

FYR Short North

404 N High Street · +16144845286 · Updated: Jun 11, 2026

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STARTERS 8

AL RESCOLDO BEETROOT SALAD **\$12.00**

ORANGES, AVOCADO CREAM, ARUGULA, CHEDDAR CURD, PISTACHIO DRESSING

OUR CAESAR SALAD **\$15.00**

GRILLED BABY GEM, RUSTIC CROUTONS, ANCHOVIES, PARMESAN CHEESE, CAESAR DRESSING

CEVICHE MIXTO WITH TANGERINE - AJI AMARILLO TIGER MILK **\$18.00**

OCTOPUS, SHRIMP, SALMON, RED ONION, CANCHA CORN, HOMINY, CHARRED HEARTS OF PALM

GRILLED OCTOPUS MARINATED IN ADOBO **\$20.00**

KALAMATA OLIVES, AIOLI QUINOA TABBOULEH, GOCHUJANG ORANGE DUST, PEPITAS, BASIL

HAND CUT BEEF TARTAR **\$19.00**

SALSA MACHA, PICKLED SHALLOTS, CAPERS, QUAIL EGG YOLK, AVOCADO CILANTRO MOUSSE, LATIN TOSTADAS

CHILLED WOOD OVEN-ROASTED TOMATO **\$12.00**

PANELA HONEY, GOAT CHEESE, CHARRED ONIONS, SUMAC

CHORIZO CRIOLLO **\$8.00**

ARGENTINIAN PORK SAUSAGE, CHIMICHURRI

EMPANADAS SALTENA **\$15.00**

HAND CUT BEEF, HARD BOILED EGG, SPICES, YASGUA SAUCE

FOR THE TABLE 4

WHOLE GRILLED BRANZINO **\$45.00**

BROWN BUTTER, LEMON, CAPERS, CRISPY SHALLOTS, PARSLEY

PORCINI RISOTTO **\$35.00**

CARNAROLI RICE, SHRIMP, CHIVES

OHIO DRY AGED TOMAHAWK **\$165.00**

PARRILLADA **\$130.00**

CHORIZO, SWEET BREAD, HALF AMISH CHICKEN, BONE MARROW, SKIRT STEAK, CHIMICHURRI

FROM THE GRILL 7

NEW ZEALAND GRILLED LAMB SHANK **\$40.00**

COOKED FOR FOUR HOURS IN INDIRECT HEAT AND FINISHED ON THE GRILL. GREEK YOGURT CUMIN SAUCE, PICKLED RED ONION

HALF AMISH CHICKEN	\$34.00
OAXACA MOLE SAUCE, PICKLED ONIONS, SESAME SEEDS, PEANUTS	
SKIRT STEAK 8oz	\$50.00
ARUGULA, GRANA PADANO CHEESE, LIME DRESSING	
ANGUS FILET MIGNON 8oz	\$60.00
BURNT VEGETABLE SAUCE, OVEN ROASTED ONIONS	
SECRETO IBERICO PORK A LA BRASA	\$55.00
FENNEL, WATERCRESS, GRANNY SMITH APPLES, SERRANO CHILE, LEMON DRESSING	
PLANT BASED FILET 6oz	\$41.00
BURNT VEGETABLE SAUCE, OVEN ROASTED ONIONS	
ANGUS PORTERHOUSE 30oz	\$120.00
ANGUS PORTERHOUSE, TABLESIDE FLAMBE WITH COGNAC, SHITAKE DIANE SAUCE	
FROM THE WOOD OVEN 3	
ROASTED CAULIFLOWER	\$15.00
HARISSA COCONUT SAUCE, TOASTED ALMONDS, PANGRATTATO, LEMON ZEST	
SPINACH Malfatti Gratin	\$17.00
CHEESE FONDATA, PECORINO ROMANO	
ROASTED SALMON	\$36.00
ROMESCO SAUCE, HOMINY, SHALLOTS, BURNT CHERRY TOMATOES	
SIDES 5	
GRILLED ASPARAGUS	\$10.00
GRIBICHE SAUCE	
WOOD OVEN-ROASTED HEIRLOOM CARROTS	\$8.00
GOAT CHEESE, SALSA VERDE	
PAPAS ESCRACHADAS	\$6.00
SMASHED YOUNG POTATOES, PROVENZAL SAUCE	
EMBER COOKED BROCCOLINI	\$11.00
LEMON ZEST, CAPERS	
WOOD-OVEN ROASTED MUSHROOMS	\$10.00
PORTOBELLO MUSHROOMS, GREMOLATA, GARLIC	
EL FINAL FELIZ 4	
PB&C	\$12.00
Chocolate Brownie, Chocolate Baked Custard, Peanut Cremeux, Caramel, Peanut Nougat	

