



FLOURS

Challah French toast 17

mixed berry compote, whipped maple butter

Buttermilk Pancakes 16

strawberry, blueberry, whipped maple butter

The Intercontinental Breakfast 15.50

freshly baked croissants, muffins, Danish pastries, preserves, butter, orange juice, coffee

Cleveland Bagel Company 7 LOCAL

Plain, Rosemary, Sea Salt & Everything

cream cheese, preserves

Toasted Breads 4

white, whole wheat, rye, multi-grain, cinnamon-raisin, gluten-free white

GRAINS

Irish Steel Cut Oatmeal 9

raisins, brown sugar, cinnamon

Assorted Cereal 6.50

choice of Milk

Add Fresh Fruit to Any Grain 4

sliced bananas, fresh berries, or pineapple

Granola Parfait 11

house-made granola, California berries, vanilla Greek yogurt, lemon curd

FRESH FRUITS

Whole Sectioned Indian River Grapefruit 7.5

ruby marsh grapefruit Sections

Fresh California Berries 8.50

Fresh Cut Fruit 7.50

BREAKFAST SIDES 5

apple smoked bacon, pork sausage links, chicken apple sausage, Canadian bacon, grits, hash browns

Applicable Sales Tax Will Be Added to Your Bill * 20% Surcharge for all split plates * 18% Gratuity
Added to Parties of six or more * Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Menu subject to change.



All American Breakfast 21

two eggs any style, choice of bacon, pork sausage, chicken sausage or ham, hash brown potato, your selection of toast

Choice of: coffee, decaffeinate or tea

Choice of: orange, grapefruit, apple, pineapple, tomato, V8, or cranberry juice

Choice of: cereal, fresh fruit or yogurt parfait

BREAKFAST SPECIALTIES

GF bread available

Egg White Frittata 19

egg whites, avocado, spinach, tomato, salsa

Avocado Toast 16 DF

crushed ripe California avocado's, poached egg on sourdough toast

Eggs Benedict Classic 19

Canadian bacon, poached egg, hollandaise

Steak & Egg Benedict 20

marinated steak, poached egg, mushroom, hollandaise

All above entrees served with Hash Browns

Create Your Own Three Egg Omelet 18 GF

Choice of four of the Following Ingredients:

tomato, spinach, green onion, mixed peppers, avocado, mushrooms, ham, apple smoked bacon, pork sausage, chicken apple sausage. Served with Hash Browns

BEVERAGES GF

Smoothie of the Day 7

Fresh Juice 8

orange, grapefruit, carrot

Specialty Juice 5

orange, grapefruit, apple, pineapple, tomato, V8, cranberry

Coffee *regular or decaffeinated* Small 4/ Large 6

Espresso 5

Cappuccino 6

Café Latte 6

Hot Tea Small 4/ Large 6

Applicable Sales Tax Will Be Added to Your Bill * 20% Surcharge for all split plates * 18% Gratuity Added to Parties of six or more * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Menu subject to change.



APPETIZERS

Fried Calamari 14

roasted red pepper tapenade, kalamata olives, lemon, parmesan cheese, herbs, siracha aioli

Chicken Wings (6) 14 / (12) \$22 **GF**

buffalo style or bourbon barbeque style

Steak Quesadilla 16

blue cheese, jalapeno, tomato, scallion, smoked mozzarella, sour cream, salsa, guacamole

Seared Ohio City Pierogies 14 **LOCAL**

potato, rosemary, caramelized onion jam, chive crème fraiche *“A taste of a Cleveland favorite locally made by Ohio City Pasta, featuring potato and rosemary pierogi with a classic sweet caramelized onion jam.”*

Burrata Cheese Board 16

spring pea puree, blistered tomato, olive oil, basil, grilled bread

SOUPS

French Onion Soup 9

provolone cheese, crouton, green onion

Chef's Seasonal Soup 8

changes daily

SALAD

Apple Salad 16 **GF**

shaved brussel sprouts, caramelized apple, walnuts, blue cheese, bacon, apple cider vinaigrette

Caesar Salad 16

anchovy vinaigrette, tomato, crouton, shaved parmesan, romaine lettuce

Greek Salad 17 **VEG**

mixed peppers, red onion, kalamata olives, tomato, cucumber, feta, oregano vinaigrette, grilled naan bread

Wedge Salad 13

local bibb lettuce, bacon, tomato, blue cheese, red onion, avocado, blue cheese dressing

Add Grilled Chicken \$5.00 Add Grilled Salmon \$8.00

Flatbread

Spinach and Artichoke 18 **VEG**

goat cheese, garlic, parmesan, herbs, olive oil

Applicable Sales Tax Will Be Added to Your Bill * 20% Surcharge for all split plates * 18% Gratuity Added to Parties of six or more * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Menu subject to change.



Bento Box Power Lunch 23

All served with Greek salad, vegetable risotto, GF flourless chocolate cake, GF cup Soup of the Day

Grilled Flank Steak with mushroom ragout

Seared Atlantic Salmon with crisp brussel sprout slaw

Bento Box of the Day

ENTREES

Breaded Chicken Schnitzel 28 LOCAL

pickled chili, arugula salad, smoked paprika aioli

“A new twist on an old Cleveland favorite, schnitzel, thin pounded chicken with smoked paprika aioli & topped with pickled Fresno chilies & arugula salad.”

Seared Atlantic Salmon 35 GF

basmati rice, mirin soy glaze, radish, scallion, lime, cilantro, toasted sesame seeds

Pappardelle Pasta 22 GF available

wild mushroom ragout, roasted shallot, parmesan, herbs

Grilled 14oz Ribeye Steak 54

blue cheese whipped potatoes, mushrooms, asparagus, house steak sauce

SANDWICHES & BURGERS GF available on sandwiches

Served with tomatoes, lettuce, onion, dill pickles, Choice of sweet potato or french fries

Build Your Own Burger 18

on a toasted kaiser roll

Additional Toppings 1

American, swiss, provolone, cheddar, bacon, avocado, fried egg

Grilled Chicken Sandwich 15

grilled chicken breast, shaved Brussel slaw, caramelized apple, toasted challah bread, mustard aioli

North Coast Turkey Club Sandwich 16

smoked turkey, lettuce, tomato, bacon, mustard aioli

Corned Beef Reuben 16

corned beef, Cleveland kraut, swiss cheese, rye bread, thousand island dressing

SIDES 5

french fries, sweet potato fries, crisp fried brussel sprouts, roasted seasonal vegetables

DESSERTS

Chocolate Peanut Butter Brownie 12

roasted peanut, strawberry, powdered sugar

Strawberry Panna Cotta 12

whipped cream, strawberries, chocolate

Mitchell's Ice Cream Three Scoops 10

please ask server for flavors of the day

Applicable Sales Tax Will Be Added to Your Bill * 20% Surcharge for all split plates * 18% Gratuity Added to Parties of six or more * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Menu subject to change.