

EXECUTIVE CHEF Jack Moore

DATE

<p style="text-align: center;"><b>I</b></p> <p><b>PICKLEDILLIES</b> (Chef's favorite snack) 4 <i>Dill Pickle, Cream Cheese, Country Ham</i></p> <p><b>PORK RINDS</b> 7 <i>Malt Vinegar, Parmesan, Fermented Hot Sauce</i></p> <p><b>FRIED BRUSSELS SPROUTS</b> 6 <i>Black Pepper Honey, Lemon, Mint</i></p> <p><b>BEEF SALAD</b> 9 <i>Mom's Pickled Beets, Feta Cheese, Chioggia Beets, Crispy Lentils, Citrus Vinaigrette</i></p> <p><b>CORNED SWEETBREADS</b> 8 <i>Pickled Red Cabbage, Whole Grain Mustard Aioli, Chives</i></p> <p><b>BRAISED TURNIP GREENS</b> 8 <i>Smoked Onion Pot Likker, Baby Turnips, Fennel</i></p>	<p style="text-align: center;"><b>II</b></p> <p><b>SMOKED BREAD PUDDING</b> 10 <i>Caul Fat, Shiitake Mushrooms, Charred Carrots, Crispy Lentils</i></p> <p><b>CRISPY FINGERLING POTATOES</b> 8 <i>Roasted Garlic, Herbs, Parmesan, Rosemary Aioli</i></p> <p><b>BUTTERMILK FRIED CHICKEN</b> 13 <i>Whipped Pig Butter, House Hot Sauce, Pickles</i></p> <p><b>MUSSELS</b> 13 <i>White Wine Broth, Tomato, Green Onion, Garlic, Feta</i></p> <p><b>PORK &amp; BEANS</b> 11 <i>Grilled Tenderloin, Pinto Beans, Buttermilk Brussels Sprout Slaw</i></p> <p><b>BRAISED MEATBALLS</b> 13 <i>Stewed Tomatos, Farro, Cabbage</i></p>
<p style="text-align: center;"><b>III</b></p> <p><b>BRAISED BEEF SHORT RIB</b> 24 <i>Miso Polenta, Cauliflower, Pickled Red Cabbage</i></p> <p><b>HERITAGE PORK CHOP</b> 25 <i>Roasted Broccoli, Red Onion, Farro, Winter Squash Purée, Apple Butter</i></p> <p><b>MARKET FISH</b> 25 <i>Almond Creamed Greens, Chickpea Fritter, Lemon</i></p> <p><b>DUCK CONFIT</b> 27 <i>Celery Root, Potato Gnocchi, Walnuts, Prune Demi</i></p> <p><b>WATERSHED BURGER</b> 15 <i>Bourbon Glazed Onions, Tomato Jam, Aioli, Brie, House Pickles</i></p> <p><b>VADOUVAN</b> <b>ROASTED CAULIFLOWER</b> 21 <i>Cauliflower, Mushrooms, Beluga Lentils</i></p>	<p style="text-align: center;"><b>CHEF'S TASTING MENU</b></p> <p>Choice from I</p> <p>Choice from II</p> <p>Choice from III</p> <p style="text-align: center;"><b>Dessert</b></p> <p style="text-align: center;">45</p>

BAR MANAGER Alex Chien

## HOUSE COCKTAILS

**Bon Apple Tea 9**  
vodka, apple, lemon, dry curacao, honey, ancho chai spice, winter potpourri\*

**Arctic Garibaldi 9**  
campari, gin, orange juice, lemon, spiced cranberry syrup, soda

**Flor de Jerez 11**  
bourbon barrel gin, rambler coffee amontillado, italian amaro, turbinado, corazon bitters

**Alpine Derby 9**  
cognac, raspberry syrup, lemon, suze, rosemary

**Whiskey Lullaby 11**  
bourbon, nocino, italian amaro, benedictine

**Nostalgia & Moxie 11**  
bourbon, ovaltine, italian amaro, cream sherry, egg white, heavy cream, chocolate bitters, moxie soda, flambéed marshmallows

**Marble Cliff 11**  
rye whiskey, italian amaro blend, fernet branca

**Bendición 9**  
bacardi 8, hibiscus syrup, black tea, lime, angostura bitters, kiwi

**Sloe Rider 10**  
sloe gin, sustainable citrus syrup, lemon, soda

**Oaxacan Vacation 10**  
mezcal, toasted coconut, 5 spice pear shrub, house falernum, lime, lapsang souchang, mint, cardamom sugar

