



FINALE 7

|                                                                                                            |                |
|------------------------------------------------------------------------------------------------------------|----------------|
| <b>Grilled Peach &amp; Burrata Salad</b>                                                                   | <b>\$16.00</b> |
| Grilled Peaches, Creamy Burrata, Prosciutto, Seasoned Arugula, Aged Balsamic Glaze                         |                |
| <b>Tomato &amp; Watermelon Salad</b>                                                                       | <b>\$16.00</b> |
| Heirloom Tomato, Watermelon, Micro Basil, Feta, EVOO, Pomegranate Balsamic Glaze                           |                |
| <b>Brassy Crab Cake</b>                                                                                    | <b>\$28.00</b> |
| Jumbo Lump Crab, Charred Asparagus, Roasted Cherry Tomato Salsa, Citrus Herb Butter                        |                |
| <b>Herb Crusted Chicken</b>                                                                                | <b>\$26.00</b> |
| Airline Chicken Breast, Sun Dried Tomato, Spinach Pesto, Charred Summer Vegetable, Lemon, Thyme, Pan Sauce |                |
| <b>Cavatappi Primavera</b>                                                                                 | <b>\$25.00</b> |
| Seasonal Vegetables, Fresh Basil, Lemon & Parmesan Cream Sauce                                             |                |
| <b>Mojo Skirt Steak Tacos</b>                                                                              | <b>\$26.00</b> |
| Cilantro & Garlic Marinated Skirt Steak, Rajas, Corn Tortillas, Serano Crema                               |                |
| <b>Brass Eye Smash Burger</b>                                                                              | <b>\$25.00</b> |
| Allen Brothers Beef, Cheese, Pickles, Burger Sauce, Potato Bun, Crispy Fries                               |                |

PRELUDES 7

|                                                                                                         |                |
|---------------------------------------------------------------------------------------------------------|----------------|
| <b>Heirloom Tomato Bruschetta</b>                                                                       | <b>\$14.00</b> |
| Whipped Ricotta, Olive Tapenade, Crispy Garlic, Fried Basil                                             |                |
| <b>Spring Leek &amp; Potato Soup</b>                                                                    | <b>\$12.00</b> |
| Yukon Gold Potatoes, White Truffle Oil, Crispy Prosciutto, Sauteed Leeks                                |                |
| <b>Baked Halloumi &amp; Figs</b>                                                                        | <b>\$14.00</b> |
| Cast Iron Baked Halloumi Cheese, Ohio Honey, Balsamic Marinated Figs, Toasted Pine Nuts                 |                |
| <b>Grilled Artichokes</b>                                                                               | <b>\$14.00</b> |
| Charred Artichoke Halves, Calabrian Chili & Lemon Aioli, Fried Shallots, Cracked Sea Salt               |                |
| <b>Crispy Wings</b>                                                                                     | <b>\$18.00</b> |
| Jumbo Wings, Smoke Seasoning, Chipotle Honey BBQ                                                        |                |
| <b>Shrimp Gambas</b>                                                                                    | <b>\$18.00</b> |
| Garlic Shrimp, Calabrian Chili, Lemon Garlic Aioli, Dijon Vinaigrette, Crispy Shallots, Sourdough Toast |                |

|                                                                                                  |                |
|--------------------------------------------------------------------------------------------------|----------------|
| <b>Fennel &amp; Citrus Flatbread</b>                                                             | <b>\$18.00</b> |
| Shaved Fennel, Orange & Grapefruit Supremes, Heirloom Tomatoes, Toasted Pistachios, Citrus Aioli |                |

ALWAYS ROOM FOR DESSERT 2

|                                    |                |
|------------------------------------|----------------|
| <b>The Bourbon Butter Cake</b>     | <b>\$12.00</b> |
| Vanilla Ice Cream, Caramel, Pecans |                |
| <b>Key Lime Pie</b>                | <b>\$12.00</b> |
| Key Lime Pie, Fresh Fruit Compote  |                |

