

The Quarter Bistro

6904 Wooster Pike 45227-4427 · +15132715400 · Updated: Jan 14, 2026

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SHARE PLATES APPETIZERS 8

QB Classic Flatbread **\$16.00**

Pepperoni, Sausage, Mozzarella, Marinara (VR)

Brussel Petal Flatbread **\$17.00**

Roasted Garlic Bechamel, Caramelized Onion, Goat Cheese, Butternut Squash, Proscuitto (VR)

P.E.I. Mussels **\$18.00**

Roma Tomato, Garlic, Shallot, Basil, Grilled Crostini, White Wine Butter Sauce

Calamari Fritto **\$17.00**

Lightly Breaded, Pappadew Pepper, Garlic, Red Chili, Lemon Aioli & Marinara

CrabCake **\$19.00**

Arugula, Lemon Old Bay Grainy Mustard, Cherry Tomato, Grilled Lemon

*** Tuna Tartare** **\$19.00**

Sweet Soy, Ginger, Jalapeno, Pickled Shimeji Mushroom, scallion, Cilantro, Guacamole, Housemade Corn Chip

Fried Green Tomato **\$17.00**

Pistachio Corn Meal Crust, Tomato Jam, Arugula, Lemon Vinaigrette, Bacon Relish (VGR)

Shrimp & Grits **\$20.00**

Stone White Grit, Smoked Gouda, Tasso Ham Gravy

SOUPS 1

Soup Du Jour **\$9.00**

Chefs Seasonal Creation

SALADS 4

Quarter Salad **\$8.00**

Arcadian Greens, Cherry Tomato, Feta Cheese, Sliced Onion, Toasted Almond, Sherry Vinaigrette (V, VGR, GF)

Chopped Caesar **\$8.00**

Baby Romaine, Chopped Egg, White Anchovy, Parmesan, Garlic Crouton, Caesar Dressing (GFR)

Arugula Spinach Salad **\$15.00**

Butternut Squash, Pomegranate, Bleu Cheese, Spiced Walnut, Champagne Maple Vinaigrette (V, VGR, GF)

Roasted Beet Salad **\$17.00**
Arcadian Green, Goat Cheese, Salmon Croquette, Cherry Tomato, Avocado Chipotle Dressing (VR, GFR)

SMALL ENTREES ¹

The Bistro Burger **\$17.00**
Half-Pound Angus Beef, Egg Bun, Housemade Fries, Toppings by Request

TACOS ²

*** Blackened Ahi Tuna Taco** **\$19.00**
Napa Cabbage, Cucumber, Ginger Soy, Avocado, Pico de Gallo, Sri Racha Aioli, Flour Tortilla (GFR)

Short Rib Taco **\$20.00**
Roasted Corn Salsa, Pickled Red Onion, Napa Cabbage, Cojito Cheese, Radish, Avocado Chipotle Dressing, Flour Tortilla (GF)

ENTREES ⁷

Vegan Meat Loaf **\$27.00**
Housemade Bean and Mushroom Loaf, Cilantro Lime Jasmine Rice, Tomato Jam, Haricot Vert, Gremolata (VG, GF)

Chicken Marsala **\$36.00**
Fried Polenta, Mushroom Marsala Demi Glace, Asparagus, Gremolata

Lemon Coconut Shrimp Linguini **\$35.00**
Zucchini, English Pea, Cherry Tomato, Garlic, Shallot, Wild Mushroom, Coconut Lemon Butter Sauce (GFR)

*** 6 oz Filet Mignon** **\$48.00**
Porcini Truffle Risotto, Boursin Demi Glace, Roasted Tomato, Grilled Asparagus (GF)

*** Steak Frites** **\$48.00**
12 oz Dry Aged New York Strip, Housemade Fries, Maite'd Butter (GF)

Seafood Paella **\$39.00**
Saffron Jasmine Rice, Salmon, Mussel, Shrimp, Chicken, Chorizo, Bell Pepper, Tomato, Haricot Vert (GF)

*** Verlasso Salmon** **\$37.00**
Miso Mushroom Broth, Scallion, Asparagus, Grilled Haricot Vert, Edamame, Cilantro Lime Jasmine Rice (GF)

DESSERT ⁴

Chocolate Cheesecake **\$10.00**
Oreo Crust, Pistachio Tuile, Raspberry Sauce, Whipped Cream

Bread Pudding **\$10.00**
Whipped Cream, Bourbon Caramel Sauce, Vanilla Ice Cream

Seasonal Brulee **\$10.00**

Key Lime Tart **\$10.00**
Gingersnap & Almond Crust, Sweet Key Lime Filling, Powdered Sugar, Cinnamon