CARAMEL FLAN	\$8.00
Dulce de Leche	
SMOKED CORN BRULEE (GF)	\$12.00
Roasted Blueberries, Sugar Tuile	
Toasted Coconut (GF)	\$12.00
Coconut Mousse, Dark Chocolate, Banana Ice Cream, Pineapple Rub Compote	

COCKTAILS 9

CAIPIRINHA	\$16.00
Novo Fogo Cachaça, Lime, Sugar	
RESERVE OLD FASHIONED	\$32.00
Eagle Rare Private Barrel 10yr Bourbon, Demerara, Bitters, Citrus Prepared tableside.	
SAMBA SPRITZ #2	\$16.00
St. Germain, Private Barrel Novo Fogo Cachaça, Late Harvest Tokaji, Mint & Lime Oleo, Mint, Sparkling Wine	
BLOOD AND THUNDER	\$17.00
Tres Generaciones Reposado Tequila, Blood Orange, Verjus, Apricot Frizzante	
COFFIN NAIL	\$15.00
Dewars 12yr Scotch, Amaro, Ginger, Lime	
DRAGONFLY	\$17.00
Watershed Vodka, St. Germain, Dragon Fruit, Calamansi, Sparkling Wine	
CHEF TORNANT	\$18.00
Illegal Mezcal, Patron Reposado, Banana, Agave, Bitters	
BOURBON BRAMBLE	\$16.00
Maker's Mark Bourbon, Creme de Cassis, Lemon, Blackberry	
SANTA MARIA	\$18.00
Sipsmith Gin, Licor 43, Ancho Reyes Verde, Pineapple Citrate, Aquafaba	

SPIRIT FLIGHTS 2

BUFFALO TRACE DISTRILLERY - Frankfort, KY	\$70.00
Weller 12yr Bourbon Eagle Rare Private Barrel 10yr Bourbon Blanton's Gold 103 Proof Bourbon	
WATERSHED DISTILLERY- Columbus, OH	\$50.00
Private Barrel Bottled in Bond Bourbon 4yr Straight Bourbon Finished in Maple Syrup Casks 5yr Straight Bourbon Finished in Nocino Casks 5yr	

SPIRIT FREE 4

NAH-SPRESSO MARTINI	\$10.00
Lyre's Dark Cane, Lyre's Coffee, Espresso, Demerara (we have ones with booze, too).	

MOJITO	\$10.00
Lyre's Cane Spirit, Lime, Mint, Sugar	
Gaintza Txakolina	\$14.00
{Getaria, ES} Hondarrabi Zuri, Gros Manseng (2021)	
DRAGON SLAYER	\$10.00
Lyre's London Dry, Dragon Fruit, Calamansi, Martini & Rossi Florale, Leitz NA Sparkling Wine	

BOTTLES & CANS OF BEER & CIDER 5

QUILMES, LAGER	\$8.00
Buenos Aires, AR 4.9%ABV 12oz	
URBAN ARTIFACT, “TEAK” FRUITED SOUR	\$8.00
Cincinnati, OH 7.2%ABV 12oz	
NEGRA MODELO, DARK LAGER	\$8.00
Mexico City, MX 5.4%ABV 12oz	
AVAL “GOLD” CIDER	\$9.00
France 5.5%ABV 12oz	
GOOD LIAR, AMERICAN I.P.A. (NA)	\$7.00
United States >0.5%ABV 12oz	

BEER ON TAP 4

GEMUT, “GOLEM”	\$9.00
Czech Lager - Columbus, OH 5.0% ABV	
SAUCY BEER CO., "JUICY A.S.A.P."	\$9.00
Hazy I.P.A - Cleveland, OH 6.5%ABV	
LITTLE FISH “WOODTHRUSH”	\$9.00
Farmhouse Ale - Athens, OH 6.5 %ABV	
NOCTERRA, “PHASE 2”	\$9.00
West Coast I.P.A. - Powell, OH 6.5%ABV	

WINE: SPARKLING 2

Bisol "Jeio", Prosecco	\$16.00
{Veneto, IT} Glera (NV)	
La Colina, Lambrusco Rosa Luna	\$16.00
{Emilia-Romagna, IT} Lambrusco (202)	