COCKTAILS 9

|                                                                             |                |
|-----------------------------------------------------------------------------|----------------|
| <b>Butter Pecan Old Fashioned</b>                                           | <b>\$18.00</b> |
| Brown ButterGeorge Dickel 8yr, Toasted Pecan Simple, Molasses Bitters       |                |
| <b>I Don't Practice Sangria</b>                                             | <b>\$15.00</b> |
| Rose, Strawberry, Blackberry, Raspberry, Blackberry Brandy                  |                |
| <b>3 Hots and an Apricot</b>                                                | <b>\$15.00</b> |
| Citadelle Gin, House-Made Apricot Tonic                                     |                |
| <b>Marg of the Month</b>                                                    | <b>\$14.00</b> |
| Featuring CAMPO BRAVO!                                                      |                |
| <b>Peach Emoji</b>                                                          | <b>\$18.00</b> |
| Ketal One Vodka, Italicus, Honey Simple, Lemon, White Peach Puree, Prosecco |                |
| <b>Espresso Martini</b>                                                     | <b>\$16.00</b> |
| New Amsterdam Vodka, Licor 43, Borghetti Cafe, House Cold Brew              |                |
| <b>Strawberry Rhubarb Pie</b>                                               | <b>\$15.00</b> |
| Strawberry Infused Don Q Rum, Rhubarb Simple, Lime & Bitters                |                |
| <b>Pineaperol Spritz</b>                                                    | <b>\$16.00</b> |
| Pineapple Infused Aperol, Club Soda, Prosecco                               |                |
| <b>Purple Haze</b>                                                          | <b>\$16.00</b> |
| New Amsterdam Vodka, St. Germain, Lemon, Butterfly Pea Flower Simple        |                |

SPARKLING AND ROSÉ 6

|                                                          |                          |
|----------------------------------------------------------|--------------------------|
| <b>La Vite di Monica, Extra Dry Prosecco, Veneto, IT</b> | <b>\$12.00</b>           |
| grapefruit zest, fresh bread, lemon balm                 |                          |
| <b>Poema, Cava, Catalonia, SP</b>                        | <b>AVAILABLE OPTIONS</b> |
| strawberry, raspberry, rose                              | \$12.00                  |
|                                                          | \$48.00                  |

|                                                              |                          |
|--------------------------------------------------------------|--------------------------|
| <b>Malgra, Moscato d'Asti, Moscato d'Asti, Piedmonte, IT</b> | <b>AVAILABLE OPTIONS</b> |
| apricot, peach, honey, effervescence                         | \$14.00                  |
|                                                              | \$54.00                  |
| <hr/>                                                        |                          |
| <b>Protea, Rosé, Swartland, SA</b>                           | <b>AVAILABLE OPTIONS</b> |
| blackberry, cassis, blackcurrant                             | \$16.00                  |
|                                                              | \$60.00                  |
| <hr/>                                                        |                          |
| <b>Roederer Estate, Special Cuvee, Anderson Valley, CA</b>   | <b>\$92.00</b>           |
| asian pear, strawberry blossom, roasted hazelnut             |                          |
| <hr/>                                                        |                          |
| <b>Ruinart Blanc de Blancs, Champagne, Champagne, FR</b>     | <b>\$152.00</b>          |
| ripe lemon, tropical fruit, peach, essence of ginger         |                          |

RED 6

|                                                                         |                          |
|-------------------------------------------------------------------------|--------------------------|
| <b>Mary Taylor Sophie Siadou, Pinot Noir, Loire Valley, FR</b>          | <b>AVAILABLE OPTIONS</b> |
| raspberry, cherry, blackcurrant                                         | \$15.00                  |
|                                                                         | \$22.00                  |
|                                                                         | \$56.00                  |
| <hr/>                                                                   |                          |
| <b>Le Grand Bouqueteau, Cabernet Franc, Chinon, FR</b>                  | <b>AVAILABLE OPTIONS</b> |
| vanilla, coffee, dried fruit, spice                                     | \$15.00                  |
|                                                                         | \$22.00                  |
|                                                                         | \$56.00                  |
| <hr/>                                                                   |                          |
| <b>Chateau Coustolle, Merlot, Cab Franc, Malbec, Bordeaux, FR</b>       | <b>AVAILABLE OPTIONS</b> |
| soft rounded red fruits, light tannins                                  | \$16.00                  |
|                                                                         | \$23.00                  |
|                                                                         | \$58.00                  |
| <hr/>                                                                   |                          |
| <b>Dancing Crow, Cabernet Sauvignon, DC Vineyards, Lake County, CA</b>  | <b>AVAILABLE OPTIONS</b> |
| plum, clove, cherry, cedar                                              | \$16.00                  |
|                                                                         | \$23.00                  |
|                                                                         | \$58.00                  |
| <hr/>                                                                   |                          |
| <b>Quilt, Cabernet Sauvignon, Napa Valley, CA</b>                       | <b>AVAILABLE OPTIONS</b> |
| ripe dark fruits, cherry, chocolate, toffee                             | \$22.00                  |
|                                                                         | \$87.00                  |
| <hr/>                                                                   |                          |
| <b>Fly Catcher by Frog's Leap, Zin, Petite Sirah, Merlot, Syrah, CA</b> | <b>AVAILABLE OPTIONS</b> |
| blueberries, savory spices, rich texture                                | \$23.00                  |
|                                                                         | \$89.00                  |

