

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

Green Beans \$11 | VG | V | GF

vegan almond ricotta | chili crisp | fresh mint
pomegranate arils

Confit Wings \$16 | GF

chili crisp | korean bbq | house hot
chili cheese dry rub | garlic parmesan

Hot Pretzel \$14 | V

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

Bruschetta \$12 | V

garlic crostini | marinated tomatoes
balsamic glaze

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 | cheddar

Featured Flatbread \$15 | V* | VG*

Scallops \$15 | GF

bacon jam | soy jalapenos
soy reduction | dashi aioli

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

Kale Salad \$15 | V | GF*

dried cherries | sesame sticks | bleu cheese
crumbles | maple balsamic vinaigrette

Caprese Salad \$13 | GF | V

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

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

tomato | cucumber | pickled red onion
tahini dressing | feta cheese | herbs
olive oil

Grilled Romaine Chicken Caesar \$19

GF* | V*

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

Beet Salad \$15 | V | GF | VG*

arugula | herb goat cheese | beets
pistachio | blackberry vinaigrette

Add ANY salad to ANY entrée for \$2 off

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

~Extra Dressings 50¢ ~Blue Cheese 75¢

~Split plates \$1 extra

Soft Drinks

Soda: Coke Products

Flavored Tea

Flavored Lemonade

GF – Gluten Free

V – Vegetarian

VG – Vegan

Any symbol marked with an (*) is an option

OWNERS Mike & Kelly Epling

EXECUTIVE CHEF Dean Wirick SOUSCHEF Brent Shoop

SANDWICHES

John's Burger \$15 | GF*

8 oz patty | bacon | garlic aioli
blue cheese crumbles

Add a Bud Light for \$2

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

It's All Gravy Burger \$16 | GF*

two 4oz patties | mayo | mushroom gravy
swiss cheese

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

Big Boy Ribeye \$39 | GF

1 pound angus ribeye | loaded beer
cheese & demi-glace fries

Strip and Street Corn \$29 | GF

12oz strip steak | street corn hash
chimichurri | adobo butter

Hot Honey Salmon \$25 | GF

red pepper goat cheese | cauliflower
puree | spinach | carrots

Crispy Skin Halibut \$29 | GF

black garlic pomme pure | red pepper
coulis | green bean succotash | herb oil
market availability

Bone In Pork Chop \$28 | GF

bourbon glaze
fried garlic potatoes & spinach

Chicken and Dumplings \$26

| V* | VG* | GF*

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

Chicken Parm & Garlic Gnocchi \$26

house red sauce | breaded chicken |
provolone | parmesan |
garlic gnocchi | white sauce |
fried basil chips

Fried Chicken Marsala \$25 | GF*

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

Fish Sticks \$19

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

Shrimp Scampi \$21 | GF*

linguine | shrimp | capers
white wine butter sauce

Linguine Alfredo \$16 | V | GF*

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

Short Rib Mac & Cheese \$26 | GF*

cavatappi | short rib | gruyere | white
cheddar | muenster | mushroom

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 is subject to auto-gratuity