

STARTERS

CHARCUTERIE BOARD

Cheese and meats from around the world, variety of house made spreads and accents, served with Artisanal bread - 22

BAVARIAN PRETZELS

Served with honey mustard and Columbus IPA beer cheese (v) - 15

CONFIT CHICKEN WINGS

48-hour cured, slow cooked, fried to order, tossed in choice of sauce

6 bone-in wings - 13 6 boneless wings - 9

12 bone-in wings - 18 12 boneless wings - 14

Sauces: Sriracha Buffalo, Brew-B-Que, Herb & Parmesan Garlic Butter, Cajun, Green Chimichurri, Frank's Red Hot Ranch (dry rub)

WOOD FIRED MEATBALLS

Beef, pork, and veal homemade meatballs, slow-roasted pomodoro sauce, brûléed burrata cheese, herbs, crusty bread - 14

BAJA FISH TACOS

Three tacos with crispy Lake Erie walleye, shredded lettuce, fresh pico de gallo, cilantro lime crema - 15

CALAMARI

Flash fried calamari with pickled peppers, served with pomodoro sauce and roasted garlic aioli - 15

GENERAL TSO'S CAULIFLOWER

Tempura fried cauliflower, sweet and spicy sauce, scallions, pickled carrots, peanuts, toasted sesame (vg) - 12

gf option available

NEW! ST. LOUIS RIBS

1/3 slab of slow cooked St. Louis baby back ribs with Brew-B-Que sauce, creamy coleslaw and choice of fries - 21

OIL PLATE

Extra virgin olive oil, aged balsamic, fresh herbs, parmesan, cracked black pepper, Artisanal bread (v) - 9

NEW! BRUSCHETTA

Artisanal bread with Roma tomato, red onion and basil blend, feta, drizzled with garlic oil and balsamic reduction (v) - 9

(gf): gluten-free, (vg): vegan, (v): vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially those with medical conditions

FLATBREADS

PEPPERONI LOVERS

Pepperoni, mozzarella and provolone blend, parmesan, fresh basil - 16
Pairs well with a glass of Meeker Zinfandel

SAUSAGE

Italian sausage, caramelized onions, banana peppers, basil, topped with Calabrian chili oil - 16
Pairs well with a glass of Meeker Zinfandel

MEDITERRANEAN

Spinach, roasted peppers, Kalamata olives, red onions, artichokes, mozzarella, feta, balsamic glaze (v) - 14
Pairs well with a glass of Submission Red Blend

CLASSIC MARGHERITA

Garlic oil with sliced Roma tomatoes, fresh mozzarella, shredded mozzarella, garnished with fresh basil (v) - 14
Pairs well with a glass of Filadonna Pinot Grigio

THE MEATBALL

House made meatballs with mozzarella, ricotta, parmesan, fresh herbs and chili flakes - 16
Pairs well with a glass of Meeker Zinfandel

NEW! PROSCIUTTO & SAUSAGE

Garlic oil with fresh mozzarella, mozzarella and provolone blend, prosciutto, Italian sausage, roasted red peppers, roasted tomatoes, Kalamata olives, basil - 16
Pairs well with a glass of Meeker Zinfandel

TRUFFLED MUSHROOM

Garlic oil with caramelized wild mushrooms, red onion marmalade, mozzarella, truffle parmesan, wild arugula (v) - 15
Pairs well with a glass of McBride Sisters Sauvignon Blanc

NEW! CHICKEN SPINACH FLORENTINE

White garlic sauce with mozzarella and provolone blend, sliced grilled chicken breast, spinach, sliced Roma tomatoes, mushrooms - 16
Pairs well with a glass of Chehalem Chardonnay

FLATBREAD CREATION STATION

All flatbreads come with sauce and shredded mozzarella - 13

Sauces: Pomodoro, white garlic sauce, Brew-B-Que, garlic oil, pesto

Protein (\$2 each): pepperoni, Italian sausage, grilled chicken breast, prosciutto, bacon

Toppings (\$1 each): fresh mozzarella, semi-dried tomatoes, roasted red peppers, red onions, caramelized onions, roasted mushrooms, banana peppers, spinach, Kalamata olives

(gf): gluten-free, (vg): vegan, (v): vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially those with medical conditions

SALADS

SIMPLE HOUSE

Artisanal lettuce, heirloom cherry tomatoes, cucumbers, red onions, honey balsamic dressing (v, gf)

Full - 10 Side - 6

Pairs well with a glass of Bernardus Pinot Noir

CLASSIC CAESAR

Romaine, croutons and parmesan with Caesar dressing (v)

Full - 11 Side - 7

Pairs well with a glass of Chehalem Chardonnay

CHOPPED

Chopped iceberg and romaine, tomatoes, cucumbers, mozzarella, chickpeas, banana peppers, creamy herb red wine vinaigrette (v) - 12

