

# VINE + FORGE

## FROM THE VINE

### AVOCADO TOAST\* (V) 18

Sourdough + mashed avocado + pickled red onions + queso fresco cilantro microgreens + two eggs

### STEEL-CUT OATMEAL (GF) (V) 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\* (GF) 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

The logo for Florin Coffee features the word "florin" in a lowercase, cursive-style font. Below it, the word "COFFEE" is written in a smaller, uppercase, sans-serif font. The letters are slightly offset to the right, creating a sense of movement or a signature.

(V) VEGETARIAN (GF) 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

<b>Soft Pretzel Sticks 4pc</b> <sup>Ⓥ</sup> Warm queso blanco + pico de gallo	14	<b>Signature Wings 8pc</b> <sup>Ⓞ</sup> Choose from dry sweet rub, Buffalo, sweet chili or bbq + celery blue cheese dressing + fries	20
<b>Roasted Rainbow Carrots</b> <sup>☾</sup> <sup>Ⓥ</sup> Vadouvan labneh + dill + toasted pecans	13	<b>House Chips &amp; Leek Dip</b> <sup>Ⓥ</sup> Fresh chips + caramelized leek dip <i>Add pimento cheese dip 4</i>	10
<b>Loaded Crispy Potato Skins 4pc</b> <sup>Ⓞ</sup> Bacon + cheddar cheese + sour cream + scallions	16		

## SOUP + SALADS

+ grilled chicken 10 | + grilled shrimp, salmon or steak 12

<b>Cobb Salad</b> <sup>Ⓞ</sup> 16 Spring mix lettuce hard-boiled eggs + cucumbers tomato + bacon + red onion house ranch dressing	<b>Chef Lenny's Daily Soup</b> 7 <b>Spring Salad</b> <sup>☾</sup> 17 Romaine + spring mix + radishes + peas + asparagus feta + lemon & basil vinaigrette	<b>House Salad</b> <sup>Ⓥ</sup> <sup>Ⓞ</sup> 17 Spring mix + goat cheese dried cranberries + pecans red onion + balsamic dressing
	<b>Caesar Salad</b> <sup>Ⓥ</sup> <sup>Ⓞ</sup> 16 Romaine + parmesan + croutons + Caesar dressing	

## HANDHELDS

<b>Street Tacos</b> 2pc 14   3pc 17 Choose steak, chicken or shrimp mango & habanero salsa + cilantro & lime crema	<b>House Reuben</b> 20 Overnight corned beef + Cleveland kraut house 1,000 island + Swiss + rye bread
<b>Sonesta Cheeseburger</b> 20 8oz Angus burger + herb mayo + American cheese pickles + lettuce + tomato + brioche bun + fries <i>Sub pimento cheese 2</i>	<b>Fish Sandwich</b> 20 Wild-caught North Atlantic cod + remoulade lettuce + tomato + pickle + ciabatta bun + fries
<b>Balsamic Mushroom + Barley Burger</b> <sup>☾</sup> <sup>Ⓥ</sup> 16 Balsamic + mushroom + barley + Swiss + lettuce + tomato pickles + Dijonnaise + fries	<b>Sonesta Hot Chicken</b> 21 Crispy spiced chicken + ghost pepper cheese + ranch bacon + lettuce + tomato + pickles + brioche bun + fries

## FLATBREADS

<b>Mushroom</b> <sup>Ⓥ</sup> 18 Wild mushrooms + pesto sauce mozzarella	<b>Tuscan</b> <sup>Ⓞ</sup> 18 Chicken + Tuscan sauce + bacon + mozzarella + basil	<b>Spicy Pepperoni</b> 18 Pepperoni + red sauce mozzarella + red pepper flakes
<b>Build-Your-Own Flatbread</b> <sup>Ⓥ</sup> 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		

## LARGE PLATES

<b>Fish + Chips</b> 27 Wild-caught North Atlantic cod + spicy slaw lemon + tartar sauce + fries	<b>Maple + Scallion Pork Tenderloin</b> <sup>Ⓞ</sup> 28 Cider-brined + Vermont maple & lemon glaze grilled scallions + mashed sweet potatoes + veg du jour
<b>Beef Tenderloin</b> <sup>Ⓞ</sup> 45 Hand-cut 6 oz beef tenderloin + pinot blue butter buttermilk mashed potatoes + veg du jour	<b>Piri Piri Chicken Breast</b> 28 Spicy marinated chicken breast + grilled lemon coconut rice + veg du jour
<b>Brown Butter + Lemon Halibut</b> <sup>☾</sup> 33 Wild Alaskan halibut + lemon & caper brown butter herbed farro + veg du jour	<b>Roasted Ratatouille</b> <sup>☾</sup> <sup>Ⓥ</sup> 24 Eggplant + zucchini + yellow squash + herb oil peperonata sauce + herbed farro + grilled garlic butter ciabatta
<b>Cajun Shrimp Pasta</b> 30 Marinated shrimp + Cajun Alfredo + peppers onions + grilled garlic ciabatta	<i>+ a side salad to any large plate 6</i>