APPETIZERS 8

Calamari Fritto **\$17.00**

Lightly Breaded, Garlic, Red Chili, Lemon Aioli And Marinara

Crabcake **\$19.00**

Arugula, Lemon Remoulade, Grilled Lemon

Guacamole **\$15.00**

Avocado, Tomato, Cilantro, Lemon, Onion, Garlic, Housemade Tortilla Chip

Spicy Pork Belly Flatbread **\$17.00**

Spiced Carrot, Caramelized Onion, Smoked Gouda, Mozzarella, Korean BBQ, Arugula, Pickled Red Onion

Qb Classic Flatbread **\$15.00**

Pepperoni, Sausage, Mozzarella, Marinara

P.E.I. Mussels **\$17.00**

Roma Tomato, Garlic, Shallot, Basil, Grilled Crostini, White Wine Butter Sauce

Proscuitto & Pesto Flatbread **\$16.00**

Roasted Tomato, Grilled Asparagus, Caramelized Onion, Goat Cheese, Balsamic Reduction

Shrimp and Grits **\$20.00**

Pepperjack & Cheddar Grits, Pork Belly Crouton, Braising Jus, Pickled red Onion

SOUP / SALAD 5

Soup Du Jour **\$9.00**

Chef's Daily Creation

Chopped Caesar **AVAILABLE OPTIONS**

Baby romaine, Parmesan, Crouton, Caesar Dressing

\$7.00

\$14.00

Add Grilled/Blackened Chicken:

\$7.00

Add Petite Shrimp: \$8.00

Add Salmon: \$16.00

Add 8oz Sirloin: \$26.00

Add Ahi Tuna: \$18.00

Quarter Salad **AVAILABLE OPTIONS**

Mixed Greens, Golden Raisins, Amaretto Almonds, Crouton, Sherry Vinaigrette

\$7.00

\$14.00

Add Grilled/Blackened Chicken:

\$7.00

Add Petite Shrimp: \$8.00

Add Salmon: \$16.00

Add 8oz Sirloin: \$26.00

Add Ahi Tuna: \$18.00

Arugula Salad

Lemon Vinaigrette, Parmesan

AVAILABLE OPTIONS

\$7.00

\$14.00

Add Grilled/Blackened Chicken:

\$7.00

Add Petite Shrimp: \$8.00

Add Salmon: \$16.00

Add 8oz Sirloin: \$26.00

Add Ahi Tuna: \$18.00

Beet & Goat Cheese Salad

\$17.00

Mixed Greens, Strawberry, Fried Pistachio Crusted Goat Cheese Croquette, Red Onion, White Balsamic Vinaigrette

ENTREE 11

Bistro Burger

\$17.00

Housemade Fries, Lettuce, Tomato, Pickle, Cheese on request

Crispy Vegan Tofu Taco (2 per order)

\$17.00

Napa Cabbage, Pickled Carrot, Guacamole, Scallion, Tomato, Spicy Cilantro Sauce, Lemon Oil

Blackened Ahi Tuna Taco (2 per order)

\$19.00

Napa Cabbage, Ginger Soy, Cucumber, Avocado, Pico de Gallo, Sri Racha Aioli

Short Rib Taco (2 per order)

\$19.00

Napa Cabbage, Spiced Chili Oil, Peppadew Pepper, Caramelized Onion, Pepper Jack Cheese

Steak Frites

AVAILABLE OPTIONS

8oz House Cut Wagyu Sirloin, Maitre'd Butter, Housemade Fries

\$38.00

Bleu Cheese: \$1.00

Garlic Mushroom:

\$2.00

Seafood Pasta

\$35.00

Housemade Angel Hair, Bay Scallop, Petite Shrimp, Blistered Tomato, Wild Mushroom, Pancetta, White Wine Pesto Butter Sauce

Maple Farms Duck Breast

\$40.00

Goat Cheese & Ricotta Tortellini, Haricot Vert, Wild Mushroom, Blueberry Jalapeno Demi Glace

Verlasso Salmon

\$38.00

Porcini & Corn Risotto, Grilled Broccolini, Melted Leek, Pappadew Pepper, Lemon Buerre Blanc

Spiced Maple Airline Chicken

\$37.00

Fried Polenta, Brussel Sprout, Pancetta, Caramelized Onion, Apple fennel Slaw

18 Hour Short Rib

\$41.00

Sweet Corn Puree, Edamame, Mushroom & Corn Sauté, Grilled Asparagus, Onion Straw, Braising Jus

Rack of Lamb

\$38.00

Dijonnaise & Pancetta Yukon Gold Potato, Grilled Haricot Vert, Mint Demi, Balsamic Reduction Onion Straws

KIDS 2

Spiral Noodles & Marinara

\$8.00

Parmesan

Chicken Fingers

\$8.00

Housemade Fries

SIDES 3

Truffle Porcini Risotto

\$10.00

QB Seasonal Vegetable

\$8.00

QB Housemade Fries

\$5.00
