

LOCATED IN MARIEMONT, OHIO



Dinner

CARRY OUT AVAILABLE

STARTERS

HUNGARIAN MUSHROOM SOUP

the house favorite and our signature soup 6/8

FARM GREENS SALAD

mixed organic greens, cucumber, tomato, carrot, red wine vinaigrette 7

ARUGULA & KALE SALAD

baby kale, organic arugula, manchego cheese, house lemon vinaigrette 7/11

CHOPPED BEET SALAD

confit beets, smoked almonds, green apple, frisee, radicchio, romaine heart, black truffle whipped goat cheese, citrus vinaigrette 13

NE CAESAR SALAD*

baby kale, romaine heart, sourdough croutons, grana padana cheese, creamy caesar dressing 7/11

STEAKHOUSE WEDGE SALAD

crisp iceberg lettuce, hardwood smoked bacon, hard-boiled egg, danish blue cheese, heirloom cherry tomatoes, pickled red onion, house made creamy blue cheese dressing 11

add chicken + 7 | add salmon +12 to any salad

SHARE OR NOT

SMOKED SALMON FLATBREAD

pastrami smoked salmon, grilled flatbread, whipped cream cheese, pickled red onion, baby arugula, everything seasoning, extra virgin olive oil 14

BACON WRAPPED DATES

stuffed with chorizo, spicy roasted tomato sauce 12

CARNITAS VERDE SLIDERS (3)

green chili braised pork, crushed avocado, escabeche, cilantro, cotija cheese on a challah bun 13

CHILLED SHRIMP

wild caught shrimp, spicy house cocktail sauce, lemon, salted crackers 15

MUSSELS CARBONARA

parmigiano cream, guanciale, black pepper, scallions, crispy shallot-garlic, parsley 16

CHARCUTERIE PLATTER

cured meat, aged cheese, seasonal accompaniments, toast points, warm biscuit 19

SWEETS

CARROT CAKE

house favorite, cream cheese icing, served warm 10

CHOCOLATE CAKE

whipped chocolate-mascarpone, sea salt, extra virgin olive oil 10

LEMON TART

lemon cream, vol-au-vent, sugared berries, powdered sugar 8

ENTREES

ROASTED AMISH CHICKEN

airline chicken breast, seasonal inspired risotto, chicken jus 26

PAN SEARED SALMON*

certified sustainable, yuzu-soy glazed kvaroy island salmon, nappa cabbage, bacon, dashi, parsnip puree 30

GRILLED BRANZINO

mediterranean sea bass, cous cous, roasted corn, roasted red pepper, green onion, jalapeño, grana padana, lime, cilantro chimichurri 25/34

SCALLOPS*

soft cheesy grits, melted leeks-spinach, topped with frisee - brown butter-bacon-hazelnut crumble, saba, chive 38

PRIME RIB AU JUS*

aged 28 days & slow roasted, whipped potatoes, charred broccolini, creamy horseradish house cut 39 | exemplar cut 44

GRILLED "CENTER CUT" FILET*

black angus beef, whipped potatoes, creamy spinach, bordelaise sauce 44

LIVER & ONIONS*

beef liver, whipped potatoes, onion-bacon sauté 28

VOLCANO PORK SHANK

cider braised-molasses glazed pork shank, creamy grits, brussels sprouts, carrots, cider jus, smoked almond gremolata 28

PAPPARDELLE AL RAGU

tuscan style beef ragu, carrots, peas, grana cheese, italian parsley 18/26

MUSHROOM-TRUFFLE GARGANELLI

penne style pasta, wild mushroom ragout, white wine, thyme, black truffle, butter, parmigiano 18/26

SEAFOOD "ALFREDO"

fresh fettuccine, scallop, shrimp, creamy garlic parmesan sauce, garlic breadcrumbs, Italian parsley 22/28

SANDWICHES

*all sandwiches come with your choice of one side item.

THE COMEBACK BURGER*

two 4oz sakura wagyu farms fresh ground beef patties, shredded lettuce, american cheese, bread & butter pickles, comeback sauce, toasted potato bun 17

BISON BURGER*

half pound durham ranch bison, pepper-jack cheese, chipotle mayo, baby arugula, fried onions, potato bun 20

FRENCH DIP AU JUS*

8 oz freshly shaved prime rib, toasted artisan roll, creamy horseradish, melted provolone piccante cheese 19

SALMON PATTY MELT

house made norwegian salmon patty, toasted rye bread, quick pickle cucumber, avocado, boursin cheese, baby arugula 15

ON THE SIDE [7]

MASHED POTATOES butter, cream, salt

MAC & CHEESE pasta shells, fontina, gruyere, parmesan, sage-prosciutto breadcrumbs

CREAMY SPINACH parmesan bechamel

CHARRED BROCCOLINI roasted garlic, red chili flake

HONEY GLAZED CARROTS toasted hazelnuts

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Drinks

CARRY OUT AVAILABLE

EXEMPLARY COCKTAILS

ask about our cocktails to go

THE EXEMPLAR

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

THE 40-YEAR-OLD FASHIONED

old forester, vanilla bitters, demerara simple, luxardo finish 12

A PROPER MARGARITA

rey supremo tequila, cointreau, fresh lime, agave nectar 12

WATERMELON FRESCA

white rum, watermelon puree, orange liquor, lemon, simple 11

EMERALD CITY

hendricks gin, st. germain, cucumber, basil, lemon, simple 14

PATIO JUICE

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

QUEEN CITY MANHATTAN

woodford reserve rye, antica sweet vermouth, luxardo, smoked bitters 15

PIKE

old forester, canton ginger, st. germain, lime 12

add a clear ice from big ice to any beverage for 1

AMERICAN CRAFT BEERS

- MADTREE HAPPY AMBER ALE Cincinnati, OH 7
- MADTREE PSYCHOPATHY IPA Cincinnati, OH 7
- RHINEGEIST CHEETAH LAGER Cincinnati, OH 7
- RHINEGEIST TRUTH IPA Cincinnati, OH 7
- GOOSE ISLAND 312 WHEAT ALE Chicago, IL 7
- BELLS TWO HEARTED ALE IPA Comstock, MI 7.5
- LEFT HAND NITRO MILK STOUT Longmont, CO 7.5
- NORTHCOAST SCRIMSHAW PILSNER Fort Bragg, CA 7.5

