

BOLD

FOOD & DRINK

let's begin

ROASTED TOMATO BISQUE 5

garlic chives

DAILY OYSTERS ON THE HALF SHELL MP

chile cocktail, champagne mignonette, lemon

GRILLED OCTOPUS 16

moroccan insalata, palm hearts, farmer lee jones' micro cress

STUFFED CHILE RELLENOS 12

poblano chile, cotija, chiltomate, lime crema

CHARRED STREET CORN 11

cotija, chile crema, cilantro

FISH N CHIPS 9

local smelts, idaho potato, remoulade, tobiko caviar, malt vinegar dust

MAINE LOBSTER NACHOS 15

guacamole, romaine heart, lemon, sweet soy

YELLOWFIN AHI TUNA TARTAR 16

avocado, wild arugula, crisp plantain, dark sesame, mango

Z SHRIMP TACOS 14

gulf shrimp, house guacamole, great lakes white cheddar, farmer lee jones cilantro

greens

ROMAINE HEART WEDGE 11

creamy buttermilk bleu, scott's berkshire pork belly, cherry tomato, cracked black pepper

ORGANIC ROCKET 12

wild arugula, bourbon pecans, craisins, lec chèvre, rosemary beet vinaigrette

THE GREEK 11

great lakes living lettuce, lec feta, kalamata olives, english cucumber, cherry tomato, pickled red onion, oregano

BABY KALE SALAD 13

quinoa, grapes, dates, pecans, lec chèvre, maple lime vinaigrette

side

THE CHEF'S GARDEN ROASTED VEGETABLES 7

seasonal

SAUTEED BRUSSELS SPROUTS 7

ohio maple, pepitas, dried cranberries, apple cider

BOLD POMMES FRITES 4 / 7

garlic cloves, fine herb bouquet, lime mayonnaise
add white truffle oil +2

ROASTED GARLIC WHIPPED POTATOES 7

idaho potatoes, chives

CREAMY WHITE HOMINY GRITS 7

white cheddar, parmesan, chives

handhelds

OHIO BEEF BURGER 16

house bacon, sharp cheddar, wild arugula, pickled red onion, cilantro mayonnaise, brioche bun, pickles

THE BOLD CLUB 16

grilled amish chicken, bavarian ham, house bacon, cheddar, swiss, local lettuce, beefsteak tomato, honey mustard dipping sauce

FISH PO BOY 14

crispy lake erie yellow perch, brioche bun, house slaw, remoulade, kettle chips, crafted pickles

THAI LETTUCE WRAPS 20

grilled mahi mahi, bibb lettuce, bean sprouts, daikon radish, rice noodles, pickled chillies, cucumber, cilantro, dipping sauce trio

BOLD PLATES

all BOLD plates are charred at 1400° served with chef's paired condiments and choice of roasted garlic whipped potatoes, seasonal vegetable mélange, or toasted orzo pilaf

TWIN FILETS 29 / Ohio Proud Farms

killbuck valley mushroom sauce diane

16 OZ BEEF RIBEYE STEAK 42 /

Ohio Proud Farms
horseradish creme fraiche,
certified angus beef

10 OZ BEEF TOP SIRLOIN STEAK 28 /

Ohio Proud Farms
roasted garlic beurre, pink peppercorn

8 OZ CENTER CUT FILET MIGNON 37 /

New Creations Farm - Chardon, Ohio
madeira wine reduction

BLACK PEARL SALMON 24

miso glazed, charred bok choy,
coconut grit cake, red curry dashi broth

MAHI MAHI 28 / North Carolina

mango chutney, lime

SURF AND TURF 34 / North Atlantic &

Ohio Proud Farms
maine lobster tail, beurre monte, lemon
petit filet mignon, madiera wine reduction,

TWIN LOBSTER TAILS 35 / North Atlantic

beurre monte, fresh lemon

USDA PRIME CERTIFIED ANGUS BEEF

16OZ NY STRIP STEAK 48 / Ashland, Ohio
roasted garlic beurre, pink peppercorn

18OZ BONE IN COWBOY STEAK 67 / Ashland, Ohio
horseradish creme fraiche

big plates

MANNY'S STEAK KEBABS 22

new creations farm sirloin steak,
toasted orzo pilaf, sweet peppers,
young onion, mushrooms, tzatziki

AMISH CHICKEN BRASSERIE 20

roasted garlic whipped idaho potatoes,
gruyere cheese, serrano ham,
blistered cherry tomatoes,
roasted stock beurre blanc, micro cress

CORNMEAL CRUSTED CANADIAN WALLEYE 27

shrimp corn whipped potatoes,
roasted garlic beurre verde, scallion

MAPLE LEAF FARMS HONEY CURED DUCK BREAST 22

jalapeño corn bread stuffing,
foraged huckleberries, local microgreens

FIRE ROASTED CHICKEN CAVATAPPI 21

grilled amish chicken, roasted peppers,
cavatappi pasta, fontina, roasted chicken nage

