



Bistro Menu

Starters

Baked Brie Bites	\$13
Puff pastry-wrapped brie baked until golden, finished with Cleveland Jam preserves & crushed pecans.	
Goat Cheese Stuffed Peppadews	\$9
Sweet and tangy Peppadew peppers stuffed with creamy goat cheese.	
Prosciutto-Wrapped Asparagus	\$12
Tender asparagus spears wrapped in prosciutto, roasted until crisp, and drizzled with balsamic reduction.	
Enorme Soft Pretzel	\$13
Warm, salted soft pretzel served with house beer cheese and mustard. (Huge)	
Garlic Bread with Cheese	\$5
Cheezy Bread	\$10
Golden-baked, pull-apart bread topped with provolone cheese, sprinkled with seasoning and parmesan cheese.	
Soup of the Day	\$7
Ask your server for today's selection	
Pepperoni Nuggets with Cheese	\$11
Crispy pepperoni-wrapped nuggets stuffed with melted cheese, served with marinara.	
Italian Sushi Rolls	\$14
Rolled prosciutto, provolone, and roasted red peppers drizzled with balsamic reduction.	
Meat & Cheese Plate	\$20
Selection of sliced meats and cheeses served with crackers, seasonal fruit, and Cleveland Jam.	

Salads

Strawberry & Arugula Salad	\$12
Fresh arugula, strawberries, goat cheese, Add Chicken +\$4.00	
House Salad	\$8
Greens, tomatoes, cucumbers, croutons, and your choice of dressing. Add Chicken +\$4.00	

Desserts

Barb's Cheesecake	\$9
Creamy homemade cheesecake served with optional Cleveland Jam topping. Contains almond extract.	
Zeppoles	\$7
Golden, bite-sized dough pieces dusted with cinnamon and powdered sugar.	

Pizzas

Build Your Own 12" Pizza \$15
Additional toppings \$1.50 each.

Dough Choices

Traditional • Flatbread • Cauliflower Thin Crust

Toppings

Pepperoni • Sausage • Bacon • Ham • Chicken • Onions • Mushrooms • Green Peppers • Black Olives • Tomatoes • Banana Peppers • Prosciutto • Capicola • Roasted Red Peppers

Fig & Provolone	\$18
Provolone • Fig Apple Cleveland Jam • Arugula • Balsamic Drizzle	
White Pizza	\$17
Ohio Tomatoes • Arugula • Garlic Butter • Provolone	
Hot Honey Pepperoni	\$17
Pepperoni, spicy honey drizzle, provolone.	
Deluxe Pizza	\$18
Pepperoni • Sausage • Green Peppers • Onions • Mushrooms • Provolone	
BBQ Chicken Pizza	\$17
Grilled Chicken • BBQ Sauce • Onions • Provolone • Cheddar	
Stuffed Pepper Pizza	
Local Sausage • Roasted Red Peppers • Green Peppers • Onions	



Fresh Traditional Dough, in house grated provolone cheese and house-made San Marzano sauce.

Sandwiches

All sandwiches served with chips. Substitute fries for an additional \$1.50

Jammin' Brie & Ham	\$14
Smoked ham, creamy brie, Cleveland Jam, apple slices and arugula on toasted bread.	
Muffuletta	\$17
Layers of salami, capicola, prosciutto, and provolone and swiss topped with a savory olive tapenade and served on toasted bread.	
Chicken Parmesan Sandwich	\$14
Breaded chicken breast with marinara and melted provolone on toasted bread.	
Italian Sandwich	\$15
Prosciutto, salami, capicola, pepperoni, provolone, lettuce, tomato, onion, banana peppers, and Italian dressing on toasted bread.	
Chicken BLT Sandwich	\$14
Breaded chicken breast with bacon, lettuce, tomato, and pimento and provolone cheese on toasted bread.	



Wine & Fermented Drinks



Red Wines

Red Blend	— Glass \$8.00 Bottle \$23.50
Medium-bodied blend of French hybrid & vinifera grapes grown in the Grand River Valley; smooth finish with balanced fruit.	
Cabemet Franc	—Glass \$9.00 Bottle \$24.50
Deep black cherry nose with juicy dark fruit notes and mild tannins; rich and elegant.	
Sweet Talker Red (Semi-Sweet)	—Glass \$8.00 Bottle \$23.50
A smooth, fruit-forward blend of Chambourcin, Concord, and Niagara with notes of ripe berries and a soft, refreshing finish.	



White Wines

Pink Catawba	— Glass \$8.00 Bottle \$23.50
Sweet, fruity Ohio classic; refreshing and easy-drinking.	
Chardonnay (Unoaked)	— Glass \$9.00 Bottle \$24.50
Crisp, clean, and refreshing with bright green apple and citrus notes.	
Pinot Grigio	— Glass \$8.00 Bottle \$23.50
Light-bodied and crisp with bright citrus and green apple notes; clean, refreshing finish.	
White Blend	— Glass \$8.00 Bottle \$23.50
Aromas of tangerine, peach and pear with light character	



Fermented Drinks

Raging Red Apple Cider	\$7
Crisp and refreshing with bright apple flavor and a clean, slightly sweet finish.	
Pearl Road Perry	\$7
Crisp and refreshing pear cider with delicate fruit notes and a clean, lightly sweet finish.	



Wine Flights \$17
Pick any 4 wines or fermented drink.



Featured Drinks

Wine Slushies	\$10
16 oz frozen drink made with your favorite wine. Recommend: Pink Catawba.	
Crooked River Spritz	\$13
Pink Catawba • Aperol • Sparkling Water • Orange	
Catawba Sangria	\$13
Pink Catawba • Fresh Fruit • Citrus • Splash of Soda	



Premium Cocktails

Martini — Titos Grey Goose	\$14 \$17
Vodka • Dry Vermouth • Lemon Twist or Olives	
Jimmy's Margarita — Hornitos Patron Silver	\$15 \$17
Tequila • Cointreau • Lime • Salt	
Old Fashioned-Maker's Mark Woodford Reserve	\$15 \$18
Whiskey • Sugar • Bitters • Orange	
Honey Bourbon Lemonade	\$15
Maker's Mark • Lemon • Honey Syrup	
Whiskey Flights	\$35
Pick any four premium whiskeys and enjoy a curated tasting experience.	
River Bend Sour—Maker's Mark Woodford Reserve	
Whiskey • Lemon Juice • Simple Syrup • Bitters \$15 \$18	
Moscow Mule —Titos Grey Goose	\$14 \$17
Vodka • Ginger Beer • Lime	
Espresso Martini—Titos Grey Goose	\$14 \$17
Vodka • Kahlúa • Espresso	
French 75	\$17
Hendrick's Gin • Lavender • Fresh Lemon Juice • Simple Syrup • Champagne	
Manhattan (Rye)	\$17
Woodford Reserve Rye • Red Wine • Angostura Bitters	
Mojito	\$17
Bacardi Rum • Fresh Lime Juice • Simple Syrup • Fresh Mint • Soda Water	
Erie Mai Tai	\$15
Mt Gay Spiced Rum • Lemon Juice • Orange • Fresh Lime Juice • Orange Juice • Simple Syrup	
Cosmopolitan	\$14 \$17
Vodka • Cointreau • Cranberry • Lime	

Non-Alcoholic

Coke, Diet Coke, Sprite, Lemonade, Iced Tea	\$2
Coffee	\$3
Recess Zero Proof Mocktails	\$6



Beer & Seltzers

Domestic Beers	\$4.50
Craft Beers	\$6
Craft Drafts (16 oz)	\$6
Seltzers	\$7