

# WATERSHED

KITCHEN & BAR

## Menu

EXECUTIVE CHEF Jack Moore  
GENERAL MANAGER Andrew Schmitt

DATE

No. 1 I	No. 2 II
<p><b>PICKLEDILLIES</b> (Chef's favorite snack) 4 Dill Pickle, Cream Cheese, Country Ham</p> <p><b>PORK RINDS</b> 7 Malt Vinegar, Parmesan, Fermented Hot Sauce</p> <p><b>FRIED BRUSSELS SPROUTS</b> 6 Black Pepper Honey, Lemon, Mint</p> <p><b>BEET SALAD</b> 9 Mom's Pickled Beets, Feta Cheese, Chioggia Beets, Crispy Lentils, Citrus Vinaigrette</p> <p><b>CORNED SWEETBREADS</b> 8 Pickled Red Cabbage, Whole Grain Mustard Aioli, Chives</p> <p><b>BEETS &amp; STRAWBERRIES</b> 9 Strawberry Poached Beets, Compressed Strawberries, Pickled Ramps, Espelette Crème</p>	<p><b>CRISPY FINGERLING POTATOES</b> 8 Roasted Garlic, Herbs, Parmesan, Rosemary Aioli</p> <p><b>BUTTERMILK FRIED CHICKEN</b> 13 Whipped Pig Butter, House Hot Sauce, Pickles</p> <p><b>HAM, CLAMS &amp; TATERS</b> 16 English Peas, Red-Skinned Potatoes, Mint, Country Ham</p> <p><b>LEEKS &amp; LAMB</b> 14 Charred Leeks, Braised Ohio Lamb Neck, Romesco, Feta, Cinnamon Toasted Pepitas</p> <p><b>WATERSHED CASSOLITA</b> 11 Butternut Squash, Carmelized Onions, Turnips, Kale, Celery Root, Herb Coulis</p> <p><b>PROPERLY COOKED CARROTS</b> 10 Charred Ramp Conserva, Pistacchio Butter, Kumquats, Malted Barley</p> <p><b>BRAISED MEATBALLS</b> 13 Stewed Tomatoes, Mixed Grains, Cabbage</p> <p><b>HAY-SMOKED BABY BACKS</b> 16 Grilled Pork Ribs, Five Spice BBQ, Sesame Seed, Pickled Shallot, Herbed Crème</p>
No. 3 III	CHEF'S TASTING MENU
<p><b>BRAISED BEEF SHORT RIB</b> 24 Miso Polenta, Cauliflower, Pickled Red Cabbage</p> <p><b>HERITAGE PORK CHOP</b> 25 Roasted Broccoli, Red Onion, Mixed Grains, Kale, Winter Squash Purée</p> <p><b>DUCK CONFIT</b> 27 Celery Root, Potato Gnocchi, Walnuts, Prune Demi</p> <p><b>MARKET FISH</b> (Walleye) 26 Confit Fennel Purée, Herbed Couscous, Grapefruit, Blood Orange, Radish</p> <p><b>WATERSHED BURGER</b> 16 Bourbon Glazed Onions, Tomato Jam, Aioli, Brie, House Pickles</p> <p><b>VADOUVAN</b> <b>ROASTED CAULIFLOWER</b> 19 Cauliflower, Mushrooms, Beluga Lentils</p>	<p>Choice from I</p> <p>Choice from II</p> <p>Choice from III</p> <p>Choice of Dessert</p> <p>47</p>

Please inform your server of any dietary restrictions you may have.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BAR MANAGER Alex Chien

## WINE gls/btl

### REDS BY THE GLASS

**Montepulciano** 8/32

*Collefrisio, Abuzzo, Italy, 2015*

**Cabernet Sauvignon** 10/40

*Hybrid, Acampo, California, USA 2015*

**Pinot Noir** 9/36

*Lander-Jenkins, St. Helena, California, USA, 2013*

**Malbec** 9/36

*Chilensis, Reserva, Maule Valley, Chile, 2015*

### REDS BOTTLES

**Red Blend** 54

*Elyse Nero Misto, Napa Valley, California, 2012*

**Pinot Noir** 42

*Lytic, Santa Barbara, California, 2014*

**Pinot Noir** 120

*King Estate, Domaine, Willamette Valley, Oregon, 2012*

**Cabernet Sauvignon** 35

*59 Prime, France, 2014*

**Cabernet** 95

*Venture, Napa, California, 2012*

**Malbec** 40

*Concha Y Toro "Gran Reserva", Chile, 2014*

**Zinfandel** 47

*Zanon, Dry Creek Valley, California, USA, 2013*

**Zinfandel** 92

*Macauley, Napa Valley, California, 2014*

### ROSÉ

**Domaine La Colombe** *Provence, France, 2016* 8.5/34

### WHITES BY THE GLASS

**Riesling** 8.75/32

*Richter, Mosel, GERMANY, 2015*

**Pinot Gris** 9/36

*Montinore Estate, Willamette Valley, Oregon, USA, 2015*

**Chardonnay** 9/36

*Joseph Drouin, Mâcon-Villages, Burgundy, France, 2014*

**Sauvignon Blanc** 9.50/38

*Massey Dacta, Marlborough, New Zealand, 2016*

**White Bordeaux** 8/32

*Chateau Pierron, Bordeaux, France, 2014*

### WHITES BOTTLES

**Riesling** 56

*Peter Jacob Kuhn "Jacobus", Rheingau, Germany, 2014*

**Ribolla Gialla** 46.75

*Fantinel, Friuli, Italy, 2015*

**Chardonnay** 58

*Hanna, Russian River Valley, California, USA, 2014*

**Sauvignon Blanc** 35

*Ferngrove, "Symbols", Australia, 2014*

**Sauvignon Blanc** 35

*Montes, Leyda Valley, Chile, 2016*

**Pinot Gris** 43

*King Estate, Domaine, Willamette Valley, California, 2015*

## BEER

### DRAFT

*Please ask your server about our current draft selection*

### CANS & BOTTLES

**Hudy Delight** 3

*Hudepohl, Light Beer*

**IPA** 5

*Columbus Brewing Co, IPA*

**Firefly** 5

*Jackie O's, Amber Ale*

**Lift** 5

*Mad Tree, Kolsch*

**Bubbles** 5

*Rhinegeist, Rosé Cider*

**Milk Stout** 6

*North High*

**Basic Beach** 6

*Platform, Berliner Weisse*

**Rotating Local** 4-7

## NON ALCOHOLIC

**Old City Lemon Soda** 3

**Old City Orange**

**Blossom Soda** 3

**Boylan Cola** 2<sup>75</sup>

**Boylan Diet Cola** 2<sup>75</sup>

**Boylan Ginger Ale** 2<sup>75</sup>

**Ramble Coffee** 3

**Iced Tea** 2<sup>75</sup>

## SPARKLING

**Prosecco** *Col Dorato, Veneto, Italy, NV* 9.5/38

**Brut** *Drappier, "Carte d'Or Cuvée", France, NV* 80

## SHERRY

**Fino** *Lustau* 7

**Oloroso** *Lustau* 9

**Amontillado** *Lustau* 7

**Cream Sherry** *Alvear* 9

**Palo Cortado** *Lustau* 9