

## STARTERS

<b>bar nuts</b> almonds, rosemary, orange, prosciutto sea salt	6
<b>crispy corn</b> citrus mayonnaise, fancy peppercorns, smoked sea salt	9
<b>jumbo pretzels</b> spicy maple mustard, warm beer cheese dip	14
<b>fried artichokes</b> curry mayonnaise	10
<b>house pub cheese spread</b> crackers, market vegetables, pickles	13
<b>chicken wings</b> addictive dry rub, house hot sauce	13
<b>baked crab dip</b> jumbo lump crab, taleggio, creamed spinach, King's Hawaiian bread	17
<b>charcuterie</b> today's selection of Midwest Salami and house specialties	3 for 15 / 5 for 18
<b>cheese</b> local and artisan, seasonal mostarda, pickles and crisps	16
<b>open faced toast</b>	
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

## GARDEN

<b>pressed carrot soup</b> fresh turmeric, seeded nut bread, ramp oil, spring pea shoots	8
<b>beets</b> stracciatella, kumquats, hazelnut vinaigrette	10
<b>grilled asparagus salad</b> market lettuces, perfect egg, shaved asparagus, green goddess dressing	12
<b>little gems</b> Greek Town-style whipped feta, cucumber, tomato, olives, oregano	10
<b>bacon &amp; egg salad</b> market lettuces, smoked pork belly, Creole vinaigrette, soft egg, Publican Quality Bread croutons, herb dressing	12

## TAP FARE

<b>hopped-up mussels</b> cherry tomatoes, charred leeks, n'duja, bacon, fresh herbs	19
<b>fish &amp; chips</b> tap batter, crushed peas, tartar sauce	18
<b>tap burger</b> American gruyère, sneaky sauce, lettuce, tomato, onion, bread and butter pickles	19
add Nueske's thick cut bacon or a farm egg +1 each	
served with tap potato chips or mixed salad   substitute fries and gravy +2	
<b>porchetta</b> chimichurri, roasted garlic mayonnaise, house maple mustard, cracklings	16
served with tap potato chips or mixed salad   substitute fries and gravy +2	
<b>baby back ribs</b> herb roasted fingerlings, cabbage slaw, Columbus Tap BBQ sauce	half 24 / full 32

## MAINS

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

## STEAK served a la carte with grilled ramp compound butter

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

## EXTRAS

<b>charred broccoli</b> porcini cream, umami bomb vinaigrette	8
<b>barbeque cauliflower</b> preserved lemon, green olive, pecorino, golden raisins	8
<b>shishito peppers</b> miso vinaigrette, chicharrones, roasted sunchoke, parmesan	10
<b>crispy brussels</b> crispy kale, chili vinaigrette, parmesan, chicharrones	8
<b>burnt mushroom risotto</b> wild mushrooms, fragrant mushroom broth, aged parmesan	10
<b>spring asparagus</b> smoked ranch, dried ham, mushroom relish	10
<b>loaded fingerling potatoes</b> 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, poultry, seafood, shellfish, eggs  
 or unpasteurized milk may increase your risk of foodborne illness.

