

VINE + FORGE

FROM THE VINE

AVOCADO TOAST*  **18**
Sourdough + mashed avocado + pickled red onions + queso fresco
cilantro microgreens + two eggs

STEEL-CUT OATMEAL   **10**
Steel-cut oats + brown sugar
add assorted berries 5

SEASONAL FRUIT + BERRIES 5

GREEK YOGURT + GRANOLA 7
Seasonal berries + yogurt + granola

FROM THE FORGE

BUTTERMILK PANCAKES 18
Three buttermilk pancakes + bacon or
sausage patties + maple syrup

FRENCH TOAST 18
Brioche + bacon or sausage patties
powdered sugar + maple syrup

CORNED BEEF HASH*  **20**
Housemade overnight corned beef + roasted potatoes
peppers + onions + two over-easy eggs + rye toast

**TRADITIONAL AMERICAN
BREAKFAST* 18**
Two eggs your way + breakfast potatoes
two strips of bacon or two sausage patties + choice of toast

OMELETS

WESTERN 20
Three eggs + green pepper + onion + ham + cheddar jack
two strips of bacon or two sausage patties + breakfast potatoes
choice of toast

HAM + CHEESE 20
Three eggs + ham + white cheddar cheese
two strips of bacon or two sausage patties
breakfast potatoes + choice of toast

SOUTHERN 20
Three eggs + jalapeños + onion + spinach + salsa
ghost pepper cheese + two strips of bacon or two sausage patties
breakfast potatoes + choice of toast

BUILD YOUR OWN 20
Three eggs + up to five fillings
two strips of bacon or two sausage patties
breakfast potatoes + choice of toast
*Bacon, sausage, ham, green bell peppers, onions, mushrooms,
tomato, jalapeño, spinach, salsa, American, cheddar jack, Gouda,
mozzarella, pepper jack, provolone, Swiss, white cheddar
add extra filling 1 each*

FROM THE BAR

BLOODY MARY 12
Absolut + Major Peters + lemon + olives

BLOODY MARIA 12
Corazón Blanco Tequila + Major Peters + lime & olive garnish

MIMOSA 12
Los Dos Cava Brut + fresh-squeezed orange juice

IRISH COFFEE 12
Jameson Whiskey + Baileys + Crimson Cup coffee

A SNOWY DAY 16
Cinnamon-infused Maker's Mark sidecar + Florin espresso
warm milk + caramel + chocolate

HANDHELDS

BREAKFAST SANDWICH 16
Two eggs scrambled + bacon + spinach
white cheddar cheese + chipotle aioli
ciabatta bun + breakfast potatoes

BREAKFAST TACOS 16
Scrambled eggs + choice of bacon or sausage
pico de gallo + lime wedges + crema

SIDES

BREAKFAST POTATOES 6

APPLEWOOD-SMOKED BACON 6

TURKEY BACON 6

SAUSAGE PATTIES 6

VEGETARIAN SAUSAGE 6

HICKORY-SMOKED HAM 6

EGG YOUR WAY* 5

TOAST 4
Rye, white, 9-grain, English muffin or gluten-free bread + butter + jelly

TOASTED BAGEL 5
Plain, blueberry or everything + cream cheese or butter

BEVERAGES

JUICE 5
Apple, cranberry, tomato,

**FRESH-SQUEEZED
GRAPEFRUIT OR ORANGE JUICE 6**

SMOOTHIE 10
Berry, mango & peach, strawberry & banana or strawberry

HOT TEA 5

MILK 5

SODA 5

FROM OUR LOCAL ROASTER

We proudly serve Florin & Crimson Cup coffee, both local roasters from Columbus. Ranger is a Guatemalan, Brazil and Ethiopian blend. You'll experience some bright cherry-like notes on the front end, and as it cools it becomes more chocolaty and juicy. A fun blend of two Ethiopian coffees, one dry process and another washed. Leads to a rather fruity yet balanced cold brew.

FLORIN COLD BREW 6

COFFEE POT 9

CRIMSON COFFEE CUP 5

FLORIN CAPPUCCINO 6

FLORIN ESPRESSO 4

FLORIN LATTE 6



 **VEGETARIAN**  **GLUTEN-FREE**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
18% gratuity will be added for parties of 6 or more and distributed in its entirety to the staff.

