



TRADITIONAL BREAKFAST

two fresh cage-free eggs* cooked any style with your choice of hardwood smoked bacon, griddled ham, pork sausage or glier's goetta. served with whole grain artisan toast, all-natural house preserves & seasoned breakfast potatoes 11.99

TRI-FECTA

two fresh cage-free eggs* cooked any style with your choice of belgian waffle or a multi-grain pancake. plus, your choice of hardwood smoked bacon, griddled ham, pork sausage or glier's goetta 12.29

MARIEMONT FAVORITES

FRESH START

STEEL CUT OATS

topped with house macerated berries, fresh sliced banana & toasted pecans served with low-fat milk, brown sugar & fresh baked muffin of the day 8.99

STRAWBERRY & BANANA CREPE

fresh sliced strawberry & banana, mascarpone, maple pecan granola & local ohio honey 9.99

AVOCADO TOAST

thick cut quinoa artisan toast topped with crushed avocado, hard boiled egg, chili oil, arugula & queso fresco 11.99

PROTEIN PACKED QUINOA BOWL

house smoked chicken breast, scrambled cage free egg whites, kale, carrots, black beans, roasted tomato, basil pesto, cotija cheese & baby arugula 11.79

MIDDLE GRIDDLE

MULTI-GRAIN PANCAKES

made from scratch, served with warm maple syrup & whipped butter. one 6.29 two 8.29

BELGIAN WAFFLE

a light airy waffle topped with powdered sugar, served with warm maple syrup 9.99

BERRY FRENCH TOAST

thick cut sixteen bricks sourdough dredged in custard batter, topped with whipped butter, powdered sugar, cinnamon & macerated berries 11.49

LEMON RICOTTA PANCAKES

fresh ricotta cheese lightly folded into our multi-grain batter. served as a stack of two pancakes topped with macerated berries & creamy lemon curd 11.29

EGG-CELLENT DISHES

CLASSIC EGGS BENEDICT

two poached cage-free eggs* atop a toasted english muffin piled high with country ham & vine-ripened tomatoes topped with hollandaise sauce 12.49

FARMHOUSE BREAKFAST HASH

two cage-free eggs cooked any style, bacon, avocado, roasted onions & tomatoes with cheddar & monterey jack cheese 12.89

GARDEN VEGETABLE HASH

two cage-free eggs cooked any style, roasted sweet potatoes, zucchini, crimini mushrooms, red peppers, asparagus, crispy onions & whipped boursin cheese 12.79

BREAKFAST TACOS

cage free scrambled eggs, chorizo, smoked chicken shredded cheese blend, avocado, salsa verde & pico de gallo served in flour tortillas 11.69

OMELETS

HAM & GRUYÈRE OMELET

country ham, gruyère cheese & fresh herbs 11.89

BACON & AVOCADO OMELET

hardwood smoked bacon, fresh avocado, monterey jack topped with pico de gallo & sour cream 12.49

WORKS OMELET

griddled ham, bacon, pork sausage, roasted seasonal vegetables with monterey jack & cheddar cheese 12.49

SOUTHWESTERN OMELET

fire roasted green chiles, sautéed onions, chorizo, black beans, cilantro, cotija cheese, lime crema & topped with salsa verde 11.99

VEGGIE OMELET

market inspired omelet filled with the weeks freshest veggies & topped with feta cheese 11.99

BREAKFAST & BRUNCH SIDES

FRESH BAKED MUFFIN 3.09

FRESH FRUIT BOWL 5.99

LIGHTLY DRESSED MIXED ORGANIC GREENS 3.49

SEASONED BREAKFAST POTATOES 3.69

HARDWOOD SMOKED BACON 5.49

PORK SAUSAGE 4.49

GRIDDLED HAM 4.49

GLIER'S GOETTA 5.09

THICK CUT ARTISAN BREAD 2.19

ENGLISH MUFFIN 1.99

UDI'S GLUTEN FREE TOAST 2.19



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A Neighborhood Tradition
LOCALLY OWNED & OPERATED SINCE 1983

BRUNCHY COCKTAILS

TIP TOP BLOODY MARY

our over-the-top monster made with, tito's vodka, zing zang, spicy sauce, spiced rim, topped with everything but the kitchen sink! 18
available fri-sun

