



STARTERS

BEER BATTERED ASPARAGUS Served with Sriracha ranch 7.95

CHICKEN AND ANDOUILLE SAUSAGE QUESADILLA

House-made sausage, marinated chicken breast, seared red and poblano peppers and pepper jack cheese. Served with Chef Brian's smoked chili sauce, sour cream and pico de gallo. *Best in Columbus!* 8.95

HOT AND SOUR FRIED CALAMARI

Judith Point calamari tossed lightly in our Thai chili sauce 9.95

PUB NACHOS

Our take on this favorite is made with chorizo sausage, seasoned black beans, house made pale ale cheddar cheese, red chili sauce and pico de gallo. Drizzled with avocado sour cream 9.95

SPINACH AND ARTICHOKE DIP

Marinated artichoke hearts, fresh spinach and Alfredo sauce...much more than just a "dip." Served with Parmesan herb lavosh, hand rolled daily. Perfect for sharing 8.95

BUFFALO WINGS

A pound and a half tossed in our traditional buffalo sauce. Served with celery, ranch dressing and a grilled jalapeno pepper 8.95

SOUPS + SALADS

Our soups are made from scratch daily featuring the freshest ingredients

CHEF'S SOUP OF THE DAY *Taste the Love!* 3.95 cup...4.95 bowl

FRENCH ONION

4 different varieties of onion make this one delicious. Topped with broiled swiss and provolone cheese 5.50

HOUSE

Crisp romaine and mesclun greens, marinated olives, roasted beets, carrots, sherry vinaigrette, goat cheese and Rebekah's cornbread croutons 5.75

SPINACH

Fresh spinach, oven-dried tomatoes, roasted pecans, red onion, goat cheese, balsamic vinaigrette and Parmesan herb lavosh 5.95

CAESAR

Whole romaine leaves, lemon Caesar dressing, shaved Parmesan and cornbread croutons 5.95

ASIAN CASHEW CHICKEN

Pulled slow-roasted chicken breast, mixed field greens, diced mangos, julienned poblano and red peppers, shaved broccoli, carrots and red cabbage. Tossed in a Thai peanut vinaigrette and garnished with crushed cashews and crispy fried wontons 11.95

PECAN CRUSTED CHICKEN SALAD

Lightly sautéed pecan crusted chicken breast and warm honey mustard served over mixed field greens, sun-dried cranberries, candied pecans, orange wedges, granny smith apple slices, crumbled bleu cheese and a citrus vinaigrette 11.95

BLACKENED SALMON

Hand-cut salmon filet served over spinach, oven-dried tomatoes, roasted pecans, red onion, goat cheese, balsamic vinaigrette and Parmesan herb lavosh 12.95

ROASTED CHICKEN

A lunchtime favorite! Pulled slow-roasted chicken breast, crisp romaine and mesclun greens, corn, marinated olives, dates, toasted pine nuts, diced roma tomatoes, sherry vinaigrette, cornbread croutons and goat cheese 11.95

SANDWICHES

Sandwiches served with garlic fries & coleslaw

COLUMBUS PALE ALE BBQ PULLED PORK

Slow-roasted pulled pork, pepper jack cheese, red onion and scallions and CBC Key Lime BBQ sauce 9.25

CLASSIC CUBAN BURRITO

Beef, pork, chicken, black beans, provolone and pan seared vegetables. Served with fried plantains, tortilla chips, pico de gallo and smoked chili sauce 9.95

BLACK ANGUS CHEESEBURGER

Cheddar cheese, shredded lettuce, tomato, dill pickle, diced onion, mustard and mayo 9.50

TURKEY REUBEN

Swiss cheese, braised red cabbage kraut, house-made Ginger thousand island on a brioche bun 10.25

SHAVED PRIME RIB

Provolone, swiss and caramelized onions served on a toasted hoagie bun with horseradish mayonnaise 10.25

HAM HAMBURGER

4 oz Black Angus burger topped with Black Forrest ham, pub cheddar, sautéed red onions and jalapeños 10.25

BLACKENED TILAPIA

7 oz blackened fresh tilapia filet, shredded lettuce, tomato, dill pickle, diced onion and tartar sauce 9.95

GRILLED CHICKEN & BACON

Marinated chicken breast, double-smoked bacon, shredded lettuce, tomato, onion, cheddar and pepper jack cheese, spicy Cajun remoulade on a brioche bun 9.75

MAIN DISHES

CHICKEN CARBONARA

Whole wheat campanili pasta, pancetta cream sauce, oven roasted tomatoes, smoked Crimini mushrooms, green peas and goat cheese 15.95

PECAN CRUSTED CHICKEN

Served with herb mashed potatoes, skillet sweet corn, and Pale Ale honey mustard 15.95

BUTTERMILK FRIED CHICKEN

Herb mashed potatoes, skillet green beans tossed with double-smoked bacon and sage gravy 15.95

ORANGE GLAZED SALMON

6 oz grilled hand-cut filet lightly brushed with an orange honey glaze. Served with sticky rice, stir-fried vegetables and soy drizzle 17.95

BLACKENED SEA SCALLOPS

Herb mashed potatoes, Brussels sprouts sautéed with hickory bacon, and lemon butter 21.95

BRAISED PORK SHANK

Brussels sprouts sautéed with hickory bacon, Yukon Gold potato hash, and natural jus 20.95

BARREL-CUT SIRLOIN

Thick, center-cut steak. Skillet green beans tossed with double-smoked bacon, herb mashed potatoes and whisky steak sauce 19.95

CAJUN JAMBALAYA

Tiger shrimp, salmon, chicken, seared andouille sausage, roasted red peppers and fresh spinach in a spicy roma tomato sauce. Served over seasoned brown rice. *It's so good!* 17.95

WOOD-FIRED VEGETABLE PLATE

Roasted vegetables, portabella mushroom cap, lightly fried scallion risotto, Parmesan cheese and balsamic drizzle 13.95

WOOD-FIRED PIZZAS

MARGHERITA

Herbed garlic oil, roma tomatoes, smoked provolone, fontina, Parmesan and fresh basil 12.25

FENNEL SAUSAGE

Doug's favorite. House made fennel sausage, thinly sliced fresh banana peppers and smoked provolone cheese 12.75

PEPPERONI

Crimini mushrooms, herb roasted roma tomatoes, four pepper medley and fresh oregano 12.95

CHICKEN PESTO

Crimini mushrooms, oven-dried tomatoes, marinated artichoke hearts, basil pesto and smoked provolone 12.75

SANTA FE

John's black bean "hummus," pico de gallo, roasted sweet corn, chipotle chili sauce, provolone and cheddar cheese. Finished with a light drizzle of cilantro aioli 12.50

DESSERTS

BLUEBERRY MILK CHOCOLATE BREAD PUDDING

Back by popular demand! Milk chocolate, blueberries, Johnson's triple bean vanilla ice cream and blueberry coulis 5.75

UPSIDE-DOWN BANANA CREAM PIE

Candied pecans, caramel and fresh whipped cream 5.50

CHOCOLATE LAVA CAKE

Satisfy your chocolate fix. Molten chocolate center served with Johnson's Triple Bean vanilla ice cream 5.95

ESPRESSO CRÈME BRÛLÉE

Chocolate pirouette and freshly whipped cream 5.75

SORBET

Seasonal selections 3.95

THINK LOCAL. DRINK LOCAL.