

BOLD

FOOD & DRINK

let's begin

ROASTED TOMATO BISQUE 6
garlic chives

DEVILS ON HORSEBACK 3 EA.
house chorizo, medjool dates, pork belly,
emulsion verde, srirachi

CHEF D'S NUTS 7
toasted almonds, duck fat fried cashews,
bourbon pecans, espelette, agave, rosemary

CRISP YUCCA FRITES 8
jalapeño orange marmalade,
sriracha mayonnaise, homemade ketchup

BOLD POMMES FRITES 4/8
garlic cloves, fine herb bouquet,
lime mayonnaise
ADD WHITE TRUFFLE OIL +2

CHARRED STREET CORN 12
cotija, chile crema, cilantro

NASHVILLE HOT CHICKEN WINGS 8
buttermilk slaw, maytag blue cheese,
green onion

CRISPY CALAMARI FRITTI 14
cherry peppers, roasted garlic,
crisp lemon rind, chiltomate

MAINE LOBSTER NACHOS 16
guacamole, romaine heart, lemon, sweet soy

share

DAILY OYSTERS ON THE HALF SHELL* MP
chile cocktail, champagne mignonette, lemon

CLEVELAND NACHOS 14
russet potato chips, bbq pork shoulder,
cheddar fondue, pickled jalapeños,
lime crema, green onion, pico de gallo

GRILLED OCTOPUS 16
moroccan insalata, palm hearts,
farmer lee jones micro cress

OHIO WAGYU BEEF CARPACCIO* 20
farmer lee jones pea tendrils,
kennebec gaufrette, crispy caper,
lemon herb vinaigrette

YELLOWFIN AHI TUNA TARTARE* 17
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

ASTORIA 12
buttermilk blue, fuji apples, living lettuce,
cherry tomatoes, candied walnuts,
dried cherries, maple lime vinaigrette

THE GREEK 11
great lakes living lettuce, feta,
kalamata olives, english cucumber,
cherry tomato, pickled red onion, oregano

EAST BANK SALAD 13
quinoa, grapes, dates, pecans,
chèvre, maple lime vinaigrette

handhelds

OHIO WAGYU BEEF SLIDERS* 14
local lettuce, tomato, onion, truffle aioli,
brioche bun, house frites

MONTREAL BRISKET SANDWICH 16
romanian pastrami, mustard aioli, buttermilk
slaw, brioche bun, pickles, kettle chips

GRILLED CHEESE & TOMATO BISQUE 13
great lakes cheddar cheese, italian loaf,
roasted tomato soup

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

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*

10 OZ BEEF TOP SIRLOIN STEAK 28
Ohio Proud Farms
roasted garlic beurre, pink peppercorn

BLACK PEARL SALMON 26
Shetland Islands, Northern Scotland
miso glaze, chives

MAHI MAHI 28
North Carolina
mango chutney, lime

8 OZ CENTER CUT FILET MIGNON 39
Certified Angus Beef
madeira wine reduction

NIGHTLY MARKET MP
Regional
chef's daily select cuts, seasonal pairings

big plates

THAI LETTUCE WRAPS 24
grilled mahi mahi, bibb lettuce, bean sprouts,
daikon radish, rice noodles, pickled chiles,
cucumber, cilantro, dipping sauce trio

PAPPARDELLE PASTA 18
toasted almond pesto, dried tomato,
mushroom, garbanzo beans, semolina pasta

MAPLE LEAF FARMS HONEY CURED DUCK BREAST* 24
jalapeño corn bread stuffing,
foraged huckleberries, local microgreens

AMISH CHICKEN BRASSERIE 19
roasted garlic whipped idaho potatoes,
gruyere cheese, serrano ham,
blistered cherry tomatoes,
roasted stock beurre blanc, micro cress

MANNY'S STEAK KEBABS* 25
new creations farm sirloin steak,
toasted orzo pilaf, sweet peppers,
young onion, mushrooms, tzatziki

FIRE ROASTED CHICKEN CAVATAPPI 21
grilled amish chicken, roasted peppers,
cavatappi pasta, fontina, roasted chicken nage

