

TAKE OUT - LUNCH

Take Out + Delivery available on DoorDash, GrubHub, and ChowNow, or call (513) 527-9906!

STARTERS + SOUPS

EVERYTHING WINGS \$10 *gf*
Whole Grain Mustard Aioli

ST. LOUIS STYLE RIBS \$14
Caramelized Soy + Miso Glaze, Citrus Herb Salad, Peanut

SALADS

Add Chicken 5, Salmon 8

ARTISAN GREENS \$8 *v gf*
Bleu Cheese Dressing, Pickled Pear, Candied Walnut

COBB \$10 *gf*
Bacon Bits, Chopped Egg, Heirloom Tomatoes, Avocado
Jalapeno Vinaigrette, Ranch Dressing, Pickled Onions

FAJITA BOWL \$10 *v*
Rice + Beans, Peppers, Onions, Romaine, Nacho Cheese Crumble,
Avocado Jalapeno Vinaigrette, Pickled Onions

SANDWICHES

Choice of Fries or Sweet Potato Fries

FALAFEL WRAP \$12 *v*
Grilled Pita Bread, House Falafel, Marinated Artichoke, Red Onion, Harissa Aioli

CHICKEN CAESAR WRAP \$12
Choice of Grilled Chicken or Fried Chicken Breast
Flour Tortilla, Romaine Lettuce, Caesar Dressing, Parmesan

FRIED CHICKEN SANDWICH \$14
Fried Chicken Breast, Brown Butter Aioli, Arugula, Balsamic

ROAST PORK BLT \$15
Coffee Cured Pork Shoulder, Confit Tomatoes, Sixteen Bricks Herb Focaccia

SUMMIT SMASH BURGER \$16
Double Stacked, Provolone Cheese, Shaved Onions, Whole Grain Mustard Aioli, Pickles

TURKEY CLUB \$15
Turkey, Bacon Jam, Tomatoes, Chopped Romaine, Herb Mayo, Sourdough

DESSERTS

CHOCOLATE CAKE \$8
Dulce, Marcona Almond, Toasted Coconut, Caramelized Pineapple

HOUSE DONUTS \$10
Chocolate Sauce, Caramelized White Chocolate, Amarena Cherries

v - vegetarian gf - gluten-free

TAKE OUT - DINNER

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STARTERS

CAESAR \$10

Romaine, Cured Egg Yolk, Brown Butter Breadcrumbs, Caesar Dressing

EVERYTHING WINGS \$10 *gf*

Whole Grain Mustard Aioli

ASIAN WINGS \$10

Toasted Sesame Seeds, Scallion

ST. LOUIS STYLE RIBS \$14

Caramelized Miso Glaze, Citrus Herb Salad, Peanut

ENTREES

ROAST PORK BLT \$15

Coffee Cured Pork Shoulder, Confit Tomatoes, Sixteen Bricks Herb Focaccia

GRILLED STRIP STEAK \$28 *gf*

Peppers and Onions, Fingerling Potatoes, Chimichurri

Served with Tortilleria Garcia Corn Tortillas

RUSSET POTATO GNOCCHI \$20 *vg*

Fresno Coconut Curry, Broccolini, Braised Fennel

SEARED FAROE ISLAND SALMON \$26 *gf*

Grilled Asparagus, Roasted Mushrooms, Garlic Fondue

MAPLE LEAF FARMS DUCK \$28 *gf*

Pan Seared Duck Breast, Cauliflower, Brussels Sprouts, Spiced Pecan Jus

SUMMIT SMASH BURGER \$16

Double Stacked, Provolone Cheese, Caramelized Onions,

Whole Grain Mustard Aioli, Pickles, Fries

DESSERTS

CHOCOLATE CAKE \$8

Dulce, Marcona Almond, Toasted Coconut, Caramelized Pineapple

HOUSE DONUTS \$10

Chocolate Sauce, Caramelized White Chocolate, Amarena Cherries

vg - vegan v - vegetarian gf - gluten-free