

THE CLEVELAND

SALADS

TUSCAN KALE/ CANDIED SUNFLOWER SEEDS, SLICED FENNEL
AND CARROT RIBBONS IN TAHINA DRESSING (10)

CHOPPED GARDEN SALAD/ TOMATO, CUCUMBER, ONION, BELL
PEPPERS, GREEN TAHINA AND ROASTED TOMATO (11)

MARKET SALAD/ BEET GRAVLAX AND MARKET VEGETABLES
TOSSED IN SHERRY-HERB VINAIGRETTE (12)

APPETIZERS

WHITE CARPACCIO/ DELICATELY SLICED BRANZINO,
EXTRA VIRGIN OLIVE OIL AND FRESH HERBS (13)

CHEF'S PATE/ CREAMY CHICKEN PATE SERVED WITH
GRAPE TOMATO CHUTNEY AND COUNTRY BREAD (9)

AVOCADO AND SALMON TAR-TAR/ SERVED WITH THINLY
SLICED PICKLED BEETS (13)

SHRIMP AND ROASTED EGGPLANT RAVIOLO/ LARGE
RAVIOLO SERVED OVER SAUTEED KALE + OKRA (11)

OYSTER-MUSHROOM SOUFFLE/ MADE WITH PINE AND
HAZELNUTS AND WARM GOAT CHEESE (10)

ROASTED EGGPLANT FLATBREAD/ TOPPED WITH FRESH
LEMON-HERB LAMB TAR-TAR (10)

MUSSELS/ WHITE WINE, FRESH GINGER, HERBS (13)

BLACK QUINOA WITH HOUSE-CURED SALMON/ TOPPED WITH
BEET YOGURT AND MINT (13)

MAIN PLATES

ROASTED LAMB CHOPS AND CRISPED SHORT RIB/
WITH ACETO BALSAMICO AND SPICED LENTIL-BARLEY (27)

ROASTED HALF CHICKEN/
BLACK QUINOA AND CRISPED BRUSSEL SPROUTS WITH PANCETTA (19)

BLACK TRUMPET MUSHROOM MARINATED SKIRT STEAK/
SERVED WITH PASILLA CHILI SPICED FIDDLEHEADS, SNOW PEAS (26)

SPICY MOROCCAN COD SKILLET/
SPICY ROASTED PEPPERS AND TOMATO IN IRON SKILLET (22)

ORCCHIETTE WITH TIGER SHRIMP/
SUN DRIED CALABRIAN PEPPER, FRESH GARLIC AND HERBS (18)

BRANZINO/
WITH ALMOND-CAULIFLOWER PUREE AND HOUSE PRESERVED LEMON (26)

FILET MIGNON/
WITH PUREE OF POTATO, ROASTED BABY ZUCCHINI AND SNOW PEAS (29)

8oz HOUSE BLEND BURGER/
ON TOASTED BRIOCHE WITH BIBB LETTUCE, TOMATO, CARMELIZED ONION
+ FREE RANGE BACON, AVOCADO OR VT. SHARP CHEDDAR (17)

FOR THE TABLE

HUMMUS WITH SPICED CHICKPEAS AND COUNTRY BREAD /6/

SAUTEED SNOW PEAS /6/

HAND-CUT FRIES WITH PECORINO ROMANO AND HERB AOILI /6/

ROASTED BRUSSEL SPROUTS WITH PANCETTA /6/