

NIBBLES

EMPANADA SALTEÑA

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

CHORIZO CRIOLLO

PORK SAUSAGE, CHIMI HENDRIX
8

ARGENTINIAN PROVOLETA BY SANTA ROSA

ROSEMARY HONEY, TOASTED ALMONDS, GRILLED SOURDOUGH
19

STARTERS

CHILLED WOOD OVEN-ROASTED TOMATO

PANELA HONEY, GOAT CHEESE, CHARRED ONIONS, SUMAC
11

AL RESCOLDO 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

SALMON CEVICHE*

COCONUT MILK, BURNT CUCUMBER, GINGER, HABANERO CHILE,
RED ONION, PECANS
16

EMBER COOKED SCALLOPS

BLACK BEAN PUREE, AVOCADO CILANTRO SAUCE,
CRISPY CORN DUST
30

BEEF TARTARE ON BONE MARROW

HAND CUT BEEF TENDERLOIN, CAPERS, SHALLOTS,
ROASTED BELL PEPPERS, GRAIN MUSTARD, SOURDOUGH TOAST
24

**PURA VIDA
SHARING PLATES**

GRILLED BRANZINO

44

SKIRT STEAK MILANESA

WILD MUSHROOM CREAMY SAUCE, TRUFFLE OIL, PARSLEY
AND SHALLOT SALAD
55

OHIO DRY AGED TOMAHAWK*

165

PARRILLADA*

CHORIZO, SWEET BREADS, HALF AMISH CHICKEN, BONE MARROW,
SKIRT STEAK, CHIMI HENDRIX, CRIOLLA SAUCE
130

FRØM THE GRILL

HALF AMISH CHICKEN

OAXACA MOLE SAUCE, PICKLED ONIONS, SESAME SEEDS, PEANUTS
32

SKIRT STEAK 8oz*

ARUGULA, GRANA PADANO CHEESE, LIME DRESSING
50

NEW ZEALAND GRILLED LAMB SHANK

COOKED FOR FOUR HOURS IN INDIRECT HEAT AND FINISHED
ON THE GRILL WITH GREEK YOGURT CUMIN SAUCE, PICKLED RED ONION
38

FILET MIGNON 8oz*

BURNT VEGETABLE SAUCE, OVEN ROASTED ONIONS
60

CURED DUCK BREAST

CHEESY POTATO FONDUE & CRIOLLA SAUCE
30

FRØM THE WØD ØVEN

ROASTED CAULIFLOWER

HARISSA COCONUT SAUCE, TOASTED ALMONDS,
PANGRATTATO, LEMON ZEST
13

GNOCCHI SOUFFLE

CHEESE FONDATA, CHIMI HENDRIX
17

ROASTED SALMON*

ROMESCO SAUCE, BURNT SCALLIONS, SUNCHOKES,
KALAMATA OLIVES
36

SIDES

GRILLED ASPARAGUS

GRIICHE SAUCE
10

**WOOD OVEN-ROASTED HEIRLOOM
CARROTS**

GOAT CHEESE, SALSA VERDE
8

**AL RESCOLDO
EGGPLANT**

CHOPPED HERBS, GARLIC & HABANERO CHILE
8

PAPAS ESCRACHADAS

SMASHED YOUNG POTATOES, PROVENZAL SAUCE
6

CABBAGE AL ASADOR

BROWN BUTTER & LEMON
8

*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 gratuity of 20% will be added to groups 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
Buckeye Bread	Columbus, Ohio	Sourdough Bread
Gerber Amish Farm	Kidron, Ohio	Chicken
Hershberger Farm	Leesburg, Ohio	Produce, Eggs, Maple, Honey
Arctic Hardwoods	Kingston, Ohio	Wood
North Country Charcuterie	Columbus, Ohio	Charcuterie