



— *Great* **STARTERS** —

BLUE CHEESE POTATO CHIPS
 “a Cap City original,” blue cheese, chives and Alfredo sauce...\$13.29

WARM PRETZEL & CHEESE
 beer cheese fondue, honey mustard..... \$12.99

OLD BAY SHRIMP COCKTAIL
 with house-made cocktail and louie sauces..... \$15.99

HOT AND SOUR CALAMARI
 crispy fried, tossed with red peppers, broccoli, carrots, scallions, and sesame seeds \$16.49

TAMARIND GLAZED CHICKEN WINGS
 one pound, celery sticks, blue cheese..... \$16.29

— *Made-from-Scratch* **BOWLS** —

SOUP OF THE DAY
 cup...\$8.49 bowl...\$9.49

ROASTED CREOLE TOMATO
 cup...\$8.49 bowl...\$9.49

— *Fresh* **SALADS** —

MIXED GREENS
 with grape tomatoes, carrots, red onion, garlic croutons and cheddar cheese tossed in our house vinaigrette \$9.99

WEDGE OF ICEBERG
 crisp bacon, grape tomatoes, red onion and blue cheese dressing \$9.99

LEMON CAESAR
 our classic caesar with parmesan cheese and garlic croutons \$10.79

BLUE CHEESE SALAD
 crisp greens tossed with blue cheese dressing, grape tomatoes, bacon, red onion, croutons and more blue cheese crumbles \$10.49

TWO APPLE SPINACH SALAD
 crisp bacon, cheddar cheese, candied pecans, red onion, grape tomatoes and sherry mustard vinaigrette..... \$11.79

BBQ CHOPPED SALAD
 crisp tortillas, BBQ chicken, pepper jack cheese, tomatoes, corn, red onions and creamy cilantro ranch dressing \$17.49

CHICKEN MILANESE CAESAR
 crispy chicken served with our classic caesar, parmesan cheese and garlic croutons \$17.49

BLACK AND BLUE SALMON SALAD
 blackened salmon, mixed greens tossed with blue cheese dressing, grape tomatoes, bacon, red onion, croutons and more blue cheese crumbles \$20.99

— *Classic* **SANDWICHES** —

served with choice of French fries, diner slaw, or fresh fruit substitute sweet potato fries for an additional \$2.49

TRIPLE DECKER GRILLED CHEESE
 4-cheese blend, oven-roasted tomato, lettuce, crispy bacon, two fried eggs,* and dijonaise on Texas toast \$15.49

DELUXE BUFFALO CHICKEN SANDWICH
 crispy fried chicken, blue cheese crumbles, muenster cheese, and celery salad on a toasted sesame seed bun..... \$15.99

DINER MEATLOAF MELT
 muenster cheese, lettuce, tomato, mayo, BBQ, and chili onion straws on Texas toast \$16.99

PHILLY CHEESESTEAK
 shaved prime rib, melted mozzarella and provolone, sautéed mushrooms, onions, red and green bell peppers on a fresh hoagie..... \$17.49

FRIED FISH SANDWICH
 beer-battered fish, cheddar, pickle, LTO with a sweet pickle tartar..... \$16.99

CALIFORNIA CLUB
 turkey, honey ham, and bacon on whole grain bread with lettuce, tomato, mayo, guacamole, and cheddar cheese..... \$16.49

Diner **BURGERS**

served with choice of French fries, diner slaw, or fresh fruit substitute sweet potato fries for an additional \$2.49

ALL AMERICAN CHEESEBURGER*
 our old fashioned griddled cheeseburger with LTO, pickles, mayo on a sesame seed bun. Choice of cheddar, swiss, blue cheese or no cheese if you please\$16.99

BACON CHEESEBURGER*
 bacon jam, sharp cheddar, crispy bacon, LTO, mayo.....\$18.49

BLACK BEAN VEGGIE BURGER
 muenster cheese, guacamole, roasted tomato, celery & onion slaw\$15.99

GREEN CHILI CHEESEBURGER*
 house-made poblano chili relish, pepper jack cheese, chipotle mayo, chili onion straws.....\$17.99

JUICY LUCY*
 double smashed patties, American cheese, dill pickles, dijonaise\$16.99

Famous **LARGE PLATES**

CAP CITY DINER MEATLOAF
 buttermilk-chive mashed potatoes, mushrooms, broccoli, chili onion rings and BBQ gravy...\$24.99

SPICY SHRIMP PASTA
 chorizo, twisted noodles, caramelized onion, spinach, red pepper cream sauce \$22.99

PONZU GLAZED SALMON
 sticky rice, stir-fried vegetables, pineapple ginger sauce..... \$29.99

CRISPY FISH AND CHIPS
 beer-battered fish served with diner slaw, sweet pickle remoulade, French fries \$23.99

BEEF STROGANOFF
 braised beef, forest mushrooms, caramelized onions, spinach, sour cream, fresh egg noodles, cracked pepper \$24.99

BALSAMIC CHICKEN
 pan-seared chicken breast, buttermilk-chive mashed potatoes, sautéed spinach, roasted red peppers, caramelized mushrooms and onions, lemon chicken jus \$25.99

ROMANO CRUSTED CHICKEN
 crispy fried chicken, garlic buttered noodles, roasted tomato cream sauce.... \$24.49

PECAN CRUSTED PORK CHOPS
 cheddar chipotle mashed potatoes, succotash, green beans, bacon, roasted tomatoes, lima beans, apple cider glaze..... \$30.99

CITY KABOBS*
 beef tenderloin, peppers, onions, mushrooms, chimichurri, rice pilaf..... \$28.99

VEGGIE PLATE
 vegetable kabob, loaded rice pilaf, roasted pepper hummus, pita, romano crusted tomato..... \$19.99

