



TRADITIONAL MARIEMONT 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 12.59

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 12.79

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 9.29

STRAWBERRY & BANANA CREPE

fresh sliced strawberry & banana, mascarpone, maple pecan granola & local ohio honey 10.29

AVOCADO TOAST

thick cut quinoa artisan toast topped with crushed avocado, hard boiled egg, chili oil, arugula & queso fresco 12.59

SMOKED SALMON & EVERYTHING BAGEL

pastrami smoked salmon, whipped boursin cream cheese, toasted H&H everything bagel, baby arugula, red onion, cucumber, everything seasoning 14.99

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 11.99

MIDDLE GRIDDLE

MULTI GRAIN PANCAKES

made from scratch, served with warm maple syrup & whipped butter. one 7.29 two 9.29

BELGIAN WAFFLE

a light airy waffle topped whipped butter with powdered sugar, served with warm maple syrup 10.29 with fresh fruit 10.99

BERRY FRENCH TOAST

thick cut, dredged in custard batter, topped with whipped butter, powdered sugar, cinnamon & macerated berries 12.29

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 11.99

BLUEBERRY PANCAKES

made from scratch, served with warm maple syrup, blueberry compote & whipped butter one 7.29 two 9.29

SPECIALTY PANCAKES

made from scratch, choice of chocolate chip, banana crunch, or cheddar & bacon, topped with whipped butter, and served with warm maple syrup one 7.29 two 9.29

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 13.29

SMOKED SALMON EGGS BENEDICT

two poached cage-free eggs* atop a toasted english muffin, pastrami smoked salmon, vine-ripened tomatoes topped with hollandaise sauce 15.49

BREAKFAST TACOS

cage free scrambled eggs, chorizo, smoked chicken shredded cheese blend, avocado, salsa verde & pico de gallo served in flour tortillas 12.49

CARNITAS VERDE BREAKFAST BURRITO

salsa verde braised pork, breakfast potatoes, scrambled eggs, cheddar jack cheese, avocado, black bean, lettuce, topped with salsa verde, pickled red onion & cotija cheese. 14.99

OMELETS & HASH

HAM & GRUYÈRE OMELET

country ham, gruyère cheese & fresh herbs 12.29

BACON & AVOCADO OMELET

hardwood smoked bacon, fresh avocado, monterey jack topped with pico de gallo & sour cream 13.29

WORKS OMELET

griddled ham, bacon, pork sausage, roasted seasonal vegetables with monterey jack & cheddar cheese 12.99

SOUTHWESTERN OMELET

fire roasted green chiles, sautéed onions, chorizo, black beans, cilantro, cotija cheese, lime crema & topped with salsa verde 12.59

VEGGIE OMELET

market inspired omelet filled with the weeks freshest veggies & topped with feta cheese 12.59

FARMHOUSE BREAKFAST HASH

two cage-free eggs cooked any style, bacon, avocado, roasted onions & tomatoes with cheddar & monterey jack cheese 13.49

GARDEN VEGETABLE HASH

two cage-free eggs cooked any style, roasted sweet potatoes, zucchini, crimini mushrooms, red peppers, asparagus, crispy onions & whipped boursin cheese 13.49

BREAKFAST & BRUNCH SIDES

FRESH BAKED MUFFIN 3.49

FRESH FRUIT BOWL 5.99

LIGHTLY DRESSED MIXED ORGANIC GREENS 3.59

SEASONED BREAKFAST POTATOES 3.69

HARDWOOD SMOKED BACON 5.49

PORK SAUSAGE 4.49

GRIDDLED HAM 4.49

GLIER'S GOETTA 5.49

THICK CUT ARTISAN BREAD 2.49

ENGLISH MUFFIN 2.39

UDI'S GLUTEN FREE TOAST 2.39



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A Neighborhood Tradition
LOCALLY OWNED & OPERATED SINCE 1983

*consuming raw or undercooked items such as meats, poultry, seafood, shellfish or cooked-to-order eggs with less than well done yolks may pose an increased risk of food-borne-illness.

