

SNACKS

bar nuts almonds, rosemary, orange, prosciutto sea salt	6
crispy corn citrus mayo, fancy peppercorn, smoked sea salt	9
jumbo pretzels spicy maple mustard, warm beer cheese dip	14
fried artichokes gentle curry mayo	10
house pub cheese crackers, market vegetables, pickles	13
whole chicken wings addictive dry rub, house hot sauce	13
crab bake jumbo lump crab, taleggio, creamed spinach, King's Hawaiian bread	17
charcuterie today's selection of Midwest Salami and house specialties	3 for 15 / 5 for 18
open faced toast	
... crushed avocado, lemon, shaved radish, hot pepper	8
... rotisserie chicken, bacon, avocado, lettuce, tomato, smoked "ranch"	8
... charred corn, pepper jam, goat cheese, citrus	8
... roasted garlic, heirloom radish, pickled onions, crispy kale, aged cheddar	8

FROM THE GARDEN

pressed carrot soup fresh turmeric, seeded nut bread, ramp oil, spring pea shoots	8
grilled asparagus salad perfect egg, shaved asparagus, green goddess dressing	12
beets arugula, stracciatella, kumquats, hazelnut vinaigrette	10
little gems "Greek Town" style whipped feta, cucumber, tomato, olives, oregano	10
bacon & egg salad PQB croutons, smoked pork belly, Creole vinaigrette, soft egg, herb dressing	12

TAP FARE

hopped-up mussels cherry tomatoes, charred leeks, n'duja, bacon, fresh herbs	19
fish & chips tap batter, crushed peas, malt vinegar tartar sauce	18
tap that burger "American gruyère", sneaky sauce, lto, bread and butter pickles	19
add Nueske's thick cut bacon or a farm egg +1	
served with tap potato chips or mixed salad substitute fries and gravy +2	
porchetta chimichurri, roasted garlic mayo, cracklings – you're welcome!	16
served with tap potato chips or mixed salad substitute fries and gravy +2	
baby back ribs herb roasted fingerlings, cabbage slaw, Columbus Tap BBQ	half 24 / full 32

SUBSTANTIAL

lobster carbonara bucatini pasta, a 1# lobster, local pancetta, peas	32
market fish salsify purée, cauliflower, duck fat spring onion, fava bean & green olive soffrito	28
rotisserie chicken mashed potatoes, pan drippings, spring vegetables	22
maple brandy pork belly burnt mushroom risotto, english peas, bitter greens, blackberry jus	24
smoked short rib goat cheese grits, heirloom tomato, green garlic, fennel demi, spring lettuces	28

OFF THE BLOCK steaks served a la carte with grilled ramp compound butter

CAB skirt steak 8oz black angus certified	24
New York strip 10oz center cut	34
21 day aged ribeye 12oz boneless	38

EXTRAS

charred broccoli umami bomb vinaigrette	8
barbeque cauliflower preserved lemon, green olive, pecorino, golden raisins	8
shishito peppers miso vinaigrette, chicharrones, roasted sunchoke, parmesan	10
brussels crispy kale, chili vinaigrette, parmesan, chicharrones	8
burnt mushroom risotto wild mushrooms, fragrant mushroom broth, aged parmesan	10
spring asparagus smoked ranch, dried ham, mushroom relish	10
loaded fingerling potatoes sour cream, cheddar cheese, bacon, scallions	9

A 19% service charge will be added to parties of six or more guests.
 There is a maximum of six separate checks per table.
 Consuming raw or undercooked meats, seafood, shellfish or eggs
 may increase your risk of foodborne illness.

