



THE

CUTTING BOARD

All Day Menu



APPETIZERS

ARTISAN CHEESE BOARD | ASK YOUR SERVER FOR TODAY'S SELECTION OF FINE CHEESES, COMPLEMENTED WITH ASSORTED FRESH FRUITS, NUTS, AND CROSTINI | 13

FRENCH ONION SOUP | HOUSE-MADE CROUTON | MELTED AMISH SWISS | CUP 4 | BOWL 6

SOUP DU JOUR | ASK YOUR SERVER FOR TODAY'S SELECTION | CUP 4 | BOWL 6

QUESADILLA | FRESH SHREDDED MOZZARELLA | AMISH SMOKED SHREDDED CHEDDAR | ONIONS | PEPPERS | SOUR CREAM | PICO DE GALLO | GUACAMOLE | 7

ADD ONS | CHICKEN 3 | CHORIZO 3

SPINACH & CRAB DIP | SERVED WITH TORTILLA CHIPS | 10

CHICKEN WINGS | BBQ | MILD | HOT | TERIYAKI | GARLIC PARMESAN | 12

TACOS (3)

BLACKENED FISH TACOS | ASIAN SLAW | WASABI | 10

PULLED PORK TACOS | KIMCHI CABBAGE | BBQ | 10

SHRIMP TACOS | MANGO SALSA | CILANTRO | 10

CHORIZO TACOS | GRILLED CORN SALSA | TOMATILLOS | 10

FLATBREADS

SMOKEHOUSE | HAND TOSSED FLOUR PIZZA CRUST | HOUSE-MADE BBQ SAUCE | SHREDDED CHICKEN | SMOKED BACON | SMOKED AMISH CHEDDAR | SHAVED SCALLIONS | 12

TRADITIONAL # | HAND TOSSED FLOUR PIZZA CRUST | HOUSE MADE FRESH CHUNKY TOMATO SAUCE | FRESH SHREDDED MOZZARELLA | FRESH BASIL | 8

GABAGOOL | HAND TOSSED FLOUR PIZZA CRUST | PROSCUITTO | CAPICOLA | PEPPERONI | SALAMI | FRESH SHREDDED MOZZARELLA | FRESH PROVOLONE | FRESH SHAVED PARMESAN | FRESH BASIL | FRESH OREGENO | 12

MARGHERITA FLATBREAD # | HAND TOSSED FLOUR PIZZA CRUST | ROMA TOMATOES | FRESH GARLIC | FRESH BASIL | FRESH SHREDDED MOZZARELLA | FRESH SHAVED PARMESAN | EXTRA VIRGIN OLIVE OIL | 8

ADDITIONAL TOPPINGS \$1 EACH | MUSHROOMS | PEPPERS | BACON | SPINACH | GOAT CHEESE | ANCHOVIES | JALAPENOS | SAUSAGE | PEPPERONI

SALADS

HOUSE SALAD # | FIELD GREENS | SMOKED AMISH SHREDDED CHEDDAR | ROMA TOMATOES | SHAVED RED ONION | HOUSE MADE CROUTONS | SMALL 4 | LARGE 8

BABY KALE CAESAR SALAD # | FRESH SHAVED PARMESAN | CAESAR DRESSING | HOUSE MADE CROUTONS | SMALL 4 | LARGE 8

TURKEY COBB *# | ARCADIAN GREENS | SMOKED BACON | AVOCADO | HARD BOILED EGG | ROMA TOMATO | ROASTED TURKEY | GORGONZOLA CHEESE | WHITE BALSAMIC DRESSING | 13

DRESSING CHOICES | RANCH | ITALIAN | HONEY SCALLION | CAESAR | RASPBERRY VINAIGRETTE | MAPLE BALSAMIC VINAIGRETTE | WHITE BALSAMIC VINAIGRETTE

ADD ONS | AMISH CHICKEN* 5 | BAY OF FUNDY SALMON* 9 | OHIO GRASS FED BEEF STRIP STEAK* 10 | HOUSE MADE BLACK BEAN VEGGIE BURGER*# 5





