



—BRUNCH MENU—

MONDAY-SATURDAY 10:00 am to 2:00 pm

—LUNCH MENU—

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—NEW MENU CHANGES—

- ◆ WE ARE SEED OIL FREE
- ◆ WE USE SUSTAINABLE PALM OIL FOR FRYING & AVOCADO OIL FOR DRESSINGS
 - ◆ WE MAKE OUR OWN BREADS USING 00 HIGH PROTEIN FLOUR
 - ◆ OUR BAR DOES NOT USE PRE-MADE MIXES
 - ◆ WE SERVE AMISH FARM RAISED EGGS
- ◆ WE SERVE OHIO AMISH CHICKEN AND LOCAL PRODUCE AS AVAILABLE

HAPPY HOUR IN OUR BAR: Monday—Friday: 3:00—5:45 pm

GF means gluten free.

**These items can be served raw or undercooked.*

Consuming raw or undercooked eggs, meat or fish may cause foodborne illness.

*All foods prepared in a facility where whatever you are allergic to is processed, we make no guarantees about cross contamination.
20% gratuity will be added to all checks for groups of 5 or more and anyone under 18 years of age. .We apologize for any inconvenience.
3.5% is added to all credit card transactions.*

CHARCUTERIE GF sans crostini

3 cured meats + 3 artisanal cheeses
preserves + house variety
pickles + crostini 27

CRAB CAKES GF

Italian style crab cakes + romesco
pasta + wild mushroom lemon butter 24

HOUSE FRIES GF

big dog bowl of fries + chili garlic
ketchup + honey curry aioli + sea salt 7
add: truffle oil + parmesan +5

DIPPING BREAD

grilled focaccia bread + herbed olive oil
roast garlic + freshly ground pepper + pink
salt + aged balsamic + parmesan 6

Appetizers & Sharables

HUMMUS PLATE

cannellini bean hummus + minted cucumber
relish + toy box tomatoes + goat cheese
olive & artichoke tapenades + grilled pita 13
gf—sub veggies for pita +2
add veggies +4

POUTINE GF

house fries + braised beef + white cheddar
cheese curd + demi + farm fresh egg 17

SPROUTS GF

roast brussels sprouts + shallot
butter + pancetta + farm fresh egg
balsamic reduction 14

SOUP OF THE DAY

cup (8oz) 8 bowl (12 oz) 12

—SIDES—

GRILLED BROCCOLI GF

citrus balsamic + basil oil 7

BURNT CARROTS GF

smoked honey butter 7

FRESH FRUIT GF

freshly cut seasonal fruit + berries 7

ASPARAGUS GF

truffle oil + parmesan 10

THESE SIDES AVAILABLE UNTIL 2:00 PM

HOUSE MADE BISCUITS OR TOAST

w/ JAM + BUTTER 4 **GF + 2**

TWO AMISH EGGS ANY STYLE 5 GF

BACON OR GOETTA 6

HOUSE MADE BISCUITS

w/ GOETTA GRAVY 7

—Brunch Menu—

AVAILABLE ONLY FROM 10:00 am to 2:00 pm

SUMMIT PARK TOWER TOAST 14

House-made French toast bread + apple filling
cinnamon roll icing + maple syrup + whipped cream

**FRENCH TOAST STACK W/ BUTTER & MAPLE SYRUP
10**

CHICKEN & WAFFLE 16

fresh malted waffle + fried Amish chicken
sriracha honey glaze + maple syrup + butter

WAFFLE W/ BUTTER + MAPLE SYRUP 10

*** SALMON BURGER BAGEL 13**

house smoked salmon patty + griddled
everything bagel + lettuce + tzatziki
cucumber relish + fried egg

GOETTA BREAKFAST 13

two eggs any style + crispy goetta + biscuit
goetta gravy + home fries

*** LIPSTICK ON A PIG 13**

hot shaved ham w/ brie + pretzel bun + lettuce
tomato + Dijonaise + fig preserves

*** ITALIAN STALLION 13**

mortadella + capicola + soppresseta + shredded
lettuce + shaved red onion + local tomatoes
fresh oregano + vinegar + toasted house hoagie bun

*** MONTE CHRISTO 13**

French toast griddled w/ ham + turkey
fig preserves + Swiss cheese + maple syrup

*** SMOKED SALMON AVOCADO TOAST 15**

house smoked salmon + grilled focaccia
pickled red onion + avocado salad + everything
bagel seasoning + Thai chili cream + scallion