VINE + FORGE

RESTAURANT & LOUNGE

SHAREABLES + SMALL PLATES

SOFT PRETZEL STICKS 4PC  **14**

Warm queso blanco with pico de gallo + bistro sauce mustard for dipping

ROASTED BRUSSELS SPROUTS  **13**

Good sherry vinegar gastrique + pecans + goat cheese

HOISIN BEEF SATAY 4PC **20**

Hoisin marinated steak + mint + peanut sauce

SIGNATURE WINGS 8PC  **19**

Choose from sweet dry rub, buffalo, sweet chili or bbq + celery bleu cheese dressing + fries

LOADED CRISPY POTATO SKINS 4PC   **16**

Bacon + cheddar cheese + sour cream + scallions

SOUP + SALADS

SALAD ADDITIONS

Grilled chicken 10.00 | Grilled shrimp, salmon or steak* 12.00*

CHEF LENNY’S DAILY SOUP 7

COBB  **16**

Spring mix + hard-boiled eggs + cucumber + tomato + bacon red onion + house ranch dressing

FARRO & ROASTED ROOTS  **17**

Romaine + spring mix + herbed farro + roasted beets butternut squash + onions + bleu cheese + orange-maple vinaigrette

CAESAR   **16**

Romaine + parmesan + croutons + caesar dressing

HOUSE SALAD   **17**

Spring mix + goat cheese + dried cranberries + pecans + red onion balsamic dressing

FLATBREADS

Cauliflower crust available

MUSHROOM  **18**

Wild mushroom + pesto + mozzarella

TUSCAN   **18**

Chicken + bacon + mozzarella + basil + tuscan sauce

SPICY PEPPERONI 18

Pepperoni + red sauce + mozzarella + red pepper flakes

BUILD-YOUR-OWN  **19**

Choose Sauce: tuscan sauce, red sauce or pesto sauce

Choose Toppings (Limit 3): pepperoni + sausage + chicken + bacon mushroom + spinach + pepper + onion + jalapeño + banana peppers

SIDE ITEMS

BROWN RICE 5

HERBED FARRO 6

SEASONAL FRUIT CUP 5

VEG DU JOUR 7

FRENCH FRIES 5

SWEET POTATO TOTS 5

SIDE HOUSE OR CAESAR SALAD 8

MASHED POTATOES 5

MASHED CAJUN SWEET POTATOES 5

ROASTED BRUSSELS SPROUTS 7

HANDHELDS

STREET TACOS (2) 14 | (3) 17

Choose one: steak, chicken or shrimp + mango habanero salsa cilantro-lime crema

CHEESEBURGER 20

8oz Angus burger + herb mayo + American cheese + pickles + lettuce tomato + brioche bun + fries

BALSAMIC MUSHROOM & BARLEY BURGER   **16**

Swiss + LTO + pickles + dijonnaise + balsamic mushrooms + barley brioche bun + fries

HOUSE REUBEN 19

Overnight corned beef + Cleveland kraut + house 1,000 island swiss + rye bread + fries

FISH SANDWICH 20

Wild-caught North Atlantic cod + remoulade + LTO pickle + ciabatta bun + fries

HOT CHICKEN 20

Crispy spiced chicken + ghost pepper cheese + ranch + bacon + lettuce tomato + pickles + brioche bun + fries

LARGE PLATES

Add a side salad to any large plate | 6

FISH + CHIPS 26

Wild-caught North Atlantic cod + spicy slaw + lemon tartar sauce + fries

OHIO WAGYU NY STRIP  **45**

Hand-cut 12 oz Ohio NY Strip + pinot bleu butter buttermilk mashed potatoes + veg du jour

BROWN BUTTER & LEMON HALIBUT  **32**

Wild Alaskan halibut + lemon caper brown butter + herbed farro veg du jour

BRAISED SHORT RIB RAGU 30

Braised short rib + bucatini + Parmesan + grilled garlic butter ciabatta

BONE-IN CIDER BRINED DUROC PORK CHOP  **32**

Cider-brined + smoked maple syrup + cajun sweets + veg du jour

CLASSIC CORDON BLEU 28

Hand-rolled chicken + swiss & ham + mustard cream sauce buttermilk mashed potatoes + veg du jour

ROASTED RATATOUILLE   **24**

Eggplant + zucchini + yellow squash + herb oil + pepperonata sauce grilled garlic butter ciabatta

DESSERTS

DARK CHOCOLATE GELATO 6

BIG OLE APPLE PIE 11

Whipped cream + bourbon caramel + served warm

CRÈME BRÛLÉE  **10**

Torched demerara sugar + whipped cream + strawberry

CARROT CAKE 12

Cinnamon spiced + orange whipped cream

NY CHEESECAKE 12

Blueberry thyme compote + whipped cream

 **GLUTEN-FREE**  **VEGETARIAN**  **WELL-BEING CHOICE**  **VEGAN**

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SEASONAL DRAFTS

	ABV	16oz
Samual Adams Seasonal	5%	9.00
McKenzie's Hard Cider, Rotating tap	6%	9.00
Saucy Brew Works Seasonal	5.5%	9.00
Urban Artifact Seasonal	6%	9.00

YEAR-ROUND DRAFTS

	ABV	16oz
Thirsty Dog Old Leghumper, Porter	6.7%	9.00
Zaftig Heavy Hearted, Amber	8%	9.00
Great Lakes Dortmund Gold, Lager	5.8%	9.00
Columbus Brewing, IPA	6.3%	9.00
Jackie O's Mystic Mama, IPA	7%	9.00
Michelob Ultra, Light Beer	3.8%	6.00
Modelo Especial, Mexican Lager	4.4%	8.00