SANDWICHES

FRESH ROASTED TURKEY BREAST | DEEP FRIED BRIE | BACON | HONEY MUSTARD | ARCADIAN LETTUCE | CIABATTA | 10

BUTTERMILK FRIED CHICKEN | BUTTERMILK FRIED AMISH CHICKEN | ARCADIAN LETTUCE | CIABATTA | 10

* CHOICE OF PLAIN, BBQ OR BUFFALO

PULLED PORK | BBQ HOUSE SMOKED PORK | KIMCHI CABBAGE | BRIOCHE BUN | 12

BURGERS

CUTTING BOARD BURGER | OHIO GRASS FED BEEF | HICKORY SMOKED GARLIC MAYO | FIELD GREENS | ROMA TOMATOES | PICKLES | BRIOCHE BUN | 10

HOUSE MADE BLACK BEAN & QUINOA BURGER # | HICKORY SMOKED GARLIC MAYO | FIELD GREENS | ROMA TOMATOES | BRIOCHE BUN | 10

MARKET SPECIALTY BURGER | SEE SERVER FOR TODAY'S OFFERING

TOPPING CHOICES | SMOKED AMISH CHEDDAR | SHARP AMISH SWISS | MOZZARELLA | GRILLED ONION | MUSHROOMS | SAUTEED PEPPERS | BACON | PEPPERONI | FRIED FARM FRESH EGG | 1 EACH

All burgers and sandwiches are served with choice of french fries or small house salad.

ENTREES (BEGINS WITH DINNER SERVICE AT 5PM)

GRILLED STRIP STEAK * | FINGERLING POTATOES | ASPARAGUS | MAPLE SMOKED GOUDA COMPOUND BUTTER | 25

CENTER CUT FILET MEDALLIONS * | (2) 4OZ OHIO GRASS FED BEEF FILET MEDALLIONS | CLASSIC PARMESAN RISOTTO | SEASONAL VEGETABLES | CABERNET DEMI | 28

ASIAGO CRUSTED CHICKEN | AMISH CHICKEN | HICKORY SMOKED GARLIC MASHED POTATOES | SAUTEED SPINACH | WILD MUSHROOM REDUCTION | 19

CIDER GLAZED CHICKEN * | ROASTED AMISH CHICKEN BREAST | MASHED POTATOES | ASPARAGUS | LOCAL APPLE CIDER REDUCTION | FRESH APPLE CHUTNEY | 19

MAPLE BOURBON GLAZED SALMON | FINGERLING POTATOES | ASPARAGUS | 20

PORK RIBEYE | MASHED POTATOES | SEASONAL VEGETABLES | BLACKBERRY BRANDY REDUCTION | 19

FISH & CHIPS | BEER BATTERED WHITE FISH | SEASONED FRIES | HOUSE-MADE COLESLAW | TARTAR SAUCE | LEMON | 15

LOBSTER SPINACH MAC 'N CHEESE | CARMELIZED ONION | BABY SPINACH | ROASTED RED PEPPERS | LOBSTER CREAM SAUCE | SWEET LOBSTER MEAT | 22

SHORT RIB GNOCCHI | HOUSE-BRAISED SHORT RIBS | POTATO GNOCCHI | ASPARAGUS | BABY SPINACH | POACHED EGG | 18

~ EXECUTIVE CHEF PAUL MENDOLERA

SIDES

FINGERLING POTATOES | 4

MASHED POTATOES | 4

SEASONED FRENCH FRIES | 4

CLASSIC PARMESAN RISOTTO | 4

BROCCOLI | 4

ASPARAGUS | 4

BEVERAGES

COFFEE & TEA | 2

SOFT DRINKS | 2.50

ESPRESSO | 3

LATTE | 3 | .50 FOR A FLAVOR SHOT

CAPPUCCINO | 3 | .50 FOR A FLAVOR SHOT

FRESHLY GROUND GOURMET COFFEE

Please ask your server for dessert specials of the day



* GLUTEN FREE # VEGETARIAN

Before placing your order, please alert the manager to your food allergy or special dietary need.

Consuming raw or undercooked eggs, meats, seafood, shellfish or poultry may increase your risk of food borne illness.



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