BRUNCHY COCKTAILS

THE EXEMPLAR

prosecco, chambord, cranberry, pineapple, simple, lemon 12

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 friday - sunday only

NE HOUSE MIMOSA

fresh squeezed orange juice and bubbles 7

NE HOUSE BLOODY MARY

vodka, zing zang, seasoned rim, celery 7

WATERMELON FRESCA

white rum, watermelon water, orange liquor, fresh lemon, simple syrup 11

PATIO JUICE

red or white, brandy, white grape, lemon, demerara simple, fresh fruit 11

FRESH PEACH BELLINI

peach, triple sec, peach schnapps, bubbles 9

EXEMPLAR COFFEE

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

WINE BY THE GLASS

WHITE

PROSECCO Ca' Furlan ITL 10

delicate, refreshing, elegant

PINOT GRIGIO Bosco dei Crimioli ITL 10

crisp, aromatic, balanced

RIESLING Konrad Hahn GER 10

zesty, aromatic, lightly sweet

SAUVIGNON BLANC Ponga NZ 12

bright, tropical, zippy

CHENIN BLANC Mary Taylor Anjou FRA 12

floral, smooth, peachy

CHARDONNAY Grayson CAL 12

creamy, vanilla, balanced

CHARDONNAY Lava Cap CAL 15

rich, toasty, structured

ROSÉ

SYRAH/TEMPRANILLO Honoro Vera ESP 10

red berries, refreshing, crisp

PINOT NOIR Elk Cove ORG 13

precise, uplifting, smooth

RED

PINOT NOIR Paquet Montagnac FRA 12

smooth, velvety, fruity

TEMPRANILLO Gota de Arena ESP 10

bold, spicy, savory

MALBEC La Posta 'Fazzio' ARG 14

earthy, subtle oak, robust

GRENACHE SYRAH Mouvedre Guigal Cotes-du-Rhone FRA 13

peppered, light florality, evocative

SUPER TUSCAN Poggio al Tufo ITL 15

rustic, intense, hints of spice

CABERNET SAUVIGNON Highway 12 CAL 12

distinctive quality, balanced, fruit forward

CABERNET SAUVIGNON Greg Norman CAL 15

assertive oak, well-structured, layered

CHOOSE 2 LUNCH SPECIAL

1/2 SANDWICH - SOUP - SALAD - 10.99

SANDWICH

donnas chicken salad, mariemont club, chicken little, ham & gruyere melt

SALAD

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

SOUP

signature hungarian mushroom soup or soup of the day

*all sandwiches are served with your choice of lightly dressed organic mixed greens, seasoned breakfast potatoes, 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 12.49

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 11.49

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 14.49

THE COMEBACK BURGER*

two sakura wagyu farms fresh ground beef patties, american cheese, bread & butter pickles with comeback sauce served on soft potato bun 16.99

BISON BURGER*

half pound durham ranch bison, pepper-jack cheese, chipotle mayo, baby arugula, fried onions, potato bun 19.49

FRENCH DIP AU JUS*

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

COFFEE, TEA & SODA

NE SIGNATURE HOUSE BLENDED COFFEE

unlimited full pot of our freshly brewed coffee. regular or decaf 3.79

HERBAL TEAS

selection of hot organic herbal teas 3.69

HOT CHOCOLATE 3.69

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 12.29

ARUGULA & BABY KALE SALAD

fresh organic greens, shaved manchego cheese, balsamic glaze & housemade lemon vinaigrette 7/11
add grilled chicken 7 | grilled salmon 10

NE CAESAR SALAD

baby kale, romaine heart, sourdough croutons, grana padana cheese, creamy caesar dressing 7/11
add grilled chicken 7 | grilled salmon 10

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

MILK

low-fat milk - sm 2.99 / lrg 3.99 (almond milk - sm 2.99 / lrg 3.99)

ICED TEA 3.49 **COCA-COLA SOFT DRINKS** 3.69

CRANBERRY, APPLE, GRAPEFRUIT & V8, ORANGE JUICE sm 3.69 / lrg 4.29

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