

GREENS

ANCIENT GRAINS 12 VT
farro, chia seeds, quinoa, romaine hearts, english cucumber, roasted peppers, sundried tomatoes, french feta, red onion, lemon herb vinaigrette

WHOLE 30 SALAD 11 GF K P VT
living greens, romaine hearts, cremini mushrooms, heirloom carrots, red onion, egg, maple lime vinaigrette

BLACK TUSCAN KALE 11 GF K VT
napa cabbage, radicchio, apples, pepitas, feta, raisins, white balsamic vinaigrette

VERA CRUZ SALAD 11 GF VT V
romaine hearts, cherry tomato, avocado, local corn, sunflower seeds, roasted peppers, cilantro peanut vinaigrette

STELLA BLUE SALAD 12 GF VT
living greens, romaine hearts, blueberries, buttermilk blue cheese, fuji apples, walnuts, maple lime vinaigrette

HYDRO LETTUCE WRAPS 12 GF VT V
bibb lettuce, daikon radish, rice noodles, pickled chiles, pickled carrots, cucumber, cilantro, dipping sauce trio

LUNCH LIFESTYLE

HASH N CURE* 14 GF
cured ohio beef brisket, bold hash, two fried farm eggs, mustard aioli, green onion

SOUTH FL FISH TACOS 14 S
spicy charred mahi mahi, dragon fruit slaw, pico de gallo, lime crema, fresh lime

THE BOLD CLUB 14
grilled amish chicken, bavarian ham, house bacon, cheddar, swiss, local lettuce, beefsteak tomato, honey mustard dipping sauce

PBLT 13
cured pork belly, great lakes living lettuce, tomato, lime mayo, kettle chips, pickles

CLEVELAND HOT CHICKEN SANDWICH 14 S
ranch slaw, daily pickles, brioche bun, kettle chips

KNIFE N FORK KETO BURGER* 12 GF K
living greens, cherry tomatoes, pickles, onions, pink peppercorn aioli, house ketchup and mustard
OR
BOLD BURGER* 15
living lettuce, beefsteak tomato, pickled onions, brioche bun, frites

ADD: DAILY'S APPLEWOOD BACON 2
FRIED FARM EGG* 1
GL WHITE OR YELLOW CHEDDAR,
GL SWISS or GRUYÈRE 1

LUNCH MENU

BOWLS

COLD

HOUSE GRANOLA BOWL 4 VT
gluten free oats, honey, pecans, raisins, coconuts, pepitas, ohio maple syrup

ADD:
cow milk +1 K VT coconut milk +1 K VT V
daily fruit +2 GF P VT V
whole milk greek yogurt +2 GF K VT

POWER BOWL 13 VT
tricolor quinoa, tuscan kale, edamame, grapes, roasted peppers, sunflower seeds, pecorino, white balsamic

WILD CAUGHT TUNA POKE* 16 K S
zucchini noodles, edamame, wakame seaweed salad, english cucumber, avocado, pickled carrots, soy chile jam

BIBIMBAP 12 GF VT S
rice noodles, purple cabbage, carrots, tuscan kale, cucumber, kimchi, wasabi aioli, lime

HOT

ROASTED TOMATO SOUP 6 GF K VT
garlic chives

TRIPLE ONION SOUP GRATINEE 7
bone broth, spanish sherry, gruyère cheese, scallions

SANTA FE 13 GF VT V
brown rice, roasted cauliflower, local corn, smashed avocado, pico de gallo, lime crema, cilantro

SPICY MOULES FRITES 14 GF S
roasted prince edward island mussels, fennel bulb, pickled summer chiles, spicy tomato garlic brodo, lime mayo

ADD ONS

ADD ONS: K
GRILLED AMISH CHICKEN BREAST 5 GF P
ROASTED BLACK PEARL SALMON* 7 GF P
GULF SHRIMP 7 GF P
CARNE ASADA STEAK* 9 GF
SOY CHILE ORGANIC TOFU 6 VT V
SEARED SUSHI GRADE AHI TUNA* 9 GF
GRILLED MAHI MAHI 7 GF
CLEVELAND HOT ORGANIC TOFU 6 GF VT V S

build your own

served with house bread & petite greens 10

PICK ONE PROTEIN

BLACK PEARL SALMON* GF K P
CARNE ASADA STEAK* GF K P
GRILLED AMISH CHICKEN BREASTS GF K P
CRISP ORGANIC TOFU GF K VT V

PICK ONE SIDE

The Chef's Garden Roasted Veg GF K P VT V
Spaghetti Squash GF K P VT V
Brown Rice GF VT V
Pommes Frites GF VT V


