COLD WINE			Glass/Bottle		
Kobal -Bajta Muskat Pét Nat	onic unfined and	unfiltered with lamon lime flower yearst notes	\$13 / \$52		
haloze hills, slovenia. 100% yellow muskat. organic, unfined, and unfiltered with lemon, lime, flower, yeast notes. Bellino Prosecco – 187 ml italy. brut sparkling wine. dry with a crisp acidity, low sugar, and lots of fruit and character					
House of Brown - Chardonnay napa valley, california. juicy, zesty, and bright, medium body with notes of jasmine					
Pullus - Pinot Grigio slovenia. hand-picked grapes. 100% pinot grigio with skin contact on aging. well-rounded, fruit forward wit notes of apple, pear, and nectarine					
Frisk – Riesling victoria, australia. notes of lemon sorbet and wh		l with anything sweet or spicy	\$8 / \$32		
Mary Taylor — Bordeaux Blanc bordeaux, france cleansing acidity and flavors of citrus and melon, fermented without oak to preserve the region's terroir					
RED WINE			Glass/Bottle		
Semeli Feast - Agiorgitiko nemea, greece. deep red with aromas of fresh fo	rest fruits, balance	ed acidity and rounded tannins	\$11 / \$44		
Juan Gil - Organic Monastrell jumilla, spain. deep purple, earthy aromas of da	rk plums, black che	erries, and notes of black pepper, tannic and balanced	\$12 / \$48		
Pietraluna - Negroamaro puglia, italy. blue-black color, balanced, juicy bouquet of ripe red berries and fresh fruits with hints of cinnamon herbs					
Wildekrans - Pinotage western cape, south africa. clean red fruit nose,	notes of mulberry,	plum, and light oak, gentle tannins with a dry finish	\$15 / \$60		
Noval Tawny Porto - 40z portugal, 10 year old, rich and smooth palate with an elegant structure and long finish, 19.5% abv					
POURS		Neat or Rock – served neat	t or on a cube, 2 oz. pour		

Blanton's Single Barrel \$20.00 Laphroaig 10 Year \$17.00
kentucky straight bourbon whiskey, 93 proof islay single malt scotch whiskey, 86 proof

Green Spot \$15.00 Whistle Pig Piggyback Rye \$12.00

single pot still irish whiskey, 80 proof, 3x distilled

100% rye aged 6 years, 96.56 proof



FOOD MENU

BAR SNACKS & SHAREABLES

Marinated Olives	*GF/ VG	\$5.00	Pimento Cheese	*V	\$8.00	
contains pits			sharp cheddar and pimento spread served with saltines			
Pickled Vegetables	*GF/ VG	\$6.00	Bar Nuts	*V/GF	\$6.00	
assorted house-pickled vegetables			almonds, pepitas, cashews roasted with rosemary and ancho			
Tinned Fish	*PESC	\$9.00	Chimi Fries	*V/WF	\$8.00	
smoked oysters: caper mustard - or - sardines: evoo, fermented chili sauce – served with saltines		sweet potatoes, garlic aioli, chimichurri				
Crispy Brussels	*V/WF	\$12.00				
crispy brussels, sour beer ga	strique, blue cheese,					

SANDWICHES & SALADS

garlic aioli, pepitas, aleppo pepper

all sandwiches come with a side salad

\$14.00

\$26.00

sub pickled vegetables or sweet potato fries with garlic aioli (\$3)

*PESC

House Burger \$18.00 dexter farm beef on a brioche bun with swiss cheese, b&b pickles, garlic aioli, greens please ask to add ketchup and whole grain mustard substitute blue cheese, add bacon jam, or a sunny egg (\$2 each) Fried Chicken Sandwich \$18.00

fried pasture fowler chicken thigh, b&b pickles, cabbage slaw, remoulade, red onion

Beet Veggie Burger \$16.00 veggie patty on a brioche bun with yogurt dill sauce, greens, pickled zucchini relish, pickled red onion add local creekside chevre, bacon jam, or a sunny egg (\$2 each)

Kale Caesar Salad massaged kale, romaine, caper-anchovy caesar, cucumber, lemon crumb, parmesan add veggie burger patty (\$5) or dexter farm beef burger patty (\$6)

DETROIT-STYLE PIZZAS

we can only add toppings to our build your own pizzas at this time

Build Your Own Pizza!

our classic cheese pizza with house marinara sauce, mozzarella, & choice of up to 3 toppings:

\$2 each – pepperoni, bacon lardon, anchovy, house ricotta \$1 each – mushroom, kalamata olive, pickled jalapeño, pepperoncini, red onion

Buffalo Cauliflower \$26.00 \$26.00 marinara, mozzarella, buffalo cauliflower, cashew queso, seasoned lentils, pickled jalapeño roasted corn, salsa verde, cilantro blue cheese, pickled celery

\$26.00 Apple & Sage béchamel base, oyster and cremini mushrooms, béchamel base, caramelized onions, bacon lardons, capers, red chili, parsley, mozzarella cheese, ricotta pickled apples, crispy sage, red pepper flakes

SEASONAL CHEF'S MENU

chef's menu items are unavailable for carryout, no substitutions

Our Chef's Menu is an expression of our creativity, the bounty of the region, and is the food we are most excited about

Charcuterie Board \$24.00

two meats, two cheeses, accoutrements - ask your server for today's selection add tinned sardines or smoked oysters \$9.00

suggested beer pairing: Woodthrush Amber Bier de Garde | suggested wine pairing: Bellino Prosecco

*VG/DF **Smoked Baba Ghanouj** \$12.00

thick house-smoked eggplant dip, toasted Jackie O's pita, herbs, evoo

featuring Jackie O's

Mushroom

suggested beer pairing: Merit Badge Dry-Hopped Saison | suggested wine pairing: Semeli Feast Agiorgitiko

Confit Chicken \$32.00

two confit chicken drums, miso-brown buttered carolina rice middlins, roasted winter squash,

fermented bull horn pepper sauce, pickled ground cherry, crispy sage, sumac

featuring Attican Farms, Pasture Fowler, Anson Mills, OU Student Farm, Solid Ground School Garden

suggested beer pairing: Ohio Weizen Hefeweizen | suggested wine pairing: Kobal Bajta Muskat Pét Nat

DESSERTS

*V/GF *V/GF \$8.00 **Ube Sundae** \$13.00 **Root Beer Float**

housemade tibe & toasted coconut ice creams. miso caramel, whipped cream, black sesame, maldon

with tillamook vanilla ice cream

Skillet Cookie \$4.00

chocolate chunk or "cowgirl"

add tillamook vanilla ice cream (\$3)

Jen Sartwell - Executive Chef

warped wing craft soda from dayton, oh