CIDERS/SELTZERS

	ABV	12oz
Angry Orchard Crisp Apple Cider	4.2%	8.00
TRULY Wild Berry Hard Seltzer	5%	6.00
Press Premium Seltzer	4%	7.00
High Noon Vodka Seltzer	5%	7.00

BOTTLES

	ABV	16oz
Brooklyn Amber	0.5%	5.00
Brooklyn IPA	0.5%	5.00
Blue Moon	5%	6.00
Bud Light	5%	6.00
Budweiser	5%	6.00
Coors Light	4%	6.00
Corona Extra	4.6%	7.00
Corona Premier	4%	7.00
Guinness	4.2%	8.00
Heineken	5%	7.00
Heineken 0.0	0.0%	5.00
Michelob Ultra	4.2%	6.00
Miller Lite	4.2%	6.00
Peroni	5.1%	8.00
Stella Artois	5%	8.00
Voodoo Ranger Juicy Haze IPA	7.5%	8.00
Yuengling	4.5%	7.00

COCKTAILS

SWEATER WEATHER 17.00
Hendrick's gin + lemon + cranberry simple + blood orange bitters + wine float

LAST TASTE OF SUMMER 16.00
Tito's Handmade vodka + lemon + basil + vanilla

BONFIRE OF THE VANITIES 17.00
Dos Hombres mezcal + lime + cranberry simple

COPPER DONKEY 15.00
Bacardi superior rum+ local apple cider + lime + ginger simple

A SNOWY DAY 16.00
Cinnamon-infused Maker's sidecar + espresso + warm milk + caramel + chocolate

WARM AND COZY 16.00
Diplomático Reserva rum + simple + bitters + coffee bean

ABSOLUT FLORIN 15.00
Absolut vodka+ Kahlúa + Watershed nocino + Florin cold brew

FOLIAGE 75 17.00
Hornitos reposado tequila + Watershed strawberry gin + lemon + rosemary simple + bubbles

N/A GINGERLY GRAPEFUL SODA 8.00
Ginger + rosemary + grape soda + lemon
Add Liquor 5.00

N/A SANTA'S LITTLE HELPER 10.00
Grapefruit + N/A bitters + lemon + honey mango
add Tito's Handmade vodka 5.00

WINES

	6oz	9oz	BTL
Los Dos CAVA BRUT Ripe peach + toasted bread + pear	10.00	14.50	40.00
La Marca PROSECCO Honey + green apple + citrus	12.00		48.00
Boschendal Brut NV CHARDONNAY & PINOT NOIR South Africa			100.00
Laurent-Perrier Cuvée Rosé CHAMPAGNE ROSÉ			140.00
Fess Parker RIESLING Wheat + pear + slate	12.00	16.00	44.00
Joel Gott 2021 SAUVIGNON BLANC Honeydew + peaches + lychee	12.00	16.00	44.00
Whitehaven 2021 SAUVIGNON BLANC Pink Grapefruit + guava + herbaceous	16.00	21.00	66.00
Alto Vento 2018 PINOT GRIGIO White floral + jasmine + citrus	12.00	16.00	44.00
Santa Margherita 2021 PINOT GRIGIO White peach + wildflowers + thyme	15.00	20.00	55.00
Decoy 2021 CHARDONNAY Fuji apple + pear + lemon zest	13.00	17.00	52.00
Banshee 2021 CHARDONNAY Honey + rice cake + bosc pear	15.00	20.00	60.00
Napa Valley Quilt CHARDONNAY Lemon curd + honey + bright	20.00	26.00	80.00
Skins ORANGE BLEND Orange + persimmon + peach	13.00	18.00	50.00
Day Owl 2020 ROSÉ Red grapefruit + strawberry + tangerine	12.00	16.00	40.00
Murphy-Goode 2020 PINOT NOIR Black cherries + vanilla + oak	13.00	17.00	52.00
Belle Glos PINOT NOIR Boysenberry + French toast + pepper	18.00	25.00	70.00
Catena Zapata 2020 MALBEC Lavender + mocha + dark red fruit	12.00	16.00	44.00
Cline Seven Ranchlands 2018 CABERNET SAUVIGNON Blackberry + toasted marshmallow	14.00	19.00	52.00
Kanonkop Kadette 2020 CABERNET SAUVIGNON Raspberry + black plum + mocha	14.00	19.00	56.00
Far Niente 2017 CABERNET SAUVIGNON Plum + blackberry + toasted oak + chocolate			250.00
Novelty Hill 2020 MERLOT Raspberry + plum + spice	15.00	20.00	56.00
Altano Duoro RED BLEND Licorice + plum + driftwood	15.00	21.00	60.00
J Lohr Pure Paso 2020 RED BLEND Cocoa + cherry + caramel	17.00	23.00	65.00