*** CHERRY CHICKEN WALNUT WRAP 12**

Amish chicken salad w/ cherries + walnuts
bleu cheese + mixed lettuce + cucumber
relish + spinach tortilla

*** CLUB SANDWICH 13**

whole grain bread + turkey + bacon + house aioli
lettuce + tomato + avocado salad

*** THE BOURDAIN 12**

seared mortadella + provolone + mayonnaise
mustard on toasted house baked hoagie bun

OMELET 14

3 egg omelet + house biscuit w/butter + home fries

CHOICE OF THREE FILLINGS:

**CHEDDAR / SWISS / GOAT CHEESE / GHOST PEPPER
BACON / GOETTA / HAM
PEPPERS / ONION / SPINACH / TOMATO / MUSHROOM**

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—SALADS—

HOUSE SALAD **GF** small **10** large **15**
mixed greens + dried cherry + gorgonzola + spiced
pecans + toy box tomatoes + balsamic vinaigrette

GRILLED CAESAR **GF** **15**
prosciutto wrapped romaine + Amish egg
aged parmesan + house Caesar dressing

CLASSIC CAESAR small **9** large **14**
crisp romaine + aged parmesan + house croutons
our Caesar dressing

ANTIPASTA COBB SALAD **16** **GF**
prosciutto + soppresseta + bresaola + crisp romaine
artichoke & olive tapenades + toy box tomatoes
red onion + citrus vinaigrette

BABY BLEU **GF** small **10** large **15**
spinach + gorgonzola + smoked bacon + avocado
Amish chopped egg + toy box tomatoes
blue cheese vinaigrette

CAPRESE SALAD **GF** **14**
heirloom tomatoes + burrata cheese + fresh basil
aged balsamic + EVOO + toasted house focaccia

ADD — ON'S FOR SALADS: (not sold separately)

***VERLASSO SALMON** **19** **CITRUS HERB TOFU** **6** **OHIO AMISH CHICKEN BREAST** **12**

THE SUMMIT OF BURGERS **12**

grilled Angus chuck patty + toasted house brioche bun + smoked garlic aioli + shaved lettuce + local sliced
tomatoes + Kaiser pickles (grilled or raw onion upon request —n / c)

ADD CHEESE +2 American / Swiss / ghost pepper / cheddar

ADD: bacon +3 or egg +2 barbacoa +5 **GLUTEN FREE BUN +3**

SPECIALTY BURGERS

HORSE HEAD IN YOUR BED **18**
capicola + soppresseta + marinara + lettuce + tomato
fresh mozzarella cheese + smoked garlic aioli

IL DIAVALO **18**
beef barbacoa + ghost pepper cheese + lettuce
pico + guacamole + smoked garlic aioli

ROMAN MUD BATH **16**
mushrooms + veal demi glace + asiago
lettuce + tomato + smoked garlic aioli

SUBSTITUTE FOR BURGER
Amish grilled chicken + 2
Beyond Beef Patty + 2

NO BUN NO PROBLEM
green salad + sliced tomatoes
red onion + Kaiser pickles + 2

ADD ANY SIDE TO YOUR BURGER OR SANDWICH—5

HOUSE FRIES (TRUFFLE OIL & PARMESAN +3) / CHOICE OF PETITE SALAD / FRESH FRUIT / BROCCOLI
CUP OF SOUP OF THE DAY / ASPARAGUS +3 / BURNT CARROTS

PIZZA MENU—BRICK in the OVEN—FROM SCRATCH

(gluten free cauliflower crust available +4)

MARGHERITA—18
marinara + provolone + basil
tomato + fresh mozzarella

MEDITERRANEAN—20
herbed ricotta + goat cheese + spinach
artichoke + grape tomato + red onion
banana peppers + olive tapenade

HOT SICILIAN—24
marinara + provolone + soppresseta + bresaola
capicola + sausage + pepperoni

TRADITIONAL—14
marinara + provolone

BUILD YOUR OWN: 12 + toppings
MUST INDICATE SAUCE & CHEESE

TOPPINGS/SAUCES

\$1.50/each item:
marinara—artichoke tapenade
spinach—banana peppers—onion
mushroom—olive tapenade

\$2.50/each item:
pepperoni—sausage—bacon—soppresseta
capicola—provolone—fresh mozzarella
herbed ricotta—vegan cheese