

D I N N E R

Small Plates

- Truffle Fries 11** Truffle butter, herbs, Parmesan, roasted garlic aioli (GF/VG/VA)
Cast Iron Brussels 14 Roasted Brussels sprouts, shallots, bacon, candied pecans, goat cheese, pomegranate-black pepper vinaigrette, herbs (GF/VGA/VA)
Vegan Buffalo Cauliflower 14 Battered & fried cauliflower, buffalo sauce, green onions, house-made ranch (GF/V)
Charred Elote Guacamole 16 Avocado, bacon, charred corn salsa, Cotija cheese, toasted chipotle aioli, herbs, Tajin, corn tortilla chips (GF/VGA)
Whipped Feta 16 Chili fried Castelvetrano olives, dill, herbed oil, watermelon radishes, cucumbers, red onions, herbs, toasted naan (VG/GFA)
Honey-Sriracha Boneless Wings 16 Battered & fried buttermilk chicken breast, honey-Sriracha sauce, sesame seeds, green onions, house-made ranch (GF)
Ohio City Pasta Pierogies 16 Braised short rib, caramelized onions, goat cheese, green onions, roasted garlic aioli (VGA)

Flatbreads

Classic Cheese 14 (VG/VA/GFA), Caprese 15 (VG/VA/GFA), Pepperoni 15 (GFA)

- Truffle Mushroom 16** White sauce, provolone-mozzarella, roasted mushrooms & shallots, Parmesan, truffle oil, herbs (VG/GFA/VA)
Charred Elote 16 White sauce, provolone-mozzarella, charred corn salsa, Cotija cheese, Tajin, cilantro-lime aioli, herbs **Add bacon + 2** (GFA/VG/VA)
Chicken Bacon Avocado 17 White sauce, provolone-mozzarella, chicken breast, avocado, bacon, chipotle aioli, green onions (GFA)
Hot Italian 17 Red sauce, provolone-mozzarella, capicola, pepperoni, ricotta, Parmesan, hot honey, oregano (GFA)
Short Rib & Caramelized Onion 17 White sauce, mozzarella-provolone, braised short rib, goat cheese, caramelized onions, balsamic (GFA/VGA/VA)

Salads & Bowls

Add ons: fried egg, avocado or bacon + 2, chicken or tofu + 6, shrimp, sesame crusted tuna + 8, salmon or steak + 9 *

- Fairmount Caprese 15** Sangria tomatoes, mozzarella pearls, arugula, balsamic, herbs, Parmesan, toasted pine nuts (VG/GF)
Classic Caesar 15 Romaine, house-made Caesar dressing, herbed croutons, Pecorino Romano, Parmesan crisps, panko (VG/GFA)
Shaved Brussels & Kale Casear 17 Shaved Brussels sprouts, baby kale, house-made Caesar dressing, shaved Parmesan, chili fried Castelvetrano olives, Parmesan crisps, watermelon radish (VG/GF)
Summer Salad 17 Arugula blend, goat cheese, blueberries, strawberries, red onions, sunflower kernels, herbs, strawberry-basil vinaigrette (VG/GF/VA)
Sticky Rice Bowl 18 Sushi rice, charred corn salsa, slaw, edamame, avocado, yum yum, spiced almonds, sesame ginger sauce, green onions, sesame seeds (V/GF)
Mediterranean Grain Bowl 20 Quinoa, cucumber ensalada, crispy chickpeas, slaw, lemon vinaigrette, herbs, green-garbanzo falafel, tzatziki sauce (V/GF)
Spicy Peanut Noodle Bowl 22 Miracle Noodles, broccoli, cabbage, carrots, peppers, onions, slaw, spicy peanut sauce, spiced almonds, sesame seeds, green onions (V/GF)

Handhelds

Served with Fries, Classic Caesar or Vegan Garden Salad
Substitute Truffle Fries + 1, Cast Iron Brussels + 2, Substitute Impossible Burger + 1
Substitute Gluten free or vegan bun + 1, Add fried egg, avocado or bacon + 2

- Classic Cheeseburger 18** Angus Reserve beef, lettuce, tomato, pickled red onions, brioche bun (VA/VGA/GFA) * **Your choice: American, cheddar, Swiss, pepperjack, blue cheese**
Fairmount Burger 19 Angus Reserve beef, bacon-fig chutney, brie sauce, crispy onions, brioche bun (GFA) *
Honey-Sriracha Fried Chicken Sandwich 17 Battered and fried chicken, honey-Sriracha sauce, slaw, brioche bun (GFA)
Grilled Chicken Club 17 Grilled chicken breast, bacon, arugula, tomato, pickled red onions, house-made Caesar, toasted ciabatta (GFA)

Mains

- Lobster Mac & Cheese 26** Penne pasta, lobster, sharp cheddar, Gruyère, Parmesan, panko, green onions **Substitute Miracle Noodles or add bacon + 2** (GFA)
Fish & Chips 23 Battered & fried cod, fries, slaw, tartar sauce (GF)
Salmon Piccata 26 Pan seared salmon, capers, asparagus, roasted tomatoes, white wine cream sauce, Asiago mashed potatoes (GF)
Chimichurri Steak Frites 28 10 oz. strip loin, house-made chimichurri, truffle fries, pickled red onions, roasted garlic aioli (GF) *
Short Rib & Risotto 26 Red wine braised short rib, mushroom risotto, roasted Brussels sprouts, shallots, bacon, candied pecans, goat cheese, pomegranate-black pepper vinaigrette, micro herbs (GF)

Sweets

- Fried Ice Cream 8** Caramel, flake salt (GF/VG)
Chocolate Cake 9 Chocolate drizzle, whipped cream (VG) **Add ice cream + 1**
Blueberry Bread Pudding 10 Ice cream, fresh berries (VG)
Limoncello Tiramisu 12 Raspberry gelée, whipped cream (VG)

GF-GLUTEN FREE / GFA-GLUTEN FREE AVAILABLE / VG-VEGETARIAN / VGA-VEGETARIAN AVAILABLE
 V-VEGAN / VA-VEGAN AVAILABLE

EFFECTIVE 6/1/2025 IF YOU USE A CREDIT CARD, WE CHARGE AN ADDITIONAL 3% FEE TO OFFSET THE PROCESSING COST.
 THIS AMOUNT IS NOT MORE THAN WHAT WE PAY IN FEES. WE DO NOT SURCHARGE DEBIT CARDS.

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS"