

appetizers

bistro fries with a duo of sauces - 6

crispy shoestring hand cut French fries with our addictive white truffle aioli and spicy ketchup

smoked salmon risotto balls - 9

chunks of smoked salmon, hints of red onion and blue cheese,
served with a citrus Dijon dipping sauce

pork delights - 7

Taste of Bexley winner: our new pulled pork on tortilla crisps with pickled corn salad!

fried brie - 9

herb breaded brie with berry medley and toast points

hummus plate - 7

grilled pita and fresh vegetables, house made hummus and tabouli

pancetta pear crisps - 8

fresh pears topped with crispy pancetta, goat cheese, thyme and a drizzle of fresh Ohio honey

grilled shrimp romesco - 9

red onion cous-cous with toasted almonds romesco sauce and grilled marinated shrimp

duck tostada - 9

hand pulled slow braised duck, charred poblano salsa, avocado, white beans & pickled red onions

soup and salads

soup du jour

cup... 3 bowl... 4

bistro salad - 6

fresh greens, gorgonzola, seasonal fruit, candied walnuts,
shaved red onion and balsamic vinaigrette

black creek Caesar - 6

fresh greens, house garlic croutons, parmesan and creamy garlic zing Caesar dressing

roasted beet - 6

slices of roasted beet & diakon radish, fresh greens, goat cheese & yellow pepper vinaigrette

PARKING AVAILABLE IN THE MUSIC HALL PARKING LOT ACROSS PARSONS AVE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*A \$1.00 charge will be added for Splitting Entrées or Salads

As they are

smoked salmon & baby arugula - 16

baby arugula, hard boiled egg & capers tossed with lemon crème fraiche dressing, topped with house cured smoked salmon and crispy fried shallots

Curds & Whey Cheese plate - 15

trio of fresh cheeses picked each week by Mike from Curds & Whey at the North Market accompanied by house made fig jam, fresh & dried fruit, salty roasted nuts, crostinis and possibly more, (depends on what we have and whimsy)

risotto du jour-13

made with chefs artistic scrutiny (a very special ingredient)

seared day boat scallops - 24

seared scallops on a bed of portabella mushroom risotto surrounded by a charred tomato emulsion

rathskeller salmon - 28

properly brined, swirled in smoke, tossed in white wine in a creamy pasta with roasted red pepper, red onion bacon & parsley

Slow-roasted duck gnocchi - 16

potato dumplings with cranberries, slow braised - hand pulled duck, and a light garlic cream sauce (it made us famous)

pasta lockwood - 14

plum tomatoes, garlic, basil, crushed red pepper, spinach, tossed with linguine and chardonnay broth, topped with parmesan cheese

Classic Entrées

(served with accompaniments du jour)

BLT strip - 29

grilled classic hand cut seasoned strip steak topped with "BLT" sauce, (tomato, onions, garlic, infused with lots of bacon and tossed with special greens at the very end)

Pasture raised Ohio ribeye - 29

topped with crisp fried onions, served on a bed of crispy shoestring fries with a truffle aioli & red wine demi-glace

Ohio pork loin chop- 26

mustard glazed loin chop, breaded - pan seared, apricot sauce. Wonderfully unique

poultry and pears - 18

whole Game hen baked with grilled pears, toasted walnuts & goat cheese drizzled with a sauce made from the roasting drippings

duo of lamb - 24

two lamb porterhouse steaks in a mint citrus marinade, flash grilled & topped with a sweet bacon balsamic reduction