

BEGINNINGS

CHARCUTERIE BOARD

Chef's selection of artisanal meats & cheeses
accompaniments **MKT**

FRENCH ONION SOUP

beef broth | crostini | gruyere **8**

BAVARIAN PRETZEL

aged cheddar beer cheese | sea salt **9**

POTATO & CHEESE PIEROGIES

caramelized onion | horseradish crema | chive **12**

SHRIMP QUESO DIP

blackened potato jojos | scallion **14**

BRUSSELS SPROUTS

goat cheese | candied walnut
applewood bacon | balsamic reduction **13**

WEST COAST STYLE BUFFALO WINGS

scallion | achote | lime **12**

THAI BEEF CRISPY NOODLE SALAD

asian marinated beef | rice noodles | cilantro
basil | mint | romaine **14**

LOBSTER NACHOS

lobster meat | lobster bisque | tomato | green onion
lime crema **19**

GREENS

THE CAESAR

romaine | parmigiano croutons | asiago crisp **6 / 11**

ARUGULA & WARM PEARS

goat cheese | pomegranate | smoked almonds
red wine vinaigrette **7 / 13**

BEET & BLUE BIBB WALDORF

moody blue cheese | apples | spiced pepitas seeds
cous cous | honey balsamic vinaigrette **7 / 13**

ADDITIONS

CHICKEN +7 SHRIMP +8 SALMON +10

BRIM

KITCHEN + BREWERY

HANDHELDS

THE BRIM BURGER

Adam's reserve cheddar | Ohio maple bacon aioli
tomato | bibb lettuce | frites **16**

THE IMPOSSIBLE BURGER

sun dried tomato pesto | arugula
goat cheese | frites **17**

KOREAN FRIED CHICKEN

spicy gochujang sauce | sweet asian slaw
marinated cucumber | frites **16**

BLACKENED FISH TACOS

smoked tomato pico de gallo | lime | cilantro **15**

WOOD FIRED FLATBREAD DU JOUR

Chef's daily preparation **MKT**

PEPPERONI & APPLEWOOD BACON FLATBREAD

mozzarella | provolone | parmigiano | chive **18**

WEEKLY SPECIALS

TUESDAY | TRIVIA NIGHT

WEDNESDAY | HALF OFF BOTTLES OF WINE

THURSDAY | \$3 HOUSE BEERS

FRIDAY | HALF OFF BEER FLIGHTS

SUNDAY | \$15 BOTTOMLESS MIMOSA / SHANDY

MAINS

FISH & CHIPS

beer battered blue cod | house tartar sauce | lemon **21**

GENERAL TSO'S CAULIFLOWER

black forbidden rice | pickled carrot | bok choy
sesame | scallion **19**

SHORT RIB MAC & CHEESE

smoked gouda | cavatappi pasta
horseradish chive crumb **19**

LAMB BOLOGNESE RIGATONI

herb whipped ricotta | parmigiano
extra virgin olive oil **21**

SEAFOOD SPINACH FETTUCCINI

scallop | shrimp | clams | spanish chorizo
lemon white wine garlic butter **25**

ROASTED SALMON

braised lentils | bacon | baby spinach | carrot
parsnip puree | basil crumb **24**

SEA SCALLOPS

lima bean ragu' | currant & smoked almond
black truffle cauliflower broth **27**

CHICKEN POT PIE

parsnip | carrot | cipollini | peas | sweet potato | puff pastry **20**

BRAISED SHORT RIB

whole grain mustard spaetzle | brussels sprouts
truffle mushroom puree | braising jus **25**

N.Y. STRIP

winter herb vegetable & potato hash
red wine demi butter sauce **34**

FULL GLASS. FULL PLATE. FULL HEART.

2019 CLEVELAND MAGAZINE BEST OF CLE | SUBURBAN HOT SPOT (EAST)