

SMALL STUFF

WINGS {12}

1lb bbq or buffalo wings served with fried brussels and apricot horseradish cream

VEGGIE WINGS {12}

bbq or buffalo seitan served with fried brussels and apricot horseradish cream (v, v̄)

CAULIFLOWER FRITTERS {10}

cauliflower fritters tossed in sesame glaze over spicy peanut butter collard greens (v̄)

PUMPKIN SPICE PRETZEL BITES {7}

housemade soft pretzel bites with autumn spice, toasted pumpkin seeds & served with a pumpkin cream cheese dip (v)

OCTOPUS TOAST {14}

baguette toasts topped with blackberry sherry reduction, baby kale, blue cheese crumbles, grilled octopus & toasted walnuts served with an apricot orange blossom drizzle

LOADED PIEROGI NACHOS {11}

potato & cheese pierogis, sautéed with jalapeños and onions topped with cheddar cheese, elote crema, tomatoes & scallions (v)
add chorizo \$4

MAC & CHEESE {8}

bacon, apple, blue cheese {13}

buffalo brussels (v) {12}

pickled pepper (v) {12}

FRIED PICKLES {9}

fried dill pickle coins served with pickle juice aioli (v)

ZA'ATAR FRIES {7}

house fries tossed in za'atar spice blend, topped with crispy chickpeas & served with cucumber aioli (v̄)

(v) *vegetarian, or can be made vegetarian*

(v̄) *vegan, or can be made vegan*

*Consuming raw or undercooked eggs, beef, lamb, pork, poultry, seafood, shellfish or milk products may increase your chances of foodborne illness.

SALADS

add grilled chicken or seitan \$3 • add steak tips \$5

BUFFALO CAULIFLOWER CAESAR {12}

buffalo cauliflower fritters, cherry tomatoes & chopped romaine tossed in a caesar dressing (v)

CEDAR POINT COBB {12}

mixed greens, grilled chicken, bacon, tomato, blue cheese, avocado & egg served with a side of blue cheese dressing

BEER NUT NOODLE SALAD {11}

soba noodles tossed in a spicy peanut butter vinaigrette with napa cabbage, mixed peppers & housemade beer nuts (v̄)

ROASTED ROOT SALAD {13}

red leaf lettuce, red onions, roasted beets, sweet potatoes, carrots & toasted walnuts tossed in a lemon thyme vinaigrette and topped with fried ricotta fritters (v)

BIGGER STUFF

FRIED CHICKEN & WAFFLE {17}

boneless buttermilk chicken, fried and served on a cornbread waffle with bbq syrup

GRILLED TUNA & SPATZLE {25}

grilled tuna over wasabi spatzle with sautéed baby kale and topped with pickles peppers & ginger aioli

PORK CUTLET {18}

breaded pork cutlet over celery root puree, topped with butternut squash and shallots in a maple pecan butter

VEGAN SHEPHERD'S PIE {17}

baked lentils & veggies topped with ethiopian mashed potatoes and served with a side salad (v̄)

*We would like to thank our
local partners for providing us
with top-quality products*

20% GRATUITY may be added to parties of 6 or more

SANDWICHES

(choice of salad or fries)

HOT PATOOTIE BURGER {14}

meatloaf spiced custom beef blend with crispy prosciutto, sharp provolone, apple butter & long hots

CPBK BURGER {11}

custom blend local beef with lettuce & tomato
add for \$1 • caramelized onions, fresh jalapenos, sunny egg, sauteed mushrooms
add for \$2 • bacon, avocado, provolone, swiss, cheddar, blue cheese, american, daiya

BEET SUNFLOWER BURGER {13}

shredded beet and sunflower seed burger with cucumber aioli, garlicky spinach & marinated cucumbers (v̄)

FISHTOWN HOAGIE {13}

housemade hoagie relish, fried flounder, shredded lettuce & red onions on a long roll with pepperoncini

TRUFFLE MUSHROOM CHEESESTEAK {15}

grilled steak tips or seitan, truffle aioli, sautéed wild mushrooms, caramelized onions & blue cheese (v, v̄)

CUBANO {13}

slow cooked pulled pork adobo, sliced ham, swiss, pickles & mustard on pressed traditional cubano bread

TEMPEH REUBEN {13}

tempeh bacon, russian dressing, local sauerkraut & swiss on toasted rye bread (v)

CHICKEN CUTLET SANDWICH {14}

breaded chicken cutlet on ciabatta with garlicky spinach, cheddar & spicy pepper aioli

SIDES

PEANUT BUTTER GREENS {6} v̄

ETHIOPIAN MASHED POTATOES {5} v̄

BUFFALO CAULIFLOWER FRITTERS {6} v̄

GRILLED BRUSSELS W/ APRICOT HORSERADISH {5} v̄

GARLICKY SPINACH {6} v̄

HOUSE SALAD {5} v̄