

BEGINNINGS

CHARCUTERIE BOARD

Chef's Selection of Artisanal Meats & Cheeses
Accompaniments **MKT**

CURRENT & SMOKED ALMOND HUMMUS

Warm Pita | Greek Oregano | Olive Oil **10**

BAVARIAN PRETZEL

Pepper Jack Cheese Sauce | Sea Salt **10**

POTATO & CHEESE PIEROGIE

Caramelized Onion | Horseradish Crema **12**

SHRIMP COCKTAIL

Classic Cocktail Sauce | Lemon | Caper **15**

TRUFFLE POMME FRITES

Parmigiano | Chive | Garlic & Black Peppercorn Aioli **11**

HOUSE WINGS

Jamaican Jerk | OR | Fresno Buffalo **12**

LOBSTER NACHOS

Lobster Meat | Lobster Bisque | Tomato
Green Onion | Lime Crema **19**

GREENS

THE CAESAR

Romaine | Parmigiano Croutons | Traditional Dressing **7 / 12**

STRAWBERRY ARUGULA

Goat Cheese | Pickled Shallot | Candied Pecans
Aged Balsamic Vinaigrette **8 / 13**

WATERMELON & CUCUMBER

Kale | Olive Oil Minted Feta Cheese
Candied Pistachio | Honey Kiwi Vinaigrette **8 / 14**

FRESH MOZZARELLA CAPRESE

Baby Heirloom Tomatoes | Basil | Balsamic Reduction **15**

ADDITIONS

CHICKEN +8 SHRIMP +9 SALMON +10

BRIM

KITCHEN + BREWERY

HANDHELDS

BRIM BURGER

Adam's Reserve Cheddar | Ohio Maple Bacon Aioli
Tomato | Bibb Lettuce | Frites **16**

THE IMPOSSIBLE BURGER

Basil & Spinach Pesto | Tomato
Goat Cheese | Balsamic Reduction | Frites **17**

BRIM'S HOT CHICKEN

Nashville "Buffalo" Sauce | Peach & Jicama Slaw | Frites **17**

BLACKENED FISH TACOS

Smoked Tomato Pico De Gallo
Cilantro Cream | Lime **15**

WOOD FIRED FLATBREAD

Pepperoni & Applewood Bacon | Parmigiano
Mozzarella & Provolone | Chive **18**

WEEKLY SPECIALS

WEDNESDAY | HALF OFF BOTTLES OF WINE
SATURDAY | \$15 BOTTOMLESS MIMOSA | 12 PM - 3 PM
SUNDAY BRUNCH | \$15 BOTTOMLESS MIMOSAS

MAINS

FISH & CHIPS

Beer Battered Blue Cod | House Tartar Sauce | Lemon **21**

GENERAL TSO'S CAULIFLOWER

Black Forbidden Rice | Savoy Cabbage
Pickled Shiitake | Sesame | Scallion **19**

CHICKEN BACON MAC & CHEESE

Smoked Gouda Mornay | Scallion
Bacon Breadcrumbs **24**

ROASTED SALMON

Pesto Heirloom Tomatoes & Zucchini | Spinach
Cous Cous | Tomato Basil Broth **25**

SEA SCALLOPS

Slab Bacon | Roasted Summer Vegetable Hash
Ohio Sweet Corn Puree **27**

LOBSTER & SHRIMP FETTUCCINI

Arugula | Chive | White Wine
Smoked Tomato Corn Butter Sauce **28**

14OZ BONE IN PORK CHOP

Cheesy Golden Polenta | Housemade Peach B.B.Q **26**

BRAISED SHORT RIB

Cheddar Cauliflower Gratin | Charred Asparagus
Mushroom Demi Glace **26**

STEAK & POTATOES

16oz N.Y Strip Steak | Summer Corn Salsa | Smokey Red Pepper Puree
Garlic Parmigiano Buttered Fingerling Potatoes **34**

FULL GLASS. FULL PLATE. FULL HEART.

EXECUTIVE CHEF BRANDON VERES | CHEF DE CUISINE ROWAN MURRAY | SOUS CHEF AARON COON