## SIDE ITEMS

<b>Mashed Potatoes</b> 5	<b>Sweet Potato Tots</b> 5	<b>Brown Rice</b> 5	<b>Side Caesar Salad</b> 8
<b>Coconut Rice</b> 5	<b>Seasonal Fruit Cup</b> 5	<b>Herbed Farro</b> 6	<b>Mashed Sweet Potatoes</b> 5
<b>French Fries</b> 5	<b>Veg du Jour</b> 7	<b>Side House Salad</b> 8	

## DESSERTS

<b>Housemade Bread Pudding</b> 11 Whipped cream + bourbon caramel + served warm	<b>Key Lime Pie</b> 12 Sweet + tart + whipped cream
<b>Crème Brûlée</b> <sup>Ⓞ</sup> 10 Torched demerara sugar + whipped cream + strawberry	<b>NY Cheesecake</b> 12 Blueberry thyme compote + whipped cream
<b>Dark Chocolate or Vanilla Gelato</b> 6	

<sup>Ⓥ</sup> Vegetarian <sup>Ⓞ</sup> Gluten-Free <sup>Ⓥ</sup> Vegan <sup>☾</sup> Wellness

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

## SPECIALTY COCKTAILS

<b>Hibiscus Hound Ball</b> 15 Tito's Handmade vodka, hibiscus, cinnamon, lemon, club soda	<b>Marigold Martini</b> 16 An agave martini that is fresh, botanical and tequila-forward. For agave and martini lovers. Patrón reposado tequila, Cocchi Americano aperitivo, stirred, served up with a grapefruit twist	<b>Yellow Jacket</b> 15 An herbaceous honey cocktail made with Hendrick's gin, lemon, honey, pineapple, vanilla, shaken and served tall
<b>Espresso Martini</b> 16 A classic espresso martini with Chopin rye vodka, chilled espresso and a touch of sugar	<b>Maestro Margarita</b> 15 Hornitos reposado, Dos Hombres mezcal, Ancho Reyes chipotle liqueur, lime, agave nectar	<b>Bramble Daiquiri</b> 16 Elevated classic daiquiri made with Bacardi Cuatro añejo rum, blackberry and fresh lime, shaken and served up
<b>Tennessee Tweed</b> 15 An elevated whiskey sour made with Jack Daniel's No 7, Aperol, peach, honey, lemon and orange		<b>Brown Sugar Old Fashioned</b> 15 Woodford Reserve bourbon, Monin spiced brown sugar syrup, bitters

## SPIRITLESS COCKTAILS

<b>Hibiscus Lowball</b> 15 Ritual aperitif alternative, hibiscus, lemon and club soda	<b>Firefly</b> 15 Ritual gin alternative, honey, lemon, pineapple juice, ginger beer and peach bitters	<b>Brown Sugar New Fashioned</b> 15 Ritual whiskey alternative, Monin spiced brown sugar syrup, bitters
--	---	--