PICK ONE SAUCE

Emulsion Verde GF VT V
Soy Chile Jam VT V S
Pico de Gallo GF K VT V
Bold Hot Sauce GF VT V S


DAILY SPECIALS

AVAILABLE ALL DAY

MAC & CHEESE MONDAY

MAC & CHEESE & PETITE SALAD 6 
cavatappi pasta, great lakes white cheddar, living lettuce,
cherry tomato, english cucumber, house vinaigrette

add:   

GRILLED CHICKEN 3 FARMER LEE JONES VEGETABLES 2 
TIGER SHRIMP 4 LOBSTER 7

TACO TUESDAY

TACO BAR & EXTRAS

AMISH CHICKEN TACO 3 
white cheddar, roasted chiles & onions, spicy mayo, cilantro


PORK CARNITAS TACO 3
house slaw, pickled onions, cilantro

SOUTH FL FISH TACO 3
grilled mahi mahi, house slaw, lime crema, cilantro

IMPOSSIBLE VEGAN TACO 4  
romaine heart, guacamole, pico de gallo, cilantro

CHORIZO TACO 3 
romaine heart, white cheddar, pico de gallo

GUACAMOLE: SERVED WITH CRISP CORN CHIPS

TRADITIONAL 8 
tomatoes, sweet onion, cilantro

BOLD 8.5
crisp bacon lardons, blue cheese, pickled onion

RUSTIC 8 
local corn, roasted peppers, pepitas

FLIGHT OF ALL THREE 11

CHIPS & PICO DE GALLO 6   

BURGER WEDNESDAY

OHIO BEEF BURGER* 7
living lettuce, beefsteak tomato, pickled onions, brioche bun,
house ketchup, ale mustard

add:
daily's applewood bacon 2 GL white or yellow cheddar 1
fried farm egg* 1 GL swiss 1
hand cut fries 2 gruyère 1
side salad 3

GYRO THURSDAY

all served with:
romaine hearts, sweet onion, beefsteak tomato,
grilled pita, tzatziki sauce, house frites

CLASSIC LAMB GYRO 8

GRILLED AMISH CHICKEN GYRO 8

ROASTED VEGETABLE GYRO 8 

FRIED CHICKEN FRIDAY

WINGS (4 per order) 10
TENDERS (3 per order) 10
SANDWICH *slaw, pickle* 10

all served with house frites


CHOOSE ONE SAUCE:

- SOY   
- CLEVELAND HOT    
- HONEY MUSTARD  
- SWEET BABY RAY'S   

WEEKEND BRUNCH 11A-3P

WINGS & WAFFLES 16
confit chicken wings, maple sriracha glaze,
brown butter belgian waffle

FARMHOUSE BREAKFAST* 12
three eggs any style, bold potato hash,
thick cut bacon or house sausage patties,
italian loaf toast

BANANAS FOSTER FRENCH TOAST 14 
dark rum chantilly cream, bourbon pecans,
texas toast, bananas

HAPPY HOUR FEATURES

daily 3pm - 7pm, all day sunday

FROM THE BAR

\$6 LIBATIONS

\$3 DOMESTIC BEER

\$6 HOUSE WINES

\$5 MARGARITAS / FLIGHT OF THREE \$13

◇ TRADITIONAL GOLD

◇ SPICY MANGO

◇ BLOOD ORANGE

◇ STRAWBERRY SAGE

◇ DRAGON FRUIT YUZU

FROM THE KITCHEN

FULL TACO BAR MENU

\$3/DOZ. PRINCE EDWARD ISLAND MUSSELS
garlic herb brodo

\$3/EA. WAGYU BEEF SLIDER*
truffle aioli