WHITE 4

|                                                             |                          |
|-------------------------------------------------------------|--------------------------|
| <b>Innocent Bystander, Sauvignon Blanc, Marlborough, NZ</b> | <b>AVAILABLE OPTIONS</b> |
| ruby grapefruit, lemon, passionfruit, crisp finish          | \$16.00                  |
|                                                             | \$23.00                  |
|                                                             | \$58.00                  |
| <hr/>                                                       |                          |

| Solena, Pinot Gris, Willamette Valley, OR        | AVAILABLE OPTIONS |
|--------------------------------------------------|-------------------|
| honeysuckle blossom, crunchy apple, lychee, pear | \$16.00           |
|                                                  | \$23.00           |
|                                                  | \$58.00           |

| Joseph Drouhin Macon-Villages, Chardonnay, Burgundy, FR | AVAILABLE OPTIONS |
|---------------------------------------------------------|-------------------|
| lemon curd, underripe peach, rich palate                | \$16.00           |
|                                                         | \$23.00           |
|                                                         | \$58.00           |

| Cuvaison, Chardonnay, Napa Valley, CA              | AVAILABLE OPTIONS |
|----------------------------------------------------|-------------------|
| lemon, marzipan, peach, apricot, honeysuckle melon | \$19.00           |
|                                                    | \$26.00           |
|                                                    | \$74.00           |

IN THE SUDS 6

| Damascus                                                                 | \$14.00 |
|--------------------------------------------------------------------------|---------|
| Seedlip Spice 94, House Cold Brew, Cherry Cordial Syrup                  |         |
| Orange Creamsicle                                                        | \$14.00 |
| Seedlip Notes de Agave, Orange Juice, Vanilla, Honey Simple, Half & Half |         |
| Athletic Free Wave                                                       | \$6.00  |
| Hazy IPA, Citra + Mosaic Hops                                            |         |
| No Way Rose                                                              | \$12.00 |
| Leitz Eins Zwei Zero Rose                                                |         |
| Sovi Red Blend                                                           | \$12.00 |
| Alcohol Removed, Tempranillo, Petite Syrah                               |         |
| V.no Blanc de Blancs                                                     | \$50.00 |
| Alcohol Removed, South Australia                                         |         |

LOCAL DRAFT BEERS 3

Mexican Lager, Mexican Style Lager, Parson's North, Columbus, OH

Mystic Mama, American IPA, Jackie O's, Athens, OH

Captain Stardust, Saison, Yellow Springs Brewery, Yellow Springs, OH

BOTTLED & CANNED BEERS 6

Michelob Ultra, American Light Lager, Anheuser-Busch, St. Louis, MO

Stella Artois, Euro Pilsner, Anheuser-Busch, Leuven, BE

Sprinter, Vodka Seltzer, California

Who Cooks for You, Hazy Pale Ale, Jackie O's, Athens, OH

Oh Sure, IPA, Land Grant Brewing, Columbus, OH

Rotating Dark, Ohio Sourced

SPARKLING & ROSÉ 3

|                                               |                   |
|-----------------------------------------------|-------------------|
| Poema, Cava, Brut Rose, Catalonia, Spain      | AVAILABLE OPTIONS |
|                                               | \$12.00           |
|                                               | \$48.00           |
| Malgra, Moscato d'Asti, Piemonte, Italy       | AVAILABLE OPTIONS |
|                                               | \$14.00           |
|                                               | \$54.00           |
| Protea Rose, Rose, Western Cape, South Africa | AVAILABLE OPTIONS |
|                                               | \$16.00           |
|                                               | \$60.00           |

