

## VEGAN OPTIONS

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### **Fennel & Orange Salad**

Shaved fennel, apple, orange, champagne vinaigrette, greens, thyme, sea salt

### **Pesto, Piselle & Papardelle**

Spring pea, asparagus, caramelized onion, mustard greens, mint pesto, garlic, lemon pepper pasta

### **Spring Pea & Asparagus Soup**

Pea puree, shaved asparagus, lemon dill spatzel, champagne vinegar, herbs

### **Hop Pepper Pizza**

Hop-infused tricolor peppers, vegan mozzarella, onion, arugula, garlic oil

### **Brussels & Bacon**

Friday Brussels sprouts, eggplant "bacon," balsamic reduction, panko

### **Margherita Pizza**

Vegan mozzarella, tomato, garlic oil, basil

### **Heirloom Tomato Salad**

Heirloom tomato, broccoli slaw, mustard greens, balsamic, sumac, herbs, smoked salt

### **Ravioli Pomodoro**

Spinach and mushroom ravioli, eggplant "bacon," fennel, crimini, tomato

### **Market Antipasto**

Warm olive medley, hop oil, eggplant caviar, gluten free cracker, beetroot hummus, pita, spiced walnut, fig jam

### **Killbuck Valley Mushroom Pizza**

Oyster mushroom, leeks, vegan mozzarella, rosemary, garlic oil

## CHILDREN'S MENU

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### **Cheese Quesadilla**

With Amish sharp cheddar. Add Gerber's Amish Farm grilled chicken for \$4.

### **Peanut Butter & Fig Jam Sandwich**

Cleveland Jam and locally made peanut butter

### **Barley Pretzel Bites**

Freshly made by Zoss the Swiss Baker with hummus or a side of Stilton cheddar soup

### **Vanilla Ice Cream**

Made by Mitchell's Homemade Ice Cream

### **Chicken Strips**

Breaded chicken strips with housemade bbq or honey mustard sauce

### **Whole Wheat Ohio City Pasta**

Marinara or cheese sauce

### **Fish Bites**

Battered Alaskan cod served with housemade tartar sauce

### **Drinks**

Organic milk & chocolate milk from Snowville Creamery

### **Pizza**

Cheese or pepperoni

### **Hot Dog**

Dee Jays all-natural hot dog

## SALAD

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### **Garden**

Local greens, cucumber, cherry tomato, house-made croutons

### **Roasted Mushroom**

Farro, arugula, black garlic vinaigrette, Parmesan

### **Winter Citrus**

Grapefruit and orange, shaved fennel, goat cheese, pistachio

### **Ohio City**

Local greens, beer-brined chicken, whipped blue cheese, sweet and smoky diced egg, golden beets, avocado, bacon vinaigrette

## MAINS

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### **Bone-In New York Strip Steak**

Eliot Ness Amber Lager marinated cremini mushrooms, Caulilini, compound butter

### **Fish & Chips**

Alaskan cod in Eliot Ness Amber Lager batter, seasoned fries, house slaw, house tartar

### **Ohio City Pasta Spinach & Mushroom Ravioli**

Killbuck Valley Lion's Mane mushroom, Parmesan, chive. *Vegan option available.*

### **Pork Belly "Cassoulet"**

Czuchraj Meats Dortmund Gold Lager bratwurst, lentilles du Puy, herbs

### **Maplevale Farms French Cut Veal Chop**

Grilled, with demi-glace, sautéed brunoise of carrot, celery, and leek

### **Pretzel Chicken**

Pretzel crusted chicken breast, Burning River Pale Ale mustard ale sauce, julienned peppers, seasoned baked baby potatoes, seasonal farm vegetables

### **Horseradish Crusted Grouper**

Brown rice and quinoa, cauliflower purée, peppadew peppers

### **Beer Braised Chicken Tacos**

Lettuce, tomato, red onion, shredded cheddar. Your choice of flour or corn tortillas. Served with Mexican rice & quinoa

### **Mac & Cheese**

Ohio City Pasta medley, bacon, pulled chicken, Gouda, parmesan, scallion, black garlic, fire roasted tomatoes

## **SANDWICHES**

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### **The Fitzgerald Burger**

Market patty, Dee-Jay's bacon, smoked cheddar, LTO, Edmund Fitzgerald Porter BBQ Sauce, onion straws, brioche bun

### **Brewhouse Burger**

Market patty, choice of cheese, LTO, brioche bun

### **Salmon BLT**

Seared salmon, herb aioli, thick cut Dee-Jay's bacon, local microgreens, olive and herb focaccia bun

### **Black & Blue Burger**

Market patty, Stilton blue cheese, LTO, garlic toasted brioche bun

## **Pulled Pork**

Edmund Fitzgerald Porter BBQ Sauce, onion straws, pickled red onion, brioche bun

## **Chicken Salad Melt**

Thick cut Dee-Jay's bacon, Swiss cheese, tomatoes, red pepper and onion bun

## **California Wrap**

Grilled chicken, bacon, avocado ranch, cheddar cheese, lettuce, tomato

## **Flatbread Sandwich**

Slow roasted Dee-Jay's pork belly, mozzarella, goat cheese, Eliot Ness Amber Lager fig jam, local greens

## **Market Meats Flatbread**

Dee-Jay's sweet Italian sausage, Czuchraj Meats pepperoni, mozzarella, rosemary, garlic oil, marinara

# **STARTERS**

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## **Roasted Bone Marrow**

Bacon, hop gremolata, crostini

## **Pickle Board**

Variety of house-pickled and fermented vegetables from our farms

## **Salmon Pastrami Bruschetta**

Caper cream, chive

## **GLBC Board**

House pickles, local cheeses and meats, artichoke crock, Kalamata olive ciabatta, Burning River Pale Ale Pepper Jam

## **Beet Hummus**

Za'atar oil, herbs, fresh-baked flatbread

## **Sausage Sampler**

Selection of West Side Market sausages, Cleveland Kraut Gnar Gnar, spicy mustard

## **Bavarian Pretzel Sticks**

Made with GLBC spent grain, served with Dortmund Gold Lager Stilton cheddar sauce

# **FLATBREADS**

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## **Roasted Veggie**

Zucchini, yellow squash, red onions, Inca red drop peppers, white cheddar

## **Crispy Pork Belly**

Pickled onions, fontina, Eliot Ness Amber Lager Fig Apple Jam

## **Short Rib**

Stilton blue cheese, arugula, black garlic herb oil, pearl onions, roasted grapes

## **Ricotta & Sausage**

Fried basil and herbs, garlic oil

# **SOUP**

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## **Soup of the Day**

Ask your server for our daily selection

## **Stilton Cheddar Soup**

Dortmunder Gold Lager, Stilton blue cheese, cheddar

## **SIDES**

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**Mexican Rice & Quinoa**

**Mac & cheese**

**Garden salad**

**Side Salad**

**Seasoned Hand Cut Fries**

## **DESSERTS**

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**GLBC Cookie Plate**

Peanut butter cookie topped with caramel & pretzel bits, or chocolate chip cookie bar topped with Cracker Jacks and sea salt. Choose two

**Bread Pudding**

Whiskey butter, raisins, cinnamon, whipped cream