



VINE + FORGE

RESTAURANT & LOUNGE

SOUPS + SALADS

Chef Inspired Soup | \$6

★ Wedge | \$12
Iceberg, blue cheese crumbles, tomato, bacon, red onion + jalapeño ranch.

♥ Grilled Caesar | \$12
Romaine heart, parmesan crisp, rye croutons + Caesar dressing.

Signature Salad | \$12
Baby greens, red onion, goat cheese, berries, candied walnuts + raspberry walnut vinaigrette.

Salad Additions
Chicken \$5
Grilled Shrimp, Salmon, or Sirloin \$6

SMALL PLATES + SHARABLES

🌿 Fries | \$5 - Trio \$13
Spiced sweet potato, truffle, garlic parmesan.

★ Tequeños | 3pc. \$6 - 6pc. \$11
Pastry crust wrapped around salty queso blanco + cilantro lime crema.

Crispy Duck Won-Ton | 3pc. \$9 - 6pc. \$14
Creamy duck & bacon filling + fresh peppadew® salsa.

Gouda Mac | \$16
Smoky cheese sauce + crispy pancetta.
Add Chicken \$5
Add Sirloin or Lobster \$6

Loaded Crispy Potato Barrels | \$16
Smoky bacon, cheddar cheese, garlic herb sour cream + green onion.

Signature Wings | \$14
2 whole jumbo wings, choice of sauce:
sweet & spicy Asian or maple bourbon barbecue

🍷 Artisanal Charcuterie Board | \$24
Local and imported meats, cheeses, fruits, vegetables + nuts.
• Feeds 4-8 people

FLAT BREADS

Wild mushroom, pesto + mozzarella. | \$15
Tuscan chicken alfredo, bacon + mozzarella. | \$15
Spicy pepperoni, marinara + mozzarella. | \$15
Mozzarella, provolone + marinara. | \$15
Build your own | \$16

HAND HELDS

Slider Trio with fries | \$16
Sliced sirloin, Havarti, portabella + demi ketchup.
Fried chicken, pickled red onions + hot honey.
Burger, steakhouse cheddar, red onion jam + garlic aioli.

Street Tacos | 2pc. \$11 - 3pc. \$15 Pick one
• Steak, chicken, shrimp, jackfruit
Tropical salsa + cilantro lime crema

♥ Chicken Lettuce Wraps | \$16
Savory vegetables, regional bibb lettuce + soy ginger reduction.

Gourmet Grilled Cheese Sandwich with Fries
• Steakhouse cheddar + onion jam, rye bread. | \$14
• Spinach, Havarti + tomato, Italian bread. | \$14
• Pancetta + gouda, sourdough bread. | \$14

🌿 The Veggie Burger | \$15
Vegan patty, provolone, avocado, house smoky ketchup + petit signature salad

LARGER PLATES

★ Chicken and Waffles | \$16
Fried chicken tenders, pearl sugared waffles + maple syrup.

🌿 Roasted Cauliflower | \$18
Oven roasted, seasonal grilled vegetables + wild mushroom velouté sauce.

Apricot Glazed Chicken | \$24
Sweet glazed, wild rice + veg du jour.

🍷 Marinated Sirloin | \$26
Locally sourced, 8 oz center cut, wild rice, veg du jour + herbed butter

♥ Norwegian Lemon-Herb Salmon | \$26
Wild rice, veg du jour + fresh tropical fruit salsa.

Garlic Herb Marinated Shrimp | \$24
Wild rice + veg du jour

DESSERTS

♥ Apple Cloud Cake | \$9
Spiced cake, caramel apples, chantilly cream + local ice cream.