DOMESTICS AND IMPORTS

- BUD LIGHT St. Louis, MO 5
- BUDWEISER St. Louis, MO 5
- MILLER LIGHT Milwaukee, WI 5
- MICHELOB ULTRA St. Louis, MO 5
- ANGRY ORCHARD HARD CIDER Walden, NY 6
- WHITE CLAW HARD SELTZER Chicago, IL 6
- HIGH NOON SELTZER Chester, SC 7
- PACIFICO MEXICAN LAGAR Mazatlan, Mex 6
- STELLA ARTOIS Leuven, Bel 6
- HEINEKEN Amsterdam, Nea 6
- EINBECKER Non-alcoholic, Ger 7

ROTATING DRAFT SELECTION 7

WINE BY THE GLASS

WHITE

PROSECCO Ca' Furlan ITL delicate, refreshing, elegant	10/40
PINOT GRIGIO Bosco dei Crimioli ITL crisp, aromatic, balanced	10/40
RIESLING Konrad Hahn GER zesty, aromatic, lightly sweet	10/40
SAUVIGNON BLANC Ponga NZ bright, tropical, zippy	12/48
CHENIN BLANC Mary Taylor Anjou FRA floral, smooth, peachy	12/48
CHARDONNAY Grayson CAL creamy, vanilla, balanced	12/48
CHARDONNAY Lava Cap CAL rich, toasty, structured	15/60

ROSÉ

GARNACHA Bodegas Borsao ESP red berries, refreshing, crisp	10/40
PINOT NOIR Elk Cove ORG precise, uplifting, smooth	13/52

RED

PINOT NOIR Paquet Montagnac FRA smooth, velvety, fruity	12/48
TEMPRANILLO Gota de Arena ESP bold, spicy, savory	10/40
MALBEC La Posta 'Fazzio' ARG earthy, subtle oak, robust	14/56
GRENACHE SYRAH MOUVEDRE Guigal Cotes-du-Rhone FRA peppered, light florality, evocative	13/52
SUPER TUSCAN Poggio al Tufo ITL rustic, intense, hints of spice	15/60
CABERNET SAUVIGNON Highway 12 CAL distinctive quality, balanced, fruit forward	12/48
CABERNET SAUVIGNON Greg Norman CAL assertive oak, well-structured, layered	15/60

WINE BY THE BOTTLE

WHITE

CHAMPAGNE Collet Brut sophisticated, nuanced, timeless	120
GRUNER VELTLINER Hermann Moser AUT citrusy, herbaceous, lively	45
SAUVIGNON BLANC Hedges Estate CAL lush, fruity, versatile	52
ALBARINO La Cana ESP textured, mineral-driven, elegant	58
CHARDONNAY Bethel Heights Estate ORG vibrant, nuanced, bright fruit	78
CHARDONNAY William Fevre Champs Royaux FRA vibrant, nuanced, bright fruit	90
CHARDONNAY Chateau Montelena CAL luxurious, refined, complex	180

ROSÉ

CRÉMANT Domaine Collin Brut Rosé FRA lively, fresh strawberry, vibrant	62
PROVENCE BLEND Roseblood FRA elegant, captivating, lingering	64

RED

PINOT NOIR Jezebel ORE juicy, silky, vibrant	64
PINOT NOIR Bethel Heights ORE terroir-driven, red berries, silky	92
BARBERA D'ALBA Mauro Molino ITL rich, dark fruits, luscious	48
SANGIOVESE Cappone Chianti ITL classic, robust, tuscan red	56
BORDEAUX Billeron Bouquey FRA versatile, emblematic, delightful	80
MALBEC SYRAH Tikal 'Natural' ARG plum, spice, grounded	68
CABERNET FRANC Andrew Will WAS ripe, herbaceous, nuanced	88
MERLOT L'Ecole No. 41 WAS plush, rich, well rounded	62
TEMPRANILLO Muga ESP harmonious, strong, legendary	80
SYRAH E. Guigal St. Joseph FRA elegant, dark fruit, structure	98
ZINFANDEL La Storia CAL jammy, chocolatey, long finish	74
RED BLEND Juan Gil ESP concentrated, blackberry, smokey undertones	52
CABERNET SAUVIGNON Dancing Crow CAL ripe blackberry, cassis, dark chocolate	74
CABERNET SAUVIGNON Laely Heron CAL dark cherry, cedar, and a hint of vanilla	100
CABERNET SAUVIGNON Robert Foley CAL concentrated ripe plum, nutmeg, and espresso	200

DIGESTIF

CREAM SHERRY Alvear ESP carmel, dried fruits, almonds	7
RUBY PORT Quinta do Noval PRT chocolate covered cherries, punchy	8
10YR TAWNY PORT Quinta do Noval PRT roasted walnuts, figs, toffee	12
20YR TAWNY PORT Quinta do Noval PRT butterscotch, caramelized nuts, exotic spice	16

*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.