

soup

CHEF'S CHOICE SOUP \$7/\$9

Bread and house-made butter

starters

SMOKED WINGS \$10

Fried, Spicy, BBQ, or Sweet, bleu cheese, carrots and celery

HUMMUS \$9

Tahini, sesame, garlic, lemon, olive oil, cumin, first pressed olive oil, grilled pita, marinated olives

SUMMIT ROOTS \$5

Beet, taro root, sweet potato, onion dip

FRIED PICKLED WATERMELON RINDS \$8

Buttermilk dressing

MEAT + CHEESES BOARD \$18

Here and afar meat and cheeses, seasonal accompaniments

MORTADELLA CORNDOGS \$10

Curry ketchup, grain mustard and sambal aioli

WARM PRETZELS \$9

Local dough, everything seasoning, KY style beer cheese

CRISPY DUCK BACON CROSTINI \$12

Fig infused goat cheese, arugula, fig

PORK BELLY "BLT" \$10

Braised pork belly, heirloom tomato chutney, basil aioli, sourdough

salads

(Add grilled chicken \$6, hanger steak \$8, salmon \$8)

GREEK \$10

Local greens, spicy feta, cucumber, heirloom tomato, marinated olive, chickpeas, oregano vinaigrette

BABY GEM CAESAR \$8

Parmesan-Reggiano, toasted breadcrumbs, lemon

COBB SALAD \$14

Skull Island prawn, crispy bacon, avocado, soft boiled egg, Maytag bleu cheese, red wine vinaigrette

BIBB + BABY ARUGULA SALAD \$8

Feta, citrus, local radish, avocado, cashews, sourdough crisp, Minus 8 vinaigrette

sandwiches

(Served with fries, chips or summit root chips. Side salad \$2)

SUMMIT BURGER* \$15

Black Hawk Farms beef, fontina, house pickle, Summit sauce, tomato, red onion, iceberg, sesame seed bun

CINCINNATI CHEESESTEAK* \$18

Sakura beef, pickled red onion, arugula, black garlic aioli, white cheddar on Sixteen Brix baguette

FISH TACOS A LA TALLA STYLE \$16

Piquillo aioli, cabbage, avocado

CUBANO \$14

Country ham, Porchetta, Swiss cheese, house pickle, Dijon, pressed Cuban roll

CHICKEN SALAD WRAP \$12

Apple, celery, walnut, grape, honey mustard aioli, spinach wrap

CLUBHOUSE \$14

Smoked turkey, crispy house bacon, thick cut tomatoes, lettuce, basil aioli

CHARRED VEGETABLES \$12

Grilled cabbage, peppers, hummus, fig-pistachio chutney

GRILLED CHEESE \$10

Boursin, aged cheddar, tomato chutney

entrees

TAGLIATELLE \$18

Hand cut tagliatelle, foraged mushrooms, roasted heirloom tomatoes, whipped farmers cheese, local herbs

ROASTED CAULIFLOWER \$16

Grapes, feta, grains, harissa vinaigrette

FILET OF BEEF* \$35

6oz, fingerling potato, seasonal vegetables

ROASTED SALMON GRAIN BOWL* \$26

Heirloom carrots, local herbs, radicchio, crispy quinoa, carrot ginger vinaigrette

ROASTED GERBER CHICKEN \$24

Apple wood smoked, Brussels sprouts, squash, bacon fat caramel