Blue Plate **FEATURES**

— MONDAY —
SOUTHERN FRIED CHICKEN
 \$23.49

— TUESDAY —
CHICKEN POT PIE
 \$21.49

— WEDNESDAY —
LIVER AND ONIONS
 \$21.99

— THURSDAY —
FLAT IRON POT ROAST
 \$22.99

— FRIDAY —
CAMERON'S WALLEYE
 \$33.99

— SATURDAY —
CRAB CAKES
 \$28.99

— SUNDAY —
RIGATONI BOLOGNESE
 \$22.99

ANNIE BOWLIN GENERAL MANAGER • **ALEX BARNETT** EXECUTIVE CHEF

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 with house-made cocktail and louie sauces..... \$15.99

HOT AND SOUR CALAMARI
 crispy fried, tossed with red peppers, broccoli, carrots, scallions, and sesame seeds \$16.49

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 one pound, celery sticks, blue cheese..... \$16.29

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SOUP OF THE DAY
 cup...\$8.49 bowl...\$9.49

ROASTED CREOLE TOMATO
 cup...\$8.49 bowl...\$9.49

— *Fresh* **SALADS** —

MIXED GREENS
 with grape tomatoes, carrots, red onion, garlic croutons and cheddar cheese tossed in our house vinaigrette \$9.99

WEDGE OF ICEBERG
 crisp bacon, grape tomatoes, red onion and blue cheese dressing \$9.99

LEMON CAESAR
 our classic caesar with parmesan cheese and garlic croutons \$10.79

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 crisp bacon, cheddar cheese, candied pecans, red onion, grape tomatoes and sherry mustard vinaigrette..... \$11.79

BBQ CHOPPED SALAD
 crisp tortillas, BBQ chicken, pepper jack cheese, tomatoes, corn, red onions and creamy cilantro ranch dressing \$17.49

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 crispy chicken served with our classic caesar, parmesan cheese and garlic croutons..... \$17.49

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 4-cheese blend, oven-roasted tomato, lettuce, crispy bacon, two fried eggs,* and dijonaise on Texas toast..... \$15.49

DELUXE BUFFALO CHICKEN SANDWICH crispy fried chicken, blue cheese crumbles, muenster cheese, and celery salad on a toasted sesame seed bun... \$15.99

DINER MEATLOAF MELT
 muenster cheese, lettuce, tomato, mayo, BBQ, and chili onion straws on Texas toast..... \$16.99

PHILLY CHEESESTEAK
 shaved prime rib, melted mozzarella and provolone, sautéed mushrooms, onions, red and green bell peppers on a fresh hoagie..... \$17.49

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 beer-battered fish, cheddar, pickle, LTO with a sweet pickle tartar..... \$16.99

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 turkey, honey ham, and bacon on whole grain bread with lettuce, tomato, mayo, guacamole, and cheddar cheese..... \$16.49

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 our old fashioned griddled cheeseburger with LTO, pickles, mayo on a sesame seed bun. Choice of cheddar, swiss, blue cheese or no cheese if you please.....\$16.99

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 bacon jam, sharp cheddar, crispy bacon, LTO, mayo.....\$18.49

BLACK BEAN VEGGIE BURGER
 muenster cheese, guacamole, roasted tomato, celery & onion slaw\$15.99

GREEN CHILI CHEESEBURGER* house-made poblano chili relish, pepper jack cheese, chipotle mayo, chili onion straws\$17.99

JUICY LUCY*
 double smashed patties, American cheese, dill pickles, dijonaise\$16.99

— **COMBOS** —

SOUP AND SALAD
 choose your diner salad and add a cup of soup.....\$13.79

CAP CITY TRIO half of a house-made chicken salad sandwich, your choice of a cup of soup and a diner salad\$15.99

DINER SALADS: *Mixed Greens • Wedge of Iceberg • Lemon Caesar • Blue Cheese Salad • Two Apple Spinach Salad*
 SOUPS: *Soup of the Day • Roasted Creole Tomato*

— *Favorite* **LUNCH PLATES** —

CAP CITY DINER MEATLOAF
 buttermilk-chive mashed potatoes, mushrooms, broccoli, chili onion rings and BBQ gravy \$18.99

PECAN CRUSTED PORK CHOP
 cheddar chipotle mashed potatoes, succotash, green beans, bacon, roasted tomatoes, lima beans, apple cider glaze \$18.99

ROMANO CRUSTED CHICKEN
 crispy fried chicken, garlic buttered noodles, roasted tomato cream sauce.... \$18.99

BALSAMIC CHICKEN
 pan-roasted chicken breast, buttermilk-chive mashed potatoes, sautéed spinach, roasted red peppers, caramelized mushrooms and onions, lemon chicken jus \$19.99

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 chorizo, twisted noodles, caramelized onion, spinach, red pepper cream sauce..... \$22.99

PONZU GLAZED SALMON
 sticky rice, stir-fried vegetables, pineapple ginger sauce..... \$29.99

BEEF STROGANOFF
 braised beef, forest mushrooms, caramelized onions, spinach, sour cream, fresh egg noodles, cracked pepper \$24.99

CRISPY FISH AND CHIPS
 beer-battered fish served with diner slaw, sweet pickle remoulade, French fries \$23.99

CITY KABOBS*
 beef tenderloin, peppers, onions, mushrooms, chimichurri, rice pilaf..... \$28.99

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beer cheese fondue, honey mustard..... \$12.99

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with house-made cocktail and louie sauces..... \$15.99

HOT AND SOUR CALAMARI

crispy fried, tossed with red peppers, broccoli, carrots, scallions, and sesame seeds \$16.49

TAMARIND GLAZED CHICKEN WINGS

one pound, celery sticks, blue cheese..... \$16.29

— Made-from-