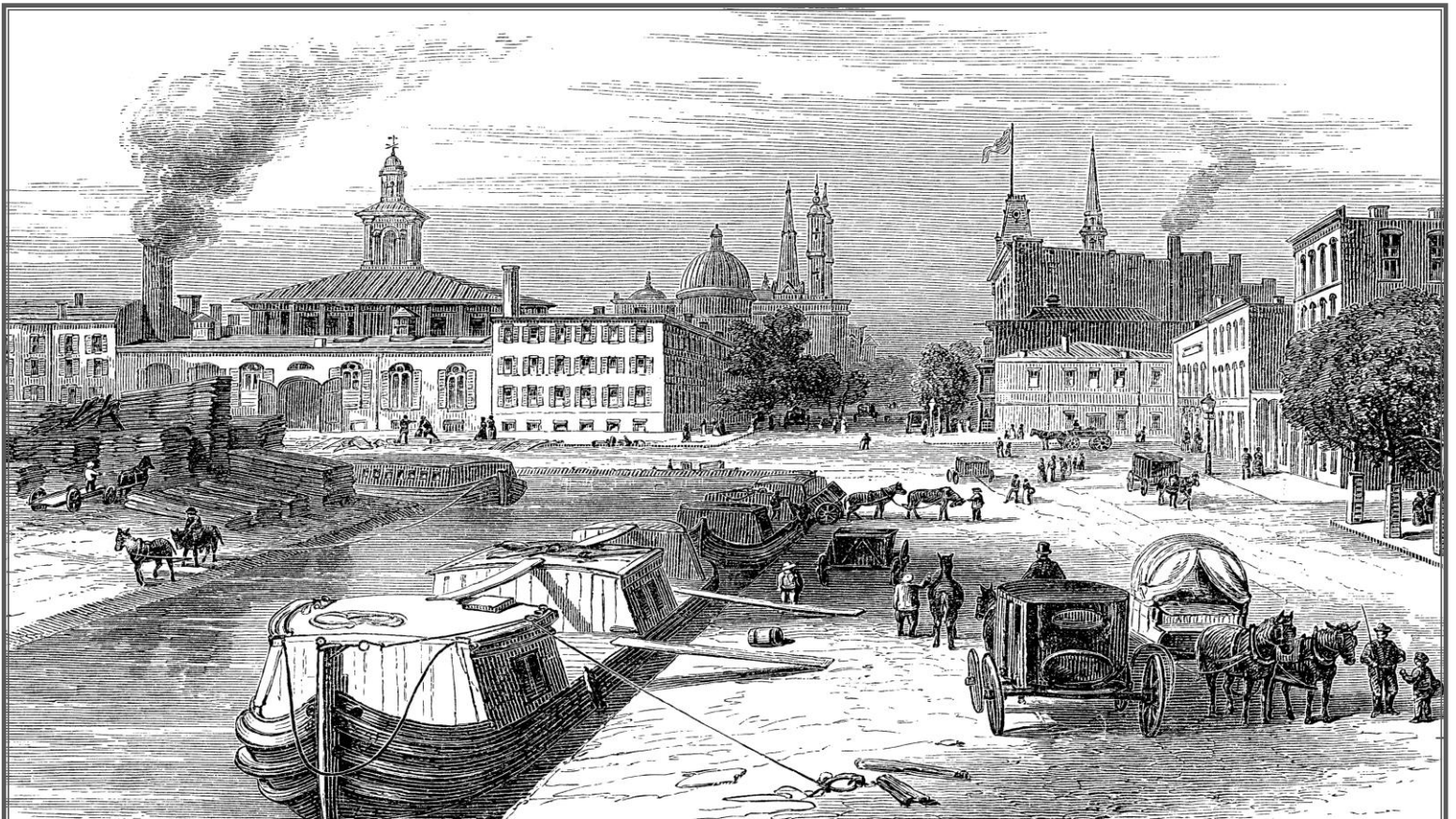
★ Peach Sopapilla Taco | \$9
Cinnamon-sugar tortilla, grilled peaches, Chantilly cream + cinnamon ice cream.

🍷 Chocolate Pot De Crème | \$9
Chocolate custard + Chantilly cream.



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Visit us on the web at: VINE-AND-FORGE.com



OUR STORY

Vine + Forge derived its name from the historic legacy of Ohio's agriculture and steel industries, dating back to the early 1800's. Building upon the rich heritage of the Buckeye State, Executive **Chef Angela Allison** seeks to delight guests with inspired food, hand-crafted cocktails, world class beer, and wine selections with a truly local vibe.

Prior to Ohio's statehood in 1803, it was part of the Northwest Territory of the United States. A diverse base of British and French settlers, Native Americans and European immigrants have contributed to a rich farming legacy of freshly grown vegetables and livestock. Today, that same passion for local ingredients and authentic cooking shines through at Vine + Forge.

ON THE VINE

Wine produced from the Ohio River Valley dates back to 1825 when Nicholas Longworth planted the first Catawba grapes. As its popularity grew, it was planted by many other farmers in new vineyards throughout the state. By 1860, Catawba was the most prevalent varietal in the state.

During this time, Ohio was producing more wine than any other state in the country, and Cincinnati was the most important city in the national wine trade. At our bar, wine is at the center of our story and our historic imprint. **Our Enomatic® wine systems** ensure that you are getting the perfect glass of wine at the exact temperature it is meant to be served. Each sip should pay homage to the passion that went into the harvest of each varietal.

FORGED IN HISTORY

As industrialization grew through the 19th century, Ohio's abundant supply of iron ore gave way to development of early furnaces to produce farming tools and equipment. Innovation improved furnace design, which later fueled the industrial revolution, catering to growing economic demand all over the United States. By 1892, Ohio became second only to Pennsylvania as one of the largest producers of steel.

From the ambiance of the restaurant to our story and décor, we hope that Vine + Forge is a truly unique and enjoyable experience. Our establishment is a tribute to honor our guests with the local history that makes Ohio special.

