

## LUNCH

11:30 - 4:00



## DINNER

5:00 - 8:00

### STARTERS

#### Classic Poutine

Fresh Cut French Fries,  
White Cheese Curds,  
Red Wine and Caramelized Onion Gravy.

Hazy Susan 🍷 | 🍺 Prime

\$15

#### MVP Fun Fries 🌿

Green Onion, Tomato, Red Onion,  
Mixed Cheese, Seasoning Salt,  
Lemon & Dill Sour Cream.

Pedal Pilsner 🍷 | 🍺 Harvest Party White

\$15

#### Pepperoni Pizza Log

Wonton Wrapper filled with  
Pepperoni, Tomato, Mixed Cheese,  
Marinara & Garlic Aioli (3).

Vegetarian Available 🌿

Southern Ale 🍷 | 🍺 Cureman's Chard

\$12

#### Cheese & Charcuterie Board

Balsamic Bellavitano, Brie, Local Chorizo,  
Pickled Vegetables, Kalamata Olives,  
Hometown Blueberry Saison Mustard, Berry  
Compote, Candied Pecans & Crostini.

Blue County 🍷 | 🍺 Strip Room

\$32

### SALADS

#### Hearty Spring Salad 🌿

Fresh Spring Greens, Avocado & Lime,  
Egg, Pickled Red Onion, Carrot Ribbon,  
Cucumber, Feta, Bee Pollen,  
Parsnip Chip & Red Wine Dressing.

Southern Light 🍷 | 🍺 Quitting Time

\$16

#### Baby Arugula and Quinoa Salad 🌿

Roasted Beet, Pickled  
Red Onion, Candied Pecan,  
Carrot Ribbon, Parsnip Chip,  
Asiago with Citrus Dressing.

Pedal Pilsner 🍷 | 🍺 Harvest Party White

\$15

#### Caesar Salad

Crisp Romaine, Local Bacon, Asiago &  
Parmesan, Garlic Focaccia Crouton, Grilled  
Lemon with Classic Dressing.

Southern Ale 🍷 | 🍺 Cureman's Chardonnay

lg. \$16

sm. \$9



*Substitute any protein with a grilled portobello mushroom!*

*\*Items are subject to change due to availability, without notice.*

## ENTREES



### Dill Pickle Grilled Cheese

Good Bread Company Dill Pickle Bread,  
Sliced Dills, Cheddar & Garlic Aioli.

Pedal Pilsner  |  Harvest Party White  
\$14

### The Local Biker

8oz Beef Burger, Sliced Tomato, Red Onion  
and Romaine on a Brioche Bun.

Southern Light  |  Harvest Party Red  
\$12

### Lake Erie Perch Taco

Pepper and Mango Salsa, Red Cabbage and  
Carrot Slaw, Zesty Lemon Aioli on  
Soft Shell Taco.

Organic Wild Wheat  |  Broken Needle  
per taco \$8

### The Farmer's Burger



8oz Beef Burger, Bacon, Cheddar,  
Romaine, Caramelized Onion, Bruschetta,  
Fried Pickle, Chipotle Aioli on a Brioche Bun.

Blue County  |  Strip Room  
\$18

### Burrito Bowl



Jasmine Rice, Corn, Black Bean, Lime,  
Cilantro, Avocado, Bruschetta,  
Mixed Cheese & Chipotle Aioli.

*Make it a wrap in a Flour Tortilla!*

Organic Wild Wheat  |  Quitting Time  
\$16

### Chicken Caesar Wrap

Crisp Chicken, Romaine, Local Bacon,  
Mixed Cheese, Classic Dressing  
wrapped in a Flour Tortilla.

Southern Ale  |  Cureman's Chardonnay  
\$17

## SIDES

	add	sm.	lg.
Fresh Cut French Fries	\$3	\$5	\$9
Caesar Salad	\$6	\$9	\$16
Garden Salad	\$4	\$6	\$16
Classic Poutine	\$7	\$9	\$15
Red Wine & Onion Gravy	\$2		
Side Aioli	\$2		
Grilled Chicken	\$9		
Crisp Chicken	\$9		
Portobello Mushroom	\$7		

## DESSERTS

### Vanilla Bean Cheesecake

Cookie Crust topped  
with Fresh Berry Compote.  
\$11

### Flourless Chocolate Cake

*Gluten Free*

Dense Cake served with  
Whipped Peanut Butter & Fresh Fruit.  
\$11

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