



STARTERS

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

CHICKEN AND ANDOUILLE SAUSAGE QUESADILLA ●

House-made sausage, marinated chicken breast, seared red, yellow 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 the 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 8.95

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

FRIED PLANTAINS ● This South American favorite is served with charred yogurt salsa 7.95

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 Gruyere cheese 5.50

ROASTED TOMATO

Fresh tomato soup garnished with crumbled Gorgonzola 3.95 cup...4.95 bowl

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, toasted pine nuts, 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 10.75

CHICKEN AND CHILLED ASPARAGUS

Grilled chicken breast, romaine and mesclun greens, toasted pine nuts, oven-dried tomatoes, red onion, lemon caper vinaigrette, baked goat cheese and house made pita bread 10.75

BLACKENED SALMON Hand-cut salmon filet served over spinach, oven-dried tomatoes, toasted pine nuts, red onion, goat cheese, balsamic vinaigrette and Parmesan herb lavosh 11.95

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 10.95

LUNCH COMBOS

BOWL OF SOUP & SALAD 9.95

1/2 OF HOUSE-MADE CHICKEN SALAD WRAP, CUP OF SOUP & SALAD 10.95

Salad Selections: House ● Caesar ● Spinach

Soup Selections: Roasted Tomato ● Chef's Soup of the Day

WOOD-FIRED PIZZAS

MARGHERITA ● Herbed garlic oil, roma tomatoes, smoked provolone, fontina, parmesan and fresh basil 11.25

FENNEL SAUSAGE ● *Doug's favorite.* House-made fennel sausage, thinly sliced fresh banana peppers and smoked provolone cheese 11.50

PEPPERONI ● Crimini mushrooms, herb roasted roma tomatoes, four pepper medley and fresh oregano 11.95

PHILLY CHEESE STEAK ● Shaved prime rib, smoked provolone and American cheeses, red onion, red and yellow peppers 11.95

CHICKEN CAPRESE ●

Fresh pulled mozzarella, parmesan, garlic and herb olive oil, diced roma tomatoes, fresh basil and balsamic drizzle 11.50

SANDWICHES & WRAPS

Sandwiches served with garlic fries & coleslaw, Wraps served with seasonal fresh fruit

COLUMBUS PALE ALE BBQ PULLED PORK ●

Slow-roasted pulled pork, pepper jack cheese, red onion and scallions 8.95

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 9.25

BLACK ANGUS CHEESEBURGER ● Cheddar cheese, shredded lettuce, tomato, dill pickle, diced onion, mustard and mayo 8.95

SHAVED PRIME RIB ●

Provolone, Fontina, and caramelized onions served on a toasted hoagie bun with horseradish mayonnaise 9.95

BLACKENED TILAPIA ● 7 oz blackened fresh tilapia filet, shredded lettuce, tomato, dill pickle, diced onion and tartar sauce 9.75

BBQ FRIED CHICKEN ● Served on a toasted hoagie with house BBQ, cheddar cheese, hickory bacon, shaved iceberg and red onion 9.25

GRILLED CHICKEN AND BACON ●

Marinated chicken breast, shredded lettuce, tomato, diced onion, cheddar and pepper jack cheeses, crispy bacon and a spicy remoulade 8.75

ASIAN CHICKEN WRAP ● Pulled slow-roasted chicken breast, shaved broccoli slaw and Thai peanut dressing in a whole wheat wrap 8.95

BUFFALO CHICKEN WRAP ●

Buttermilk breaded chicken breast, shaved iceberg lettuce, diced onion, roma tomatoes, ranch dressing and crumbled gorgonzola 8.95

SMOKED TURKEY WRAP ● Thinly sliced smoked turkey, Brie cheese, fresh spinach and house-made raspberry mayonnaise 8.95

HONEY PECAN CHICKEN SALAD WRAP ●

Diced roma tomatoes, crisp field greens and an absolutely delicious chicken salad made with honey, pecans and just a hint of whole grain mustard. Wrapped in a whole wheat tortilla 8.95

MAIN DISHES

BUTTERMILK FRIED CHICKEN ● Buttermilk breaded boneless chicken breast, herb mashed potatoes, skillet sweet corn and savory pan gravy 10.25

PECAN CRUSTED CHICKEN ● Served with buttermilk herbed mashed potatoes, skillet sweet corn and Summer Teeth honey mustard 10.75

CHICKEN & SHRIMP STIR-FRY ●

Sticky rice, stir-fried vegetables, crushed cashews and Thai soy butter sauce 10.95

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 12.95

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!* 10.95

WOOD-FIRED VEGETABLE PLATE ● Roasted vegetables, scallion risotto cake, Parmesan cheese and balsamic drizzle 10.50

DESSERTS

BABY KEY LIME PIE *Summertime favorite!* Individually made with graham cracker crust, raspberry coulis and fresh whipped cream 5.25

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

STRAWBERRY SHORTCAKE Served in a pint glass with house-made shortbread, fresh strawberries and Johnson's triple bean vanilla ice cream 5.75

GRAETER'S SORBET Seasonal selections 3.95

BEER PAIRING GUIDE

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|----------------|------------------------|
| ● Summer Teeth | ● Scottish Ale |
| ● Apricot Ale | ● Columbus 1959 Porter |
| ● Pale Ale | ● Columbus IPA |

