

# Drick & Vine

for starters

**MARINATED OLIVES** castelvetrano + kalamata, garlic, herbs, citrus  
**POMMES FRITES** house seasoning, rosemary, salsa brava, aioli  
**WARM BAGUETTE BOARD** trio of butters, radishes, pickles, seasonal jam  
**ARANCINI ALLA MILANESE** sausage-stuffed, saffron rice, grana padano, aioli  
**WHIPPED BURRATA** black summer truffle, honey, pistachio, baguette toast  
**BLUE CRAB CAKE** dill + peppadew pepper salad, chili aioli  
**GRILLED SHRIMP COCKTAIL** oishii shrimp, chipotle cocktail, lime, coriander  
**ARTICHOKE DIP AU GRATIN** manchego + chihuahua, salsa roja, ohio corn chips  
**BLACK TRUFFLE EGG SALAD** dressed arugula, brioche  
**CHARCUTERIE** rotating selection of meat + cheese, accoutrements

field + oven

**GAZPACHO** ohio heirloom tomato + peach, peach basil relish, croutons, evoo  
**CAESAR SALAD** white anchovy, croutons, grana padano  
**WEDGE SALAD** pachino tomato, cukes, red onion, smoked blue, lardons, buttermilk dill  
**HEIRLOOM SALAD** ohio heirlooms, strawberries, shaved red onion, herbs, white balsamic  
**VODKA PIE** vodka sauce, burrata, prov + mozz, basil  
**CARNIVORE PIE** cup-n-char pep, lou’s chorizo, lardons, red onion, prov + mozz

earth’s bounty

**JAPCHAE**  
glass noodles, shiitake mushroom, carrot, scallion, sesame  
**CURRIED LENTIL CAKES**  
turmeric rice, grilled zucchini, harissa cucumber raita, pistachio  
**FOUR CHEESE TORTELLONI**  
alla vodka, grana padano, basil

by land

**B&V BURGER\***  
8oz, smoked cheddar, red onion, house pickles, dijonaise, brioche, pommes frites  
**BRAISED RABBIT VALENCIANA**  
ohio rabbit, saffron rice, artichokes, peppers, rabbit jus  
**FILET MIGNON SSAM\***  
8oz Bonner Farms tenderloin, bibb lettuce, oi kimchi, ssam sauce, japchae  
**BONNER FARMS RIBEYE\***  
16oz, charred scallion chimichurri, pommes frites, aioli

by air

**FRIED CHICKEN SANDO**  
house slaw + pickles, chili aioli, brioche, pommes frites  
**GRILLED CHICKEN SKEWERS**  
turmeric rice, heirlooms, cucumber, pickled onion, white sauce, hot sauce  
**CHICKEN PICCATA**  
roasted garlic confit fingerlings, caper butter, dressed arugula + shaved asparagus, charred lemon  
**DUCK CONFIT**  
japanese sweet potato, wilted arugula, ohio cherry gastrique, candied marcona almond

by sea

**GINGERED VERLASSO SALMON\***  
warm cucumbers, miso cream, ginger-pickled pearl onion, smoked trout roe  
**GRILLED OISHII SHRIMP**  
pimento cheese polenta cake, lou’s chorizo + roasted pepper gravy, scallion  
**WHOLE ROASTED BRONZINI**  
roasted garlic potatoes, peppers, onions, donostiarra sauce

happy endings

**KEY LIME TART** graham cracker, candied lime, chantilly cream  
**CHOCOLATE TORTE** amaretto caramel, espresso crumb, amarena cherry  
**BASQUE CHEESECAKE** ohio honey, black summer truffle  
**SEASONAL CREME BRULEE** chantilly cream, compote  
**RASPBERRY SORBETTO** fresh berries, mint

addendums

**GRILLED CHICKEN BREAST**    **VERLASSO SALMON**    **OISHII SHRIMP**  
**ROASTED GARLIC POTATOES**    **WILTED GARLICKY ARUGULA**    **GRILLED OHIO ZUCCHINI**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS  
ALL MENU ITEMS ARE GLUTEN FREE