



DINNER

Starters

WILD MUSHROOM & GOAT CHEESE QUESO \$13

wild mushroom & goat cheese, tortilla chips

LARGE SOFT PRETZEL \$9

poblano cheese & honey mustard

DAILY SOUP SPECIAL

Cup \$4 Bowl \$6

COCONUT SHRIMP \$13

(8 shrimp)
sweet & sour apricot sauce

STICKY SESAME

CAULIFLOWER \$10
crispy cauliflower bites

CALAMARI \$12

lightly breaded, sautéed peppers, chimichurri, garlic aioli

CRAB TOAST TARTINE \$13

crab meat, cream cheese, baguette, crusty, served with roasted red pepper tomato sauce

CRISPY WINGS

6 per order **\$8** 12 per order **\$14**
dry cajun, hot buffalo, garlic parmesan or sriracha honey
add \$1 for celery

DAILY FLATBREAD \$12

Salads

add to any salad:

chicken \$5 | verlasso salmon \$8 | shrimp \$6 | skirt steak \$10 | ahi tuna \$15

MIXED GREENS \$6

cucumbers, tomatoes, mozzarella

GRILLED ROMAINE CAESAR \$10

grilled red onion, herb croutons, hard-boiled egg, shaved parmesan, peppercorn Caesar

HEIRLOOM TOMATO SALAD \$10

burrata, gem lettuce, basil oil, sunflower seeds, sherry vinaigrette, balsamic glaze drizzle

WILD BLUEBERRY SPINACH SALAD \$10

blueberry, goat cheese, almonds, shaved red onion, cucumber, croutons, sherry vinaigrette

FARRO CHOPPED

FARMER'S MARKET SALAD \$10

chopped romaine, farro, grilled zucchini & asparagus, almonds, feta, scallion, shaved carrot, creamy lemon dill dressing

KALE & QUINOA BOWL \$10

finely chopped kale, soft poached egg, avocado, roasted chickpeas and cauliflower, pickled red onions, goat cheese, pepita seeds, lemon vinaigrette

CHOPPED BUFFALO CHICKEN SALAD \$15

romaine, fried chicken tossed in buffalo sauce, cucumber, tomatoes, bacon, cheddar, crispy shallots, blue cheese dressing

STEAK SALAD \$18

skirt steak, arugula, grilled red onion, crumbled blue cheese, spiced pecans, dried cranberries, roasted garlic vinaigrette

Mains

CHEESE TORTELLINI \$18

add chicken \$5 | add shrimp \$6

peas, parmesan cream, pearl onions, spinach

ASIAN BOWL \$16

add chicken \$5 | add shrimp \$6

add fried egg \$2 | add skirt steak \$10 | add ahi tuna \$15

jasmine rice, carrots, spinach, mushrooms, sticky sesame & asian peanut sauce

SEARED AHI TUNA \$28

cold rice noodle, thai dressing, pickled vegetables, cilantro, spinach, jalapenos

HALIBUT \$28

pan seared, heirloom tomatoes, grilled asparagus, saffron cream

VERLASSO SALMON \$25

grilled, summer squash, farro, mint, tomato confit

TROUT \$26

pan seared, broccolini, roasted tri-colored baby potatoes, lemon herb butter

AIRLINE CHICKEN \$22

wild rice with haricot vert, tomatoes & garlic, creole cream

PORK CHOP \$30

grilled, onion soubise, smashed parmesan yukon potatoes, sauteed spinach & mushrooms

RACK OF LAMB \$38

truffle corn puree, sauteed potatoes, red beans, sweet bell pepper, garlic oil



30oz NEW ZEALAND BONE-IN RIBEYE STEAK \$45

pasture raised & grass fed, garlic mashed potatoes, crispy fried brussel sprouts, herb butter

Sandwiches

LOBSTER ROLL \$24

served with fries

poached lobster, toasted bun

RUSTIC GRILL BURGER \$15

served with truffle fries

Ohio beef burger, caramelized onions, house bacon, aged white cheddar, bibb lettuce and garlic aioli on brioche bun

add a fried egg \$2

RUSTIC GRILL VEGGIE BURGER \$14

served with truffle fries

homemade veggie patty, bibb lettuce, avocado, aged white cheddar and roasted red pepper aioli on brioche bun

STONEWATER FRIED CHICKEN SANDWICH \$14

served with fries

house pickles, slaw, bacon, mayo, cheddar, brioche bun

BAHN MI \$14

served with house chips

Pulled pork, pickled vegetables, jalapenos, cilantro, french baguette

Sides

CRISPY FRIED BRUSSELS SPROUTS \$7

GARLIC MASHED POTATOES \$7

BROCCOLINI \$7

TRUFFLE FRIES \$7

SAUTEED SPINACH & MUSHROOMS \$6

REGULAR FRIES \$5