

APPETIZERS

Petit Crudité *v, gf* \$12
Marinated Root Vegetables, Buttermilk,
Cracked Pepper Dressing

Truffle Fries *gf* \$12
House Cut Potatoes, Truffle Oil, Parmesan
Garlic Aioli

Arancini *v* \$16
Pine Nut, Mozzarella, Roasted Garlic Pomodoro

Frenched Chicken Drumettes *gf* \$18
Joyce Farms Chicken, Yuzu Honey,
Toasted Sesame

P.E.I Mussels *gf* \$20
Chorizo, Pinot Grigio, Garlic Butter

Beef Tartare \$24
Whole Grain Mustard Ice Cream, Crostini

SOUP & SALAD

Soup De Jour \$12
Seasonal Soup Offering

Potato Leek Soup \$12
Kennebec Potatoes, Leeks, Bacon, Crème Fraiche,
Smoked Paprika Oil

SMALL SALAD \$8 - LARGE SALAD \$16
Add Chicken - \$5 Add Salmon - \$8

Caesar Salad
Romaine Hearts, Brioche Crouton, Parmigiano Reggiano

Baby Iceberg Salad
Blue Cheese, Heirloom Tomato, Pancetta, Ranch

Bibb Salad *veg, gf*
Sweet Corn, Red Onion, Shaved Fennel, Avocado, Smoked
Tomato Vinaigrette

Napa Cabbage Salad *v, gf*
Red Cabbage, Carrots, Edamame, Cashews, Crispy Rice
Noodle, Soy Lime Vinaigrette

gf - gluten-free v - vegetarian veg - vegan psc - pescatarian

ENTREES

Summit Burger \$22
8oz Certified Angus Beef, Bibb Lettuce,
Heirloom Tomato, Boursin, Cracked Pepper Mayo,
served with Truffle Fries

Risotto *v* \$26
Peas, White Asparagus, Chili Crisp

Salmon *gf, psc* \$28
Fondant Potatoes, Caramelized Fennel,
White Asparagus

Joyce Farms Chicken Katsu \$28
Panko, Mushrooms Gravy, Shaved Green Cabbage

Pasta Carbonara \$32
Bucatini, Guanciale, Parmigiano Reggiano,
Black Truffle

Caramelle Alla Vodka *v* \$32
Ricotta, Lemon Zest

Duck And Waffles \$36
Duck Breast, 5 Spice Waffle, Quail Egg,
Maple Rosemary Gastrique

Bistro Filet \$38
Potato Pave, King Trumpet, Charred Leek,
Bone Marrow Aioli

Seared Scallops *gf, psc* \$38
Green Pea Puree, Petit Vegetables, Black Garlic Aioli

Black Sea Bass *psc* \$45
Risotto Fritter, Swiss Chard, Smoked Tomato Broth

Duo Beef Tenderloin Medallion *gf* \$65
Bordelaise, Whole Grain Mustard, Frites

DESSERT

Peanut Butter Mousse *v* \$10
Chocolate Ganache

Espresso Crème Brulee *v* \$12
Chocolate Covered Espresso Beans

Baked Apple Tart *v* \$12
Vanilla Bean Ice Cream

Our friends at the Cincinnati Health Department want to remind you that consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Please note for parties of six or more, an automatic 20% gratuity will be added to the bill. In addition, we cannot provide split checks for groups of six or more, but will accept up to three separate payments to the same bill.*