COLOSSAL GULF SHRIMP N GRITS 29

creamy white hominy grits, tomato, shallots,
fennel bulb, madeira wine

LOBSTER MAC N CHEESE 32

maine lobster, cavatappi pasta, great lakes
white cheddar, green onion



sweet endings

KEY LIME TARTLET 9

mango gellee, cayenne foam crema, lime

VANILLA BEAN MASCARPONE BAR 9

raspberry chantilly cream, raspberry coulis

MADAGASCAR VANILLA BEAN CRÈME BRULE 9

seasonal berries

FLOUR-LESS ESPRESSO TORTE 9

single origin belgium chocolate,
seasonal berry nape, chantilly cream

MITCHELL'S HOMEMADE ICE CREAM 8

seasonal ice creams & sorbets

CHEF DEMETRIOS ATHENEOS



GENERAL MANAGER TYLER LEWIS

join us daily 11-3 for our lunch features

happy hour 3-6 daily

book your private events with us

BOLD

FOOD & DRINK

BEERS

CRAFT

3Floyds Gumballhead 7
Bell's Amber Ale 7
Rhinegeist Bubbles 6
Great Lakes Dortmunder 6
Saucy Brew Works Punchline 6
Kentucky Bourbon Barrel Ale 6

HOPPY

3Floyds Alpha King 7
BrewDog Elvis Juice 6
Fat Head's Head Hunter IPA 6
Founders All Day IPA 6
MadTree PsychOPathy 6
Dogfish Head Flesh & Blood 7
Jackie O's Mystic Mama 6

IMPORTS

Corona 5
Heineken 5
Amstel Light 5
Peroni 5
Guinness 6
Dos Equis 4

DOMESTIC

Budweiser 4
Bud Light 4
Miller Lite 4
Coors Light 4
Yuengling 5

WINE

REDS

Cabernet Sauvignon, Vigilance, Red Hills, Lake County, Ca	9	36
Cabernet Sauvignon, Bonnano, Napa Valley	13	52
Cabernet Sauvignon, Arrowood Estate, Sonoma County	15	60
GSM, Bon Pas Cotes du Rhone, Rhone, France	10	40
Pinot Noir, Smoke Tree, Russian River	14	56
Zinfandel, Klinker Brick, "Old Vine", Lodi	10	40
Merlot, Château Du Pin, Bordeaux	9	36
Blend, Gamble, "Heritage Sites", Napa Valley	12	48

WHITES

Muscadet, Henri Poiron, Muscadet Sevre-et-Maine Sur Lie, Loire, Fra	10	40
Chardonnay, Jean Baptiste Bejot, Chablis, Premier Cru, Burgundy, France	15	60
Chardonnay, Franciscan, Napa Valley	9	36
Sauvignon Blanc, Lionel Gosseaume, Loire, France	9	36
Pinot Grigio, Zenato, Veneto, Italy	10	40
Riesling, Weingut Eifel-Pfeifer 'Heinz Eifel' Spätlese, Mosel, Germany	11	44
Rosé, Le Charmel, Cote de Provence	8	32
Sauternes, Antoine Moueix La Fleur Renaissance, Sauternes, France (2 oz Pour)	8	32

SPARKLING

Prosecco Rosé, Zardetto, "Vino Spumante", Veneto, Italy	11	44
Moscato d'Asti, Saracco, Piedmont	13	52
Chandon, California	11	44

LIBATIONS

BOLD FASHIONED

four roses bourbon, orange bitters, armerena cherry

MANGO MULE

ketel one, jalapeno mango syrup, ginger beer, fresh lime

BLUE PALOMA

don julio blanco, blueberry infused syrup, fresh grapefruit juice

"WAS" PAINKILLER - ODE TO PORCO

pussers rum, coconut, nutmeg, fresh orange juice, pineapple juice

WHITE SANGRIA

chardonnay, hennessey, triple sec, peach infused syrup, seasonal fresh fruit

FLATS REVIVAL

vim and petal, st. germain, local honey, fresh grapefruit, lime

PEACH COSMO

ciroc peach vodka, triple sec, cranberry, lime

BLACK WALNUT MANHATTAN

bulleit bourbon, cocchi, vanilla infused red wine reduction, fee brothers black walnut bitters

+ our mixologists will make any traditional or custom cocktail upon your request +

join us for happy hour daily, from 3-6pm
drink and food specials

END SOCIAL

DIGESTIF

Fernet Branca 8
Sambuca 7
Limoncello 8
Grand Marnier 10
Grand Marnier 100yr 22
Grand Marnier 150yr 32

COFFEE

Espresso 4
lemon twist, biscotti
Cappuccino 7
biscotti
French Roast or Decaf 3
Americano 4

TEA 5

[harney and sons]
Hot Cinnamon Spice,
Darjeeling,
Orange English Breakfast,
Earl Grey Supreme,
Japanese Sencha,
Caribe

Caffeine Free Herbal
Mint Verbena,
Chamomile