\* Contains a variety of spices, tree nuts, and other aromatic herbs

## CLASSIC COCKTAILS

**Adonis 10**  
fino sherry, sweet vermouth, orange bitters

**Airmail 10**  
aged rum, lime, honey, champagne

**Don's Special Daiquiri 9**  
white rum, passionfruit, honey, lime

**Floradora 9**  
gin, raspberry, ginger, lemon, soda

**Improved Whiskey Cocktail 11**  
bourbon, luxardo, angostura & peychaud's bitters, absinthe

**Lion's Tail 10**  
bourbon, lime, allspice dram, turbinado

**Martinez 10**  
bourbon barrel gin, sweet vermouth, luxardo, orange bitters

**Penicillin 10**  
blended scotch, lemon, ginger, honey, islay scotch

**Satan's Whiskers 9**  
gin, orange juice, lemon, curacao, sweet & dry vermouth, orange bitters

**Seth's Kick 10**  
blended scotch, orgeat, lemon, fino sherry, angostura bitters

## BEER

**DRAFT**  
Please see menu above bar for current draft list

**CANS & BOTTLES**  
**Hudy Delight 3**  
Hudepohl, Light Beer

**IPA 5**  
Columbus Brewing Co, IPA

**Firefly 5**  
Jackie O's, Amber Ale

**Lift 5**  
Mad Tree, Kolsch

**Rotating Local 4-7**

## CHARITY COCKTAILS

**BENEFITS Cancer Research**  
**White Rabbit 11**  
bourbon barrel gin, pamplemousse liqueur, lemon, hopped grapefruit bitters, soda  
- Ben Griest Curio

**BENEFITS Stonewall Columbus**  
**Born This Way 11**  
bourbon barrel gin, passionfruit, orgeat, lemon, underberg, mint  
- Brian Maxwell Buckeye Bourbon House

## NON ALCOHOLIC

**Old City Lemon Soda 3**

**Old City Orange Blossom Soda 3**

**Boylan Cola 2<sup>75</sup>**

**Boylan Diet Cola 2<sup>75</sup>**

**Boylan Ginger Ale 2<sup>75</sup>**

**Ramble Coffee 3**

**Iced Tea 2<sup>75</sup>**

## WINE gls/btl

### REDS BY THE GLASS

**Red Blend 8/32**  
Dalliance, Lake County, California, USA, 2013

**Cabernet Sauvignon 7/28**  
Helena Ranch, California, USA, 2014

**Pinot Noir 9/36**  
Higher Ground, Monterey County, California, USA, 2013

**Malbec 9/36**  
Bodini, Mendoza, ARGENTINA, 2015

### REDS BOTTLES

**Bordeaux 33**  
Clarendelle, "Rouge" FRANCE, 2011

**Pinot Noir 45**  
St. Innocent Villages Cuvee, Willamette Valley, Oregon, USA, 2015

**Cabernet Sauvignon 33**  
Smith & Hook, Monterey County, California, USA, 2014

**Malbec 28**  
Concha Y Toro "Gran Reserva", CHILE, 2014

**Amarone 47**  
Cantina di Verona Spa, Veneto, ITALY, 2013

**Zinfandel Zanon 39**  
Dry Creek Valley, California, USA, 2013

### SPARKLING

**Prosecco** Fantinel, Friuli, ITALY, NV 9/36

**Brut** Drappier, "Carte d'Or Cuvée", FRANCE, NV 80

### WHITES BY THE GLASS

**Riesling 8/32**  
Richter, Mosel, GERMANY, 2015

**Pinot Grigio 7/28**  
Conti, Friul-Venezia Giulia, ITALY, 2014

**Chardonnay 10/40**  
Cave de Lugny, "La Côte Blanche", Burgundy, FRANCE, 2014

**Sauvignon Blanc 7/28**  
Giesen, Marlborough, NEW ZEALAND, 2015

### WHITES BOTTLES

**Riesling 40**  
Peter Jacob Kuhn "Jacobus", Rheingau, GERMANY, 2014

**Pinot Grigio 40**  
Pighin, Friuli Grave, ITALY, 2015

**Chardonnay 42**  
Hanna, Russian River Valley, California, USA, 2014

**Sauvignon Blanc 25**  
Ferngrove, "Symbols", AUSTRALIA, 2014

### ROSÉ

**Vinho Verde** Cascal Garcia, PORTUGAL, NV 6/25

### SHERRY

**Fino Lustau 7**

**Amontillado Lustau 7**

**Palo Cortado Lustau 9**

**Oloroso Lustau 9**

**Cream Sherry Alvear 9**

**Pedro Ximenez 12**  
Alvear, "1927 Solera"