$3 Options
Field Fries
Fruit Cup
Soup of the Day
Latte
Beer

$5 Options
Kai’s Peanut Butter Banana Toast VG
a brown sugar and banana mash paired with peanut butter on toasted brioche topped with dried cranberries and a spiced honey drizzle

Loaded Field Fries GF
our seasoned home fries topped with bacon, shredded cheddar, smoky aioli, and scallions

House Wine (make it a bottle for $20)
your choice between our house red or white wine, ask a server for details!

$10 Options

Chickpea Wrap VG (contains nuts)
house made chickpea salad, lettuce, onion, and smoky aioli in a spinach flour tortilla with your choice of side

Classical Burger
two Ohio grass fed beef patties with tomato, onion, garlic pickles, lettuce, cheddar, and aioli on a pretzel bun served with your choice of side

Balsamic Salad VG GF
fresh strawberries, smoked almonds, candied bacon bits, and goat cheese with a balsamic dressing
*add salmon $6

Avocado Toast
mashed avocado, cured salmon, capers, and pickled red onion on focaccia
*add an over easy egg $2

Watershed Old Fashioned
perfectly blended and bottled by our friends at Watershed Distillery

Happy Hour
Tuesday–Friday 3–5:00pm

VG
GF
(contains nuts)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please consult with a team member for more details on ingredients of menu items.