Pairs well with a glass of Filadonna Pinot Grigio

NEW! STRAWBERRY CITRUS

Crisp chopped romaine, arugula, feta, fresh strawberries and roasted cashews with lemon poppy seed dressing (v) - 15

Pairs well with a glass of Max Ferd. Richter Riesling

NEW! AVOCADO POMEGRANATE

Mesclun blend with diced tomatoes, cheddar, fresh avocado and crunchy pecans with pomegranate dressing (v) - 12

Pairs well with a glass of Chehalem Chardonnay

Add Protein to any salad: 6oz sirloin (\$15), 6oz chicken breast (\$9), 8oz salmon filet (\$14), 6pc shrimp (\$10)

(gf): gluten-free, (vg): vegan, (v): vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially those with medical conditions

SANDWICHES

All sandwiches are served with your choice of french fries, sweet potato fries, or truffle rosemary fries

RWB PRIME SMASHBURGER

Two 4oz hand-smashed patties with American cheese, shredded iceberg, house pickles, burger sauce on a brioche bun - 16
Pairs well with a glass of Twenty Acres Cabernet

SMOKEHOUSE BURGER

8oz Angus Reserve beef patty with smoked gouda, bacon, caramelized onions and whiskey glaze on a brioche bun - 17
Pairs well with a glass of Meeker Zinfandel or Submission Red Blend

NEW! PORTABELLA MUSHROOM BURGER

Marinated portabella mushroom cap with Middlefield Swiss, grilled red onions, tomatoes, spinach, avocado, garden aioli (v) - 16
Pairs well with a glass of Bernardus Pinot Noir

NEW! WALLEYE FISH SANDWICH

Breaded Lake Erie walleye on a toasted French hoagie roll with shredded iceberg lettuce, tomatoes, malt vinegar aioli and coleslaw - 17
Pairs well with a glass of Max Ferd. Richter Riesling

FRIED CHICKEN CLUB

Buttermilk fried chicken with white cheddar, bacon, lettuce, tomatoes, garlic herb aioli on a brioche bun - 14
Grilled chicken option available
Pairs well with a glass of Chehalem Chardonnay

BUFFALO CHICKEN WRAP

Grilled or crispy chicken with chopped romaine, tomatoes, shredded cheddar and house buffalo sauce - 14
Pairs well with a glass of Pitulè Moscato d'Asti

BURGER CREATION STATION

Served with lettuce, tomatoes, onions, and your choice of fries - 14

Bread: brioche bun, French hoagie roll, lettuce wrap

Protein: 8oz Angus beef, 6oz chicken breast, turkey burger, portabella mushroom (vg), RWBean burger (vg)

Cheese: White Cheddar (\$2), Swiss (\$2), Provolone (\$2), American (\$1)

Additional toppings (\$1 each): caramelized onions, avocado, spinach, roasted mushrooms, pickled red onions, banana peppers, burger sauce, bacon (\$2)

(gf): gluten-free, (vg): vegan, (v): vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially those with medical conditions

ENTRÉES

CHICKEN MARSALA

Pan seared chicken, wild mushrooms, whipped potatoes, asparagus, rich Marsala wine reduction - 23

Pairs well with a glass of Chehalem Chardonnay or Bernardus Pinot Noir

NEW! RIBEYE

12oz grilled ribeye steak, fried smashed redskin potatoes with creamy white garlic sauce, fresh green beans - 44

Pairs well with a glass of Twenty Acres Cabernet Sauvignon

SALMON

8oz grilled Atlantic salmon filet, sundried tomato risotto, fresh green beans, lemon beurre blanc (gf) - 22

Pairs well with a glass of McBride Sisters Sauvignon Blanc

PORK CHOP

12oz brown sugar brined bone-in pork chop served with wild rice, broccolini and cider pork jus - 26

Pairs well with a glass of Max Ferd. Richter Riesling or Meeker Zinfandel

NEW! SURF AND TURF

Angus sirloin steak with garlic butter shrimp, creamy mashed potatoes and asparagus with garlic parsley butter sauce - 31

Pairs well with a glass of Meeker Zinfandel

SHRIMP ALFREDO

Wild gulf shrimp with garlic, white wine, alfredo sauce, tomatoes, butter, herbs, served with linguine pasta - 23

Pairs well with a glass of Filadonna Pinot Grigio

VEGETABLE RISOTTO

Fresh seasonal vegetables with arborio rice (vg, gf) - 18

Pairs well with a glass of Chehalem Chardonnay

DESSERTS

DESSERT DU JOUR

Ask your server about our daily selection - 8

(gf): gluten-free, (vg): vegan, (v): vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially those with medical conditions