



STARTERS

Roasted Brussels Sprouts *gf, v* | \$9
Honey-Sriracha Aioli, Pickled Raisins, Toasted Seeds
2020 Black Sheep Rosé (\$14/\$56)

Hummus *v* | \$10
Grilled Focaccia, Local Vegetables, Sumac, EVOO
2020 Black Sheep Blanc (\$14/\$56)

Confit Chicken Wings *gf* | \$12
Fresno Chimichurri
2020 Black Sheep Rosé (\$14/\$56)

Roasted Bone Marrow | \$13
Arugula Salad, Grilled Bread, Fig Jam
2019 Black Sheep Rouge (\$14/\$56)

Freedom Run Farm Lamb Ribs *gf* | \$14
Harissa BBQ, Red Cabbage Slaw
2019 Barbera (\$17/\$68)

Local Cheese Plate *v* | \$18
Jams, Breads, Nuts
2020 Black Sheep Blanc (\$14/\$56)

SOUP & SALAD

Add Shrimp \$8, Salmon \$8, Grilled Chicken \$5, Grilled Steak \$12

Butternut Squash Soup *veg* | \$7
Pecan Butter, Spiced Pumpkin Seeds
2020 Black Sheep Blanc (\$14/\$56)

Caesar Salad *psc* | \$10
Brown Butter Breadcrumbs, Cured Egg Yolk, Parmesan
2020 Black Sheep Blanc (\$14/\$56)

Mixed Greens *v* | \$11
Fried Goat Cheese, Green Apple, Spiced Pumpkin Seeds, Cider Vinaigrette
2020 Black Sheep Rosé (\$14/\$56)

Salt Roasted Beet *v* | \$11
Goat Cheese, Arugula, Pistachios, Lemon Vinaigrette
2017 Malbec (\$17/\$68)

ENTREES

Overlook Burger | \$16
Grilled Red Onion, Dijonnaise, Brie, Pickles, Fries
2019 Black Sheep Rouge (\$14/\$56)

Roasted Butternut Squash *veg* | \$22
Braised Greens, Toasted Seeds
2020 Black Sheep Blanc (\$14/\$56)

Braised Local Pork *gf* | \$24
Five Spice Soy Broth, Collard Greens, Heirloom Grits
2017 Malbec (\$17/\$68)

Chicken Schnitzel | \$24
Lemon Aioli, Arugula, Warm Potato Salad
2020 Black Sheep Blanc (\$14/\$56)

Grilled Sirloin | \$25
Mushroom Barley Risotto, Carrot Purée, Charred Onion
2018 Cabernet Sauvignon (\$19/\$72)

Squid Ink Pasta | \$25
Shrimp, Fresno, Tomato, Scampi Sauce, Brown Butter Breadcrumbs
2020 Black Sheep Rosé (\$14/\$56)

Seared Salmon *gf* | \$26
Shagbark Grits, Grilled Broccolini, Lemon Vinaigrette
2020 Black Sheep Rosé (\$14/\$56)

Ribeye Steak *gf* | \$32
Garlic Butter, Baked Potato Frites, Bacon Aioli, Chives
2018 Cabernet Sauvignon (\$19/\$72)

SWEETS

Fried Apple Pie | \$7
Dulce de Leche, Caramelized White Chocolate

Warm Chocolate Brownie | \$7
Bourbon Caramel

Chai Crème Brûlée | \$7
Brandied Cherries

wine pairings courtesy of
Revel Urban Winery
112 East 12 Street
Cincinnati, OH 45202

Estd 2016
REVEL
URBAN WINERY

proudly sourcing from the following local purveyors
Sixteen Bricks Bakery, Black Hawk Farms, Waterfields, Guggisberg Cheese, Middlefield Cheese, Shagbark Farm

gf - gluten-free v - vegetarian veg - vegan psc - pescatarian

Our friends at the Cincinnati Health Department want to remind you that consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Please note for parties of six or more, an automatic 20% gratuity will be added to the bill. In addition, we cannot provide split checks for groups of six or more, but will accept up to three separate payments to the same bill.