WINE: ROSE AND ORANGE 2

Mirabeau “Forever Summer”	\$16.00
{IGP Méditerranée, FR} Blend (2024)	
Mae Son, Orange Wine	\$14.00
{Trentino-Alto Adige, IT} Muller Thurgau (2022)	

WINE: WHITE 7

Il Raduno delle Streghe	\$14.00
{Campania, IT} Falanghina (2023)	
Parés Baltà “Honeymoon”	\$16.00
{Pendes, ES} Field Blend (2023)	
Route Stock	\$18.00
{Sonoma Coast, CA} Chardonnay (2023)	
Catena, Appellation White Clay	\$16.00
{Mendoza, AR} Semillon, Chenin Blanc (2023)	
Elena Walch	\$20.00
{Alto Adige, IT} Pinot Bianco (2023)	
Frenzy	\$17.00
{Marlborough, NZ} Sauvignon Blanc (2024)	
Vincent & Marie Tricot “Escargot”	\$20.00
{VDF, FR} Chardonnay (2023)	

WINE: RED 9

Banshee	\$16.00
{Sonoma Coast, CA} Pinot Noir (2021)	
Ponzi, Tavola Vineyard	\$25.00
{Willamette Valley, OR} Pinot Noir (2022)	
Catena, Vista Flores	\$17.00
{Mendoza, AR} Malbec (2022)	
Orin Swift “Advice from John”	\$25.00
{St. Helena, CA} Merlot (2023)	
Martis	\$25.00
{Alexander Valley, CA} Cabernet Sauvignon (2021)	
St. Hubert’s “The Stag”	\$18.00
{Paso Robles, CA} Cabernet Sauvignon (2022)	
Cyril & Jean-Mi, Rouge	\$16.00
{VDF, FR} Provence Blend (2023)	

Domaine de l’Enchantoir “Le Pied à L’Étrier”	\$16.00
{Saumur Puy-Notre Dame, FR} Cabernet Franc (2020)	
Harvey & Harriet	\$20.00
{Paso Robles, CA} Red Blend (2022)	

SMALL PLATES 3

SMASHED AVOCADO	\$12.00
Serrano Chili, Cotija Cheese, Pico de Gallo, Corn Tortilla Chips	
BRUSCHETTA	\$10.00
Toasted Focaccia Whipped Ricotta, Orange Blossom Honey	
SPICY TUNA WONTON TACOS	\$17.00
Chipotle Aioli, Avocado, Sesame Seeds, Spring Onions, Ponzu Dressing, Cilantro	

FROM THE GARDEN 2

BEETROOT SALAD	AVAILABLE OPTIONS
Oranges, Avocado Cream, Arugula, Cheddar Curd, Pistachio Dressing	\$12.00
	Chicken: \$9.00
	Shrimp: \$10.00
	Salmon: \$15.00
OUR CAESAR SALAD	AVAILABLE OPTIONS
Grilled Baby Gem, Rustic Croutons, Anchovies, Parmesan Cheese, Caesar Dressing	\$15.00
	Chicken: \$9.00
	Shrimp: \$10.00
	Salmon: \$15.00

FROM THE FIRE 5

MARGHERITA PIZZA	\$15.00
Buffalo Mozzarella, Arugula, Wood-Oven Roasted Tomato Sauce	
PEPPERONI PIZZA	\$17.00
Buffalo Mozzarella, Parmesan Cheese, Basil, Wood-Oven Roasted Tomato Sauce, Mike’s hot honey	
JERK BBQ CHICKEN WINGS	\$17.00
Jerk spice, Guava BBQ Sauce, Scallions, Buttermilk Ranch Dressing	
CHICKEN SANDWICH	\$17.00
Fried Breaded Chicken, Chimichurri Mayo, Baby Gem, Tomato, Toasted Ciabatta, French Fries	
SMASH BURGER	AVAILABLE OPTIONS
RL Valley 6oz Smashed Beef Patty, Martin’s Potato Roll, Aged Cheddar, Amish Heirloom Tomatoes, Pickles, Onion Compote, Baby Gem, Special Sauce, French Fries	\$16.00
	DOUBLE: \$2.00
	TRIPLE: \$4.00

SPARKLING - BY THE GLASS 2

Bisol "Jeio", Prosecco	\$16.00
{Veneto, IT} Glera (NV)	
La Colina, Lambrusco Rosa Luna	\$16.00
{Emilia-Romagna, IT} Lambrusco Salamino (2023)	

ROSE & ORANGE - BY THE GLASS 2

Mirabeau “Forever Summer”	\$16.00
{IGP Méditerranée, FR} Blend (2024)	
Mae Son, Orange Wine	\$14.00
{Trentino-Alto Adige, IT} Muller Thurgau (2022)	

