

Wolf Creek Tavern

3044 Wadsworth Rd. Norton OH 44203- 234-571-4531

FOOD MENU

-local, fresh, homemade, live music, speakeasy, family-

STARTERS

Pork Belly Brussels \$14 | GF | VG*

garlic miso sauce | crispy pork belly

Spicy Cauliflower \$11 | VG | GF

fried | house chipotle sauce

Baked Brie \$14 | V

brie | honey | puff pastry | house jam
bread | seasonal fruit

Confit Wings \$16 | GF

cranberry sage | korean bbq
house hot | chili cheese dry rub

Hot Pretzel \$14 | V

soft pretzel | jalapeno beer cheese
whole grain honey mustard | salt

Tostones \$15 | GF

fried plantains | pulled pork
mango corn salsa | red pepper sauce

Shrimp and Grits \$15

blackened shrimp | creole espagnole
fried cheesy grit cakes

Street Corn Hash \$11 | V | GF

fried potatoes | roasted corn and peppers
latin crema | queso fresco | cilantro

Margherita Flatbread \$13 | V | VG*

fresh mozzarella | house tomato sauce
fresh basil | olive oil | parmesan

Pickle Pizza Flatbread \$14 | V

dill pickles | garlic herb cream sauce
mozzarella

Featured Flatbread \$15 | V* | VG*

SALADS

Wedge Salad \$15 | VG* | GF

iceberg | bacon | scallion | tomatoes
egg | avocado | bleu cheese
white french

House Salad \$12 | GF* | V | VG*

mixed greens | tomatoes | carrot
cucumber | cheddar cheese | croutons
lemon basil vinaigrette

Spinach Salad \$14 | V* | GF

spinach | pickled onions | candied nuts
goat cheese | seasonal fruit
warm bacon vinaigrette

Caprese Salad \$13 | GF | V

roma tomatoes | fresh mozzarella
balsamic glaze | fresh basil
salt & pepper | olive oil

Waldorf Chicken Salad \$16 | GF

arugula | grapes | nuts
apple | house made chicken salad

Grilled Romaine Chicken Caesar \$19 GF* V*

grilled romaine hearts | house caesar
tomatoes | croutons | parmesan
6oz grilled chicken breast

Beet Salad \$16 | V | GF | VG*

arugula | herb goat cheese | beets
pistachio | honey dijon vinaigrette

Add: Chicken \$5 Salmon \$6 Shrimp \$6 Steak \$8

-Extra Dressings 50¢ -Blue Cheese 75¢

-Split plates \$1 extra

OWNERS Mike & Kelly Epling

EXECUTIVE CHEF Dean Wirick SOUSCHEF Brent Shoop

GF - Gluten Free

V - Vegetarian

VG - Vegan

Any symbol marked with an (*) is an option

Soft Drinks

Soda: Coke Products

Flavored Tea

Flavored Lemonade

SANDWICHES

Howling Burger \$16 | GF*

double patty | shredded lettuce

freedom cheese | caramelized onions | pickles
secret sauce

Black Peppercorn Burger \$16 | GF*

honey goat cheese | peppercorn aioli

brown sugar pepper bacon

Veggie Burger \$14 | V | VG* | GF*

mushroom bean burger | roasted garlic aioli

spring mix | pickled red onion | tomato

Chipotle Chicken Club \$17 | GF*

fried or grilled chicken | chipotle sauce

cheddar cheese | bacon | pickled red onion

lettuce | tomato

Tavern Burger \$15 | GF*

bacon jam | freedom cheese | fried egg

Honey Mustard Fried Chicken Sliders \$12 | GF*

pickles | shredded lettuce

provolone

Mac and Cheese Burger \$18

cheddar | provolone | bacon

house mac and cheese | chipotle sauce

Steak Sandwich \$19

short rib | provolone | freedom cheese

onion | peppers | mushroom

philly sauce | mayo

-ALL SANDWICHES COME WITH CHIPS-

UPGRADE TO FRIES \$2

SIDE SALAD OR VEGETABLE \$3

GLUTEN FREE BUN \$2

*Consuming raw or undercooked meat, poultry, eggs, or shellfish may increase your risk of food borne illness

EAT

DRINK

ENJOY

HOUSE MADE DESSERTS

ASK YOUR SERVER FOR SELECTION!

ENTRÉES

Available after 4pm

Duke of Wellington \$36

filet wrapped in puff pastry
duxelle | asparagus bouquet
garlic mashed potatoes
red wine demi glace

Hot Honey Salmon \$25 | GF

red pepper goat cheese cauliflower puree
spinach | carrots

Bone In Pork Chop \$28 | GF

owner fav | bourbon glaze
fried garlic potatoes & spinach

Chicken and Dumplings \$26

V* | VG* | GF*

pulled chicken | hearty vegetable broth
house dumplings | carrots | mushrooms
onion | cabbage

Fish Sticks \$19

house made salmon & cod fish sticks
old bay dusted fries | tarter slaw
remoulade dipping sauce

Strip and Street Corn \$30 | GF

strip steak | street corn hash
chimichurri | adobo butter

Fried Chicken Marsala \$23 | GF*

chicken breast
Garlic mashed potatoes | sautéed bacon
spinach | marsala sauce

Shrimp Scampi \$21 | GF*

linguine | shrimp | capers
white wine butter sauce

Smoked Gouda Mac&Cheese \$25 | GF* | V*

four cheese blend | pancetta
bread crumb bake

Linguine Alfredo \$16 | V | GF*

linguine | alfredo sauce | broccolini
cremini mushrooms | parmesan
grilled bread

Fall Blackened Mahi \$28 | GF*

fall spice blackened seasoning
root vegetable medley | smoked parsnip
puree | cranberry sage sauce

Add: Chicken \$5 Salmon \$6 Shrimp \$6 Steak \$8

-Gluten Free Pasta \$2

-Add a Side Salad \$5

Prices are subject to change without notice

Any table subject to auto gratuity