COFFEE 1

|                                           |        |
|-------------------------------------------|--------|
| Drip or Cold Brew                         | \$5.00 |
| roasted by our friends at one line coffee |        |

TEA 1

|                       |        |
|-----------------------|--------|
| Hot Tea               | \$5.00 |
| art of tea selections |        |

BEER 3

Mexican Lager, Mexican Style Lager, Parson's North, Columbus, OH

Mystic Mama, American IPA, Jackie O's, Athens, OH

Captain Stardust, Saison, Yellow Springs Brewery, Yellow Springs, OH

ZERO PROOF 3

|                                                                 |         |
|-----------------------------------------------------------------|---------|
| No Way Rose                                                     | \$12.00 |
| Alcohol Free Rose, Leitz Eins Zwei Zero                         |         |
| Athletic Freewave                                               | \$7.00  |
| 0 Proof Hazy IPA                                                |         |
| Morning Glow                                                    | \$14.00 |
| Clean Co Tequila Alternative, Housemade Grenadine, Orange Juice |         |

STARTERS 3

|                                                       |                |
|-------------------------------------------------------|----------------|
| <b>Seasonal Berry Parfait</b>                         | <b>\$12.00</b> |
| fresh berries, housemade granola, honey greek yogurt  |                |
| <b>Savory Beignets</b>                                | <b>\$14.00</b> |
| three gruyere stuffed, smoked tomato aioli            |                |
| <b>Mini House-Baked Biscuit Trio Tower</b>            | <b>\$40.00</b> |
| classic southern biscuits, assorted toppings & sauces |                |

MAINS 9

|                                                                                                                                |                |
|--------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Classic French Omelet</b>                                                                                                   | <b>\$18.00</b> |
| three egg omelet, mixed green salad, citrus herb vinaigrette                                                                   |                |
| <b>Brass Eye Breakfast</b>                                                                                                     | <b>\$19.00</b> |
| 2 eggs any style, crispy potatoes, sourdough toast, choice of bacon or chicken sausage                                         |                |
| <b>Avocado Toast Trio</b>                                                                                                      | <b>\$25.00</b> |
| soft boiled egg & everything bagel seasoning, ohio sweet corn salsa & goat cheese, spicy hot honey & crispy prosciutto         |                |
| <b>Fried Chicken &amp; Waffles</b>                                                                                             | <b>\$25.00</b> |
| buttermilk fried chicken, cinnamon waffles, maple hot honey, crispy potatoes                                                   |                |
| <b>Short Rib Benedict</b>                                                                                                      | <b>\$25.00</b> |
| braised short rib, poached eggs, spicy hollandaise, english muffin, arugula salad                                              |                |
| <b>Bourbon Bacon Sandwich</b>                                                                                                  | <b>\$20.00</b> |
| fried egg, bourbon candied bacon, white cheddar, chipotle aioli, crispy potatoes                                               |                |
| <b>Rooftop Brunch Burger</b>                                                                                                   | <b>\$24.00</b> |
| allen brother smashed patties, sunny-side up egg, cheddar, caramelized onions, bacon jam, house potato bun, truffle parm fries |                |
| <b>Veggie Hash Bowl</b>                                                                                                        | <b>\$20.00</b> |
| roasted sweet potatoes, kale, quinoa, sauteed mushrooms, avocado, poached egg, chimichurri                                     |                |
| <b>Buckeye Pancakes</b>                                                                                                        | <b>\$18.00</b> |
| pancakes with chocolate ganache, peanut butter whipped cream, maple syrup                                                      |                |

SIDES 4

|                                   |               |
|-----------------------------------|---------------|
| <b>Crispy Bacon</b>               | <b>\$8.00</b> |
| <b>Sausage</b>                    | <b>\$8.00</b> |
| <b>Chicken Sausage</b>            | <b>\$8.00</b> |
| <b>Crispy Fingerling Potatoes</b> | <b>\$8.00</b> |