## WINE

	6OZ	9OZ	BTL
<i>Sweet Sparkling Wines   Listed from sweetest to least sweet</i>			
La Marca <b>PROSECCO</b> , Italy	12	17	46
J Vineyards California Cuvée <b>SPARKLING</b> , California	15	21	57
<i>Sweet and Off-Dry White Wines   Listed from milder to stronger</i>			
Corvidae Wine Company <b>RIESLING</b> , Yakima Valley, Washington	11	16	42
Bulletin Place <b>SAUVIGNON BLANC</b> , South Eastern Australia	9	12	32
Martin Ray <b>ROSÉ OF PINOT NOIR</b> , Sonoma County, California	14	19	52
Hermann J. Wiemer Field White <b>WHITE BLEND</b> , New York	13	18	48
<i>Lighter Intensity, Terroir-Driven White Wines   Listed from sweetest to least sweet</i>			
Santa Margherita <b>PINOT GRIGIO</b> , Alto Adige, Italy	16	22	60
Field Recordings Skins <b>ORANGE</b> , Central Coast, California	13	18	48
<i>Fuller Intensity, Fruit-Forward White Wines   Listed from sweetest to least sweet</i>			
Mohua <b>SAUVIGNON BLANC</b> , Marlborough, New Zealand	11	15	41
Chalk Hill <b>CHARDONNAY</b> , Russian River Valley, California	12	17	46
Robert Mondavi <b>CHARDONNAY</b> , California	17	23	62
<i>Light Intensity, Fruit-Forward Red Wine</i>			
Carmel Road <b>PINOT NOIR</b> , Monterey, California	10	14	38
<i>Medium Intensity, Fruit-Forward Red Wines   Listed from milder to stronger</i>			
Belle Glos Balade <b>PINOT NOIR</b> , Arroyo Seco, California	18	25	68
Kunde <b>MERLOT</b> , Sonoma Valley, California	13	18	48
Enrique Foster Ique <b>MALBEC</b> , Mendoza, Argentina	10	13	35
Cline Cellars Ancient Vines <b>RED BLEND</b> , Contra Costa County, California	11	16	42
Threadcount by Quilt <b>RED BLEND</b> , California	12	17	46
Truth Be Told <b>CABERNET SAUVIGNON</b> , Columbia Valley, Washington	15	21	58
<i>Medium Intensity, Terroir-Driven Red Wine</i>			
Les Jamelles <b>CABERNET SAUVIGNON</b> , Pays d'Oc, Languedoc, France	11	15.5	42

## WINES BY THE BOTTLE

<i>Dry Sparkling Wines   Listed from milder to stronger</i>	
Paul Buisse <b>CRÉMANT DE LOIRE SPARKLING</b> , France	48
Decoy by Duckhorn Limited <b>BRUT SPARKLING ROSÉ</b> , California	57
<i>Sweet and Off-Dry White Wine</i>	
Marenco Scrapona <b>MOSCATO D'ASTI</b> , Piedmont, Italy	35
<i>Lighter Intensity, Terroir-Driven White Wine</i>	
Pazo Cilleiro <b>ALBARIÑO</b> , Rías Baixas, Galicia, Spain	52
<i>Medium Intensity, Fruit-Forward Red Wine</i>	
Belle Glos Balade <b>PINOT NOIR</b> , Arroyo Seco, California	68
<i>Full Intensity, Fruit-Forward Red Wine</i>	
J. Lohr Pure Paso <b>PROPRIETARY RED</b> , Paso Robles, California	58

## DRAFT BEERS

<b>Seasonal</b>	<b>ABV</b>	
Samuel Adams	varies	9
Bell's	varies	9
Urban Artifact Fruit Tart	varies	9
Great Lakes	varies	9
McKenzie's Hard Cider	5%	9
<b>Year-Round</b>	<b>ABV</b>	
Thirsty Dog		
Old Leghumper, Porter	6.7%	9
<i>Rich + creamy + vanilla + coffee</i>		
Zaftig Heavy Hearted, Amber	8%	9
<i>Full-bodied + sweet nut + toffee</i>		
Columbus Brewing, IPA	6.3%	9
<i>Grapefruit + orange + piney hops</i>		
Jackie O's Mystic Mama, IPA	7%	9
<i>Tropical + citrus notes</i>		
<i>satiating bitterness</i>		
Michelob Ultra, Light Beer	3.8%	6
<i>Light citrus + crisp + refreshing</i>		
Modelo Especial, Mexican Lager	4.4%	8
<i>Orange blossom + honey + maize</i>		
Florin Nitro Cold Brew Coffee	N/A	6

## CIDERS/SELTZERS

	<b>ABV</b>	
Angry Orchard Cider Crisp Apple	4.2%	8
Truly Wild Berry Vodka Seltzer	5%	6
High Noon Hard Seltzer	4.5%	7

## BOTTLES/CANS

	<b>ABV</b>	
Blue Moon	5%	6
Bud Light	5%	6
Budweiser	5%	6
Coors Light	4%	6
Corona Extra	4.6%	7
Corona Premier	4%	7
Heineken	5%	7
Heineken 0.0	0%	5
Michelob Ultra	4.2%	6
Miller Lite	4.2%	6
Peroni	5.1%	8
Stella Artois	5%	8
Voodoo Ranger Juicy Haze IPA	7.5%	8
Yuengling	4.5%	7