NE HOUSE MIMOSA

fresh squeezed orange juice and bubbles 7

NE HOUSE BLOODY MARY

vodka, zing zang, seasoned rim, celery 7
make it spicy +1

THE EXEMPLAR

prosecco, chambord, cranberry, pineapple, simple syrup, lemon 10

MIDWEST MULE

tito's vodka, ginger beer, lemon, simple 10

MRS. ROBINSON

gin, pineapple, grapefruit, lime, bitters, topped with bubbles 9

FRESH FRUIT BELLINI

peach, strawberry, or mango puree, triple sec or peach snaps, bubbles 8

EXEMPLAR COFFEE

house blend coffee, baileys irish cream, frangelico, whipped cream 8

WINE BY THE GLASS

SPARKLING | ROSE | WHITE

Prosecco Ca' Furlan ITL 10

Rose Reserve De La Saurine 9

Riesling High Def GER 9

Sauvignon Blanc Massey Dacta NZ 10

Chenin Blanc L'Ecole No. 41 WAS 12

Pinot Grigio Bosco dei Crimioli ITL 9

Albarino O Fillio da Condessa ESP 10

Chardonnay Aves Del Sur Maule Valley CAL 10

Chardonnay Lava Cap CAL 15

RED

Pinot Noir Jovino ORG 12

Tempranillo Protocolo ESP 9

Cabernet Sauvignon Sangiovese poggio al tufo rompocollo ITL 12

Barbera d'Alba Mauro Molino ITL 10

Grenache/Syrah Blend E. Guigal Cotes du Rhone FRA 12

Malbec Areyna ARG 10

Cabernet Sauvignon Highway 12 CAL 12

Cabernet Sauvignon Dancing Crow CAL 15

COFFEE, TEA & SODA

NE SIGNATURE HOUSE BLENDED COFFEE

unlimited full pot of our premium full flavored, freshly brewed coffee. regular or decaf 3.49

HERBAL TEAS

selection of hot organic herbal teas 3.49

HOT CHOCOLATE 3.29

CHOOSE 2 LUNCH SPECIAL

1/2 SANDWICH - SOUP - SALAD - 10.99

SANDWICH

donnas chicken salad, mariemont club, french dip, reuben

SALAD

lightly dressed mixed organic greens, caesar, arugula-kale salad

SOUP

signature hungarian mushroom soup or soup of the day

*lightly dressed organic mixed greens, seasoned breakfast potatoes, smoked potato salad, or salted kettle potato chips

SANDWICHES

MARIEMONT CLUB

turkey, hardwood smoked bacon, country ham, tillamook aged cheddar cheese, monterey jack cheese, tomato & mayo on artisan thick cut whole wheat bread 12.19

DONNA'S CHICKEN SALAD

all-natural white meat chicken salad with grapes, pecans, celery piled high on artisan toasted whole grain bread with sliced tomato & romaine lettuce 11.19

B.L.T.E

two fresh cage-free eggs cooked any style, smoked bacon, tomato, iceberg lettuce & basil aioli served on toasted wheat bread 12.09

REUBEN

housemade pulled corned beef with riesling braised sauerkraut, thousand island & swiss on toasted rye 14.09

THE COMEBACK BURGER*

two sakura wagyu farms fresh ground beef patties, american cheese, bread & butter pickles with comeback sauce served on soft potato bun 16.49

CHEESEBURGER*

one sakura wagyu fresh ground patty, lettuce, tomato, onion, mayonnaise & mustard 10.99

BISON BURGER*

half pound durham ranch bison, pepper-jack cheese, chipotle mayo, baby arugula, fried onions, potato bun 19.09

FRENCH DIP AU JUS*

freshly shaved prime rib on a warm hoagie roll with melted provolone piccante cheese & creamy horseradish 18.99

SOUP & SALADS

HUNGARIAN MUSHROOM SOUP

our housemade signature soup 6/8

SOUP OF THE DAY

ask your server about our daily feature 6/8

SMOKED CHICKEN CHOPPED SALAD

all natural smoked chicken breast, chopped romaine & mixed greens, avocado, black beans, red onion, haricots verts, tomato, feta with honey-chipotle dressing 14.99

COBB SALAD

organic mixed greens, hardwood smoked bacon, oven roasted all natural white meat turkey, tomato, hard boiled egg, topped with farmhouse bleu cheese dressing & crumbles 11.79

ARUGULA & BABY KALE SALAD

fresh organic greens, shaved manchego cheese, balsamic glaze & housemade lemon vinaigrette 7/11
add grilled chicken 7 | salmon 15.99

NE CAESAR SALAD

baby kale, romaine heart, sourdough croutons, grana padana cheese, creamy caesar dressing 7/11
add grilled chicken 7 | salmon 15.99

SWEETS

CARROT CAKE

house favorite, cream cheese icing, served warm 9.99

CHOCOLATE CAKE

whipped chocolate-mascarpone, sea salt, extra virgin olive oil 9.99

LEMON TART

lemon cream, vol au vent, sugared berries 7.99