**SWEETS**

**BY SWEET ANDY**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Potato Doughnut <strong>vg</strong></td>
<td>3 per</td>
<td>made fresh this morning</td>
</tr>
<tr>
<td>Seasonal Fruit Beignets <strong>vg</strong></td>
<td>8</td>
<td>honey + goat cheese</td>
</tr>
<tr>
<td>Cinnamon Spice Waffle <strong>vg</strong></td>
<td>12</td>
<td>Ohio fruit chutney, housemade creme friache, powdered sugar</td>
</tr>
<tr>
<td>Skillet Cinnamon Roll <strong>vg</strong></td>
<td>9</td>
<td>ginger cream cheese icing</td>
</tr>
</tbody>
</table>

**SIDES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Applewood Smoked Bacon</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>OCP Breakfast Sausage</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Rainbow Farms Hashbrowns</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Biscuit + Jam</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fruit</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>

**HEALTHYISH**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tyler's Farm Lettuce <strong>v/gf</strong></td>
<td>12</td>
<td>petite radishes, carrots, sunflower seeds, black pepper, fennel vinegar</td>
</tr>
<tr>
<td>Chef Inspired Omelet <strong>gf</strong></td>
<td>12</td>
<td>farm vegetables, fresh seasonal salad substitute egg whites +2</td>
</tr>
<tr>
<td>Mushroom Toast <strong>vg</strong></td>
<td>11</td>
<td>bean puree, roasted mushrooms, pickled golden raisin, salad greens add sunny side egg +2</td>
</tr>
<tr>
<td>Spice Acres Quiche</td>
<td>12</td>
<td>this weeks harvested produce, savory tart, seasonal salad</td>
</tr>
<tr>
<td>Grilled Cabbage <strong>v/gf</strong></td>
<td>12</td>
<td>roasted beet + herb gremolata, sunflower tahini, almond milk</td>
</tr>
<tr>
<td>Baked Apple Parfait <strong>v</strong></td>
<td>12</td>
<td>maple cashew cream, baked apples, seed + nut granola</td>
</tr>
</tbody>
</table>

**SAVORY**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moroccan Eggs + Chickpeas <strong>vg</strong></td>
<td>14</td>
<td>sunny side up eggs, herbed sour cream, preserved lemon + paprika, almonds, tortilla chips</td>
</tr>
<tr>
<td>Spice Acres Breakfast</td>
<td>14</td>
<td>bacon, sausage or pulled pork, eggs your way, buttermilk biscuit or multigrain toast, hashbrowns</td>
</tr>
<tr>
<td>House Cured Ham Benedict</td>
<td>15</td>
<td>soft poached eggs, Sweet Andy’s biscuit, smoked paprika + bacon fat hollandaise, hashbrowns</td>
</tr>
<tr>
<td>Brunch Burger</td>
<td>served dirty or neat</td>
<td>15</td>
</tr>
<tr>
<td>Shagbark Grits</td>
<td>14</td>
<td>miso braised kale, poached eggs, salsa verde, parmesan cheese add house cured ham +4</td>
</tr>
</tbody>
</table>

**HAPPY HOUR**

**Tuesday - Friday | 5 - 7 PM**
1/2 off shareables
1/2 off wine by the glass + draft beer +$8 cocktails

**Wine Wednesday | 5 - 9 PM**
1/2 off bottles of wine

v = vegan  vg = vegetarian  gf = gluten free

**Coffee Rosters**

<table>
<thead>
<tr>
<th>Coffee Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular/Decaf</td>
<td>5</td>
</tr>
<tr>
<td>Espresso</td>
<td>5</td>
</tr>
<tr>
<td>Americano</td>
<td>5</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>6</td>
</tr>
<tr>
<td>Latte</td>
<td>6</td>
</tr>
<tr>
<td>Macchiato</td>
<td>6</td>
</tr>
<tr>
<td>House Made Hot Cocoa</td>
<td>6</td>
</tr>
</tbody>
</table>

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness; we do not have a 100% gluten free kitchen due to space limitations*
### WINE

#### SPARKLING
- **Acinum Prosecco**
  - Veneto, Italy NV
  - NV: 12/48
- **Poema Brut Rose Cava**
  - Penedes, Spain NV
  - NV: 10/40
- **Wycliff Brut Cava**
  - California NV
  - NV: 7/28
- **Lucien Albrecht Brut Cremant d’Alsace, France NV**
  - NV: 15/60

#### WHITE
- **McManis Pinot Grigio**
  - California ‘17
  - 2017: 11/44
- **Gaspard Sauvignon Blanc**
  - Touraine, France ‘16
  - 2016: 14/56
- **Max Ferdinand Richter Riesling**
  - Mosel, Germany ‘18
  - 2018: 12/48
- **MacRostie Chardonnay**
  - Sonoma County, California ‘17
  - 2017: 15/60
- **The Curator White Blend**
  - South Africa ‘19
  - 2019: 12/48
- **Ferrante Gewurtzraminer**
  - Grand River Valley ‘17
  - 2017: 13/52

#### ROSÉ
- **Bonny Doon Vin de Cigare**
  - Central Coast California ‘18
  - 2018: 12/48

#### RED
- **Commuter Cuvee Pinot Noir**
  - Willamette Valley, Oregon ‘17
  - 2017: 14/56
- **Colosi Rosso Siciliane Nero d’Avola**
  - Sicily, Italy ‘18
  - 2018: 11/44
- **The Seeker Malbec**
  - Mendoza, Argentina ‘16
  - 2016: 12/48
- **Rabble Red Blend**
  - Paso Robles, CA ‘16
  - 2016: 13/52

### ALL OHIO DRAFTS
- **Great Lakes Christmas Ale** 7.5%
- **Sibling Revelry Pecan Brown** 6.4%
- **Fat Head’s Head Hunter IPA** 7.5%
- **Thirsty Dog Blood Hound IPA** 5.7%
- **Bookhouse Magdalena Pilsener** 5.5%
- **Seventh Son Assistant Manager** 4.5%

### BOTTLES + CANS
- **PBR** 4.7%
- **Columbus Brewing IPA** 6.3%
- **Great Lakes Dortmunder** 5.8%
- **Platform Rosellini** 5%
- **Bookhouse Island Gigantism 16oz** 9%
- **BrewDog Stout AF** n/a

### BEER
- **Great Lakes Dortmunder**
  - 5.8%
- **Platform Rosellini**
  - 5%
- **BrewDog Stout AF**
  - n/a

### FERMENTED FRUIT
- **Cidergeist Swizzle Cider** 5%
- **Cidergeist Semi Dry Cider** 6.4%
- **Bereziarthua Sidra Natural** 6.0%

### HAPPY HOUR
- **TUESDAY - FRIDAY | 5 - 7 PM**
  - ½ off glasses of wine • ½ off draft beer • $8 cocktails
  - **Mimosa**
    - Cava + fresh squeezed OJ
    - 9
  - **Bloody Mary**
    - Choice of vodka or tequila, house made bloody mary mix, spicy rim, seasonal ferment garnish
    - 10
  - **Bubbles + Pine**
    - Dry prosecco, tanquary gin, pasubio, lemon, simple
    - 11
  - **Mocktails**
    - Pear + Rosemary Shrub + Soda
    - 6
    - Grapefruit + Fennel Shrub + Soda
    - 6

### STOREHOUSE TEA
- **Nicely Nettle** 5
- **Chamomile** 5
- **Gingerly Peach** 5
- **Superfruit Goji Berry** 5
- **Pearl Passion Fruit** 5
- **Cinnamon Spice** 5