



FOOD MENU

SHAREABLES

- Trail & Cheese Platter (GF)** \$12
Trail Bologna, Mixed cheese with crackers and spicy mustard
- Salami, Pepperoni & Cheese Platter (GF)** \$18
Salami, Pepperoni, Mixed Cheeses w/crackers, sweet & spicy mustard, olives
- Brie Platter** \$18
Two wedges of Brie, baked and topped with jelly. Served w/apples, Pears, Grapes, Baguette bread & nuts
- Hummus Platter (GF)** \$18
4 oz of Red Pepper Hummus served with apples, pears, carrots, cucumbers, tomatoes, peppers, nuts and gluten free crackers



APPETIZERS



- Jalapeno Poppers** \$8
6 Poppers stuff with cream cheese and served with Cranberry Honey Mustard
- Mozzarella Sticks** \$8
Six Hot and Crispy breaded Mozzarella sticks served with a side of marinara
- Pretzel Bites** \$8
Pretzel Bites deep fried and served with cheese and honey mustard
- Mac & Cheese Bites** \$8
Macaroni covered in Smoked Gouda with bacon. Deep fried and served with Ranch
- Fried Pickle Chips** \$8
Deep fried pickle chips served with a side of ranch
- Nachos & Cheese** \$4
Corn Tortilla chips served with cheese sauce like the ball park
- Chips, Queso & Salsa** \$6

FRESH SALADS

- Side Salad** \$6
Mixed Greens, Cucumbers, Tomatoes, Cheese
- Add Chicken or Steak - \$8**
- Chicken Salad*** \$14
Grilled or Crispy chicken, Mixed greens, Cucumbers, Tomatoes, cheese choice of dressing
- Steak Salad*** \$16
Mixed greens, Shaved Steak, Cucumbers, Tomatoes, cheese choice of dressing
- Italian Salad** \$16
Mixed greens, Cucumbers, Salami, Pepperoni, Banana Peppers, Olives, cheese choice of dressing



Dressings

- Buttermilk Ranch, Blue Cheese, Honey Mustard, Creamy Italian, French, Housemade Strawberry Vinaigrette



BURGERS

Choice of Cheese, Lettuce, Tomato, Sautéed or Raw Onion, Pickle, Ketchup, Mustard, Mayo.

Served with House made chips. **Add Fries or Sweet Potato Tots for \$4**

Buckeye Burger (GF)* \$10

Brisket Blend beef raised in Ohio

Wagyu Burger (GF)* \$12

Wagyu beef raised in the USA

Beast Burger (GF)* \$15

1/2 pound burger w/blend of Wagyu, Elk, Venison, & Boar

Add Bacon or Sautéed Mushrooms to any burger for \$2

Cheese Options: American, Colby, Pepper Jack, Swiss, White Cheddar, Gouda, Havarti, or Muenster Jalapeno Bacon

WOOD-FIRED PIZZAS

12 inch - \$14 16 inch - \$20 Flat Bread (GF) - \$16

Toppings:

Pepperoni, Sausage, Bacon, Hamburger, Ham

Mushroom, Onions, Green or Black Olives, Banana Peppers,

Pineapple, Jalapenos



MAIN COURSE

Served with House made chips. Add Fries or Sweet Potato Tots for \$4

Chicken Fingers 4 Piece: \$8 6 Piece: \$10

Lightly breaded and fried. Choose Honey Mustard, BBQ or Ranch Dipping sauce

Grilled Turkey Sandwich (GF)*

Sliced Turkey on Sourdough Bread, Havarti Cheese, Bacon, Sliced Apples and Cranberry Mustard \$13

Reuben (GF)*

Sliced Pastrami on Grilled swirled Rye Bread, Swiss Cheese, Sauerkraut, and 1000 island dressing \$13

BLT (GF)*

Cripy Bacon on Grilled sourdough bread, Havarti Cheese, lettuce, grilled tomatos, mayo \$13

Grilled Cheese (GF)*

Choice of 2 cheese types on Sourdough bread grilled to perfection \$9

Fried Bologna Sandwich (GF)*

Half inch Thick slice of German Bologna fried to golden brown and topped with your choice of cheese and toppings \$9.50

Grilled Brie and Jam Sandwich (GF)*

Brie cheese and blueberry jam Grilled sourdough Bread \$10

Killer Nachos (GF)

Pulled Pork & Corn grilled and covered w/queso, cheddar cheese, BBQ sauce over corn tortilla chips and then baked. Finished w.lettuce, tomato, jalapeno, sour cream and a side of salsa

SM: \$12 LG: \$18



SPECIALTY PIZZAS

12 inch - \$17 16 inch - \$26 Flat Bread (GF) - \$19

BLT Pizza: Mayo Sauce, Bacon, Lettuce, Tomato, Havarti Cheese & Tomatoes

Killer Pizza: Pulled Pork, Corn, Grilled Jalapeno, Sauce & Cheese

BBQ Chicken Pizza: BBQ sauce, Grilled Chicken, Onion, Cheese

Philly Cheese Steak Pizza: Mayo Sauce, Olive Oil, Shaved Steak, Onions, Peppers, Mushrooms, Cheese

**(GF) Gluten Free Options Available - Please Specify*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

The following major food allergens are used as ingredients in this facility: milk, egg, fish, tree nuts, peanuts, wheat and soy. Please notify staff for more information about these ingredients.