CORNMEAL CRUSTED CANADIAN WALLEYE 27
shrimp corn whipped potatoes,
roasted garlic beurre verde, scallion

COLOSSAL GULF SHRIMP & GRITS 31
creamy white hominy grits, tomato, shallots,
fennel bulb, madeira wine

TOURNEDOS OF BEEF TENDERLOIN* 34
killbuck valley mushrooms, roasted garlic
whipped potatoes, sauce diane

LOBSTER MAC N CHEESE 32
main lobster, cavatappi pasta,
great lakes white cheddar, green onion

side

THE CHEF'S GARDEN ROASTED VEGETABLES 8
seasonal

SAUTÉED BRUSSELS SPROUTS 9
ohio maple, pepitas, dried cranberries

BOLD POMMES FRITES 4/8
garlic cloves, fine herb bouquet,
lime mayonnaise
add white truffle oil +2

ROASTED GARLIC WHIPPED POTATOES 8
idaho potatoes, chives

CREAMY WHITE HOMINY GRITS 8
white cheddar, parmesan, chives



sweet endings

KEY LIME TARTLET 12
mango gellee, lime

VANILLA BEAN MASCARPONE BAR 11
raspberry chantilly cream, raspberry coulis

MADAGASCAR VANILLA BEAN CRÈME BRÛLÉE 11
seasonal berries

SEASONAL BREAD PUDDING 10
seasonal pairings

FLOURLESS ESPRESSO TORTE 12
single origin belgium chocolate,
seasonal berry nape, chantilly cream

MITCHELL'S HOMEMADE ICE CREAM 9
seasonal ice creams & sorbets

join us daily 11-3 for our lunch features
happy hour 3-7 daily & all day sunday
book your private events with us

BOLD

FOOD & DRINK

BEERS

CRAFT

3 Floyds Gumballhead
Bell's Amber Ale
Rhinegeist Bubbles
Great Lakes Dortmunder
Kentucky Bourbon Barrel Ale

HOPPY

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

IMPORTS

Corona
Heineken
Amstel Light
Peroni
Guinness
Dos Equis

DOMESTIC

Budweiser
Bud Light
Miller Lite
Coors Light
Yuengling

LIBATIONS

BOLD FASHIONED

four roses bourbon, orange bitters, amarena cherry

MANGO MULE

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

BLUE PALOMA

don julio blanco, blueberry infused syrup, fresh grapefruit juice

"WAS" PAINKILLER - ODE TO PORCO

captain morgan black spiced rum, coconut, nutmeg, fresh orange juice, pineapple juice

WHITE SANGRIA

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

FLATS REVIVAL

benhams gin, 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 3-7pm & all day Sunday
for drink and food specials*

WINE

REDS

Smoke Tree Pinot Noir, Russian River	14	56
Big Smooth Old Vine Zinfandel, Lodi, California	12	48
Playtime Red Blend California	10	40
Killka Malbec Mendoza, Argentina	12	48
The Biker Four Vines Zinfandel, San Luis Obispo, California	14	56
Vigilance Cabernet Sauvignon, Red Hills Lake County, California	11	44
Cloudline Pinot Noir, Willamette Valley, Oregon	14	56
Locations Red Blend, Rhone Valley	16	64
Fortress Cabernet Sauvignon, Sonoma County, California	16	64
Gamble Cabernet Sauvignon, Napa Valley	17	68

WHITES

Angeline Sauvignon Blanc, Russian River Valley, California	10	40
Mirth Chardonnay, Yakima Valley, Washington	11	44
Conundrum White Blend, California	12	48
Harken Chardonnay, Salinas Valley, California	11	44
Chasing Venus Sauvignon Blanc, Marlborough, New Zealand	12	48
Tiamo Pinot Grigio, Veneto, Italy	11	44
Max Ferd Richter Riesling, Mosel, Germany	14	56
Famille Perrin Reserve White Blend, Cote du Rhône, France	10	40
Le Charmel Rosé, Cotes de Provence, France	11	44

SPARKLING

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

END SOCIAL

DIGESTIF

Fernet Branca 8
Sambuca 7
Limoncello 8
Grand Marnier 10

COFFEE

Espresso 4
lemon twist
Cappuccino 7
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