WHITE - BY THE GLASS 7

Catena, Appellation White Clay	\$16.00
{Mendoza, AR} Semillon, Chenin Blanc (2023)	
Elena Walch	\$20.00
{Alto Adige, IT} Pinot Bianco (2023)	
Parés Baltà "Honeymoon"	\$16.00
{Penedes, ES} Field Blend (2023)	
Frenzy	\$17.00
{Marlborough, NZ} Sauvignon Blanc (2024)	
Il Raduno delle Streghe	\$14.00
{Campania, IT} Falanghina (2023)	
De Forville “Ca’ del Buc”	\$18.00
{Piemonte, IT} Chardonnay (2023)	
Route Stock	\$18.00
{Sonoma Coast, CA} Chardonnay (2023)	

RED BY THE GLASS 9

Banshee	\$16.00
{Sonoma County, CA} Pinot Noir (2023)	
Ponzi, Tavola Vineyard	\$25.00
{Willamette Valley, OR} Pinot Noir (2022)	
Cyril & Jean-Mi, Rouge	\$16.00
{VDF, FR} Provence Blend (2023)	
Catena, Vista Flores	\$17.00
{Mendoza, AR} Malbec (2022)	

Domaine de l’Enchantoir “Le Pied à L’Étrier”	\$16.00
{Saumur Puy-Notre Dame, FR} Cabernet Franc (2020)	
Orin Swift “Advice from John”	\$25.00
{St. Helena, CA} Merlot (2023)	
Mas La Chevalière	\$15.00
{Languedoc, FR} Cabernet Sauvignon (2023)	
Harvey & Harriet	\$20.00
{Paso Robles, CA} Red Blend (2022)	
Martis	\$25.00
{Alexander Valley, CA} Cabernet Sauvignon (2021)	

FIRST 3

CHORIZO CRIOLLO

Argentinian pork sausage, chimichurri Optional wine pairing: Elena Walch {Alto Adige, IT} Pinot Bianco (2023)

BEETROOT SALAD

Orange, avocado cream, arugula, cheddar curd, pistachio dressing Optional wine pairing: Mae Son {Trentino-Alto Adige, IT} Müller Thurgau (2022)

Empanadas Saltena

Handcut beef, hard boiled eggs, spices, yasgua sauce Optional wine pairing: Catena, Vista Flores {Mendoza, AR} Malbec (2022)

SECOND 3

HALF AMISH CHICKEN

Oaxaca mole sauce, pickled onions, sesame seeds, peanuts Optional wine pairing: Tavola, Ponzi Vineyards {Willamette Valley, OR} Pinot Noir (2022)

ROASTED SALMON

Romesco Sauce, hominy, shallots, burnt cherry tomatoes Optional wine pairing: Parés Baltà “Honeymoon” {Penedès, ES} Field Blend (2023)

SKIRT STEAK

Arugula, grana padano cheese, lime dressing Optional wine pairing: Domaine de l’Enchantoir “Le Pied à l’Étrier” {Saumur Puy-Notre-Dame, FR} Cabernet Franc (2020)

DESSERTS 2

CARAMEL FLAN

Dulce de leche Optional wine pairing: Quinta do Infantado, Tawny Port {do Douro, PT}

PB&C

Chocolate brownie, chocolate baked custard, peanut cremeux, caramel, peanut nougat Optional wine pairing: Amaro Montenegro {Bologna, IT}

FOOD 5

First Course: Coal Roasted Beets

Whipped Chevre, Baby Kale, Maple Vinaigrette

Second Course: Ember Kissed Sablefish

Smoked Celery Root, Verjus Butter

Third Course: French Cut Chicken

Truffle Mousseline, Root Vegetables, Royale Sauce

Fourth Course: Koji Aged Rib Cap

50 / 50 Potatoes, Hershberger’s Farm Root Vegetables, Foie Demi

Fifth Course: Buñuelo

Bourbon Vanilla Cream, Spicy Ganache

WHISKEY 5

Welcome Cocktail: Russell's Reserve Old Fashioned

First Course: Wild Turkey: Jimmy Russell's 70th Anniversary 8-Year-Old Release (1oz)

Second Course: Russell's Reserve: 15 Year Old Limited Release 2024 Non-Chill Filter Bourbon (1oz)

Third Course: Wild Turkey: Master's Keep Voyage Bourbon Whiskey (1oz)

Fourth Course: Wild Turkey: Generations Bourbon (1oz)