
Small Plates

Fried Olives Panko-Crusted, Stuffed with Boursin Cheese 4.5

Spoon Market Cheese Plate Artisanal Cheeses, Dried Fruit, Nuts 9 

Stuffed Peppadew Peppers Goat Cheese, Fresh Herbs, Shallots 4 

Prosciutto-wrapped Smoked Mozzarella

Artisanal Smoked Cheese with Fire-Roasted Bell Peppers 4.5 

Arancini Panko-Breaded Risotto Bites, Roasted Pepper Sauce 4

Celery Root Fritters Horseradish Cream 4

Salads


Entrées Served with a Bistro House Salad.

Select any of our salads featured below for an additional 4.

Baked Goat Cheese

Mixed Greens, Pecan Crusted Goat Cheese Crouton, Vinaigrette 6.5 

Duck Confit

Mixed Field Greens, Shredded Duck Leg, Toasted Walnuts, Dried Cranberries,
Blood Orange Segments, Pomegranate-Vanilla Vinaigrette 8.5 

Beemster-Pear

Mixed Organic Greens, Aged Gouda, Poached Pears,
Sliced dates, Maple-Bourbon Vinaigrette 7.5  

Appetizers

Bacon and Eggs Panko-Crusted Deviled Egg, Baby Spinach, Crispy Smoked Bacon 8.5

Dirty Martini Prawns, Crab, Fried Olives, with Vodka-Ginger Cocktail Sauce 12.5

Pan-Seared Diver Scallops Bacon-Cream Sauce, Crispy Leeks 12.5

Steamed Mussels Oven-Roasted Tomatoes, Shallots, Fresh herbs, with Garlic Toast 8.5

Charcuterie Plate

Sausages by The Butcher Shop at Spoon Market, Prosciutto, Smoked Duck Breast,
Local Artisanal Cheeses, House Pickled Vegetables 9.5 (for two 17). 

Soupe du Jour 6.5



Entrées

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Sweet Potato Ravioli

Caramelized Brussels Sprouts, Browned-Butter Sage Sauce 19.5 

New York Strip*

10-ounce Certified Ohio Beef, Roasted Shallot Sauce, Seasonal Vegetable, Potato Gratin 28 

Veal Piccata

Lightly Breaded Veal, Capers, Preserved Lemon Sauce, Grated Parmigiano-Reggiano, Mushroom Risotto 26.5

Grilled Rack of Lamb*

Panko-Garlic Crust, Israeli Couscous, Oven Roasted Tomato Broth 32

Duo of Duck*

Half Breast and Leg Confit, Sunchoke Dumplings, Baby Carrots, Chianti Reduction 27.5

Winter Risotto

Killbuck Valley Farm Mushrooms, Porcini Mushrooms, Cauliflower, Baby Spinach, Mascarpone 18.5  

Creamy Polenta

Bolognese Sauce, Sautéed Baby Spinach, Poached Egg 21.5

Tilapia Puttanesca

Pan-Seared Tilapia, Roasted Peppers, Fennel, Lemon, Kalamata Olives 24.5 

Seafood Linguini*

Fresh Ohio City Red Pepper Linguini, Scallops, Shrimp, Mussels, Crabmeat, Bacon Cream Sauce 25

 = gluten-free  = vegetarian

*As the seasons change so does our menu, reflecting the time and region in which we live.
Thank you for helping us support local farmers since 2002.*

18% gratuity/service charge will be added for parties of seven or more.

Executive Chef: Michael Mariola
Chef de Cuisine: Bryan Pitorak

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

