

DINNER MENU

STARTERS

CHILLED WOOD-OVEN ROASTED TOMATO

PANELA HONEY, GOAT CHEESE,
CHARRED ONIONS, SUMAC
12

CHORIZO CRIOLLO

PORK SAUSAGE, CHIMICHURRI
8

EMPANADA SALTEÑA

HAND CUT BEEF, HARD BOILED EGG, SPICES,
YASGUA SAUCE
15

BEETROOT SALAD

ORANGES, AVOCADO CREAM, ARUGULA,
CHEDDAR CURD, PISTACHIO DRESSING
12

OUR CAESAR SALAD

GRILLED BABY GEM, RUSTIC CROUTONS, ANCHOVIES,
PARMESAN CHEESE, CAESAR DRESSING
15

CEVICHE MIXTO*

OCTOPUS, SHRIMP, SALMON, RED ONION,
TANGERINE TIGER MILK, CANCHA CORN, HOMINY,
CHARRED HEARTS OF PALM
18

GRILLED OCTOPUS

ADOBO, KALAMATA OLIVE AIOLI,
QUINOA TABBOULEH, GOCHUJANG ORANGE DUST,
PEPITAS, BASIL
20

HAND CUT BEEF TARTAR*

SALSA MACHA, PICKLED SHALLOTS, CAPERS,
QUAIL EGG YOLK, AVOCADO CILANTRO MOUSSE,
LATIN TOSTADAS
19

FOR THE TABLE
SHARING PLATES

WHOLE GRILLED BRANZINO

BROWN BUTTER, LEMON, CAPERS,
CRISPY SHALLOTS, PARSLEY
45

PORCINI RISOTTO

CARNAROLI RICE, SHRIMP, CHIVES
35

OHIO DRY-AGED TOMAHAWK*

165

PARRILLADA*

CHORIZO, SWEETBREADS, HALF AMISH CHICKEN,
BONE MARROW, SKIRT STEAK, CHIMICHURRI
130

FROM THE GRILL

HALF AMISH CHICKEN

OAXACA MOLE SAUCE, PICKLED ONIONS,
SESAME SEEDS, PEANUTS
34

IBERICO PORK*

FENNEL, WATERCRESS, GRANNY SMITH APPLES,
SERRANO CHILE, LEMON DRESSING
55

NEW ZEALAND GRILLED LAMB SHANK

COOKED FOR FOUR HOURS IN INDIRECT HEAT
AND FINISHED ON THE GRILL.
GREEK YOGURT CUMIN SAUCE, PICKLED RED ONION
40

SKIRT STEAK 8oz*

ARUGULA, GRANA PADANO CHEESE, LIME DRESSING
50

ANGUS FILET MIGNON 8oz*

BURNT VEGETABLE SAUCE, OVEN ROASTED ONIONS
60

PLANT BASED FILET 6oz 

BURNT VEGETABLE SAUCE, OVEN ROASTED ONIONS
41

ANGUS PORTERHOUSE 30oz*

TABLESIDE FLAMBE WITH COGNAC,
SHIITAKE DIANE SAUCE
120

FROM THE WOOD OVEN

ROASTED CAULIFLOWER

HARISSA COCONUT SAUCE, TOASTED ALMONDS,
PANRATTATO, LEMON ZEST
15

SPINACH Malfatti Gratin

CHEESE FONDATA, PECORINO ROMANO
22

ROASTED SALMON*

ROMESCO SAUCE, HOMINY, SHALLOTS,
BURNT CHERRY TOMATOES
36

SIDES

WOOD-OVEN ROASTED
HEIRLOOM CARROTS

GOAT CHEESE, SALSA VERDE
8

EMBER COOKED BROCCOLINI

TONNATO SAUCE, LEMON ZEST,
CAPERS
11

WOOD-OVEN ROASTED MUSHROOMS

PORTOBELLO MUSHROOMS,
GREMOLATA, GARLIC
10

PAPAS ESCRACHADAS

SMASHED YOUNG POTATOES, PROVENZAL SAUCE
10

GRILLED ASPARAGUS

GRIBICHE SAUCE
10

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware that our restaurant uses ingredients that contain all the major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat).

We offer gluten-free options; however, our kitchen is not completely gluten-free.

A 20% gratuity will be added to parties of 6 or more.

WE PROUDLY SOURCE FRESH MEAT & PRODUCE
FROM LOCAL OHIO FARMS



RL Valley	Guysville, Ohio	Beef
Black Radish Creamery	Alexandria, Ohio	Cheese
Gerber’s Amish Farm	Kidron, Ohio	Chicken
Hershberger Farm	Leesburg, Ohio	Produce, Eggs, Maple, Honey
BurnCo	Heath, Ohio	Wood
Foris Extraordinary Meats	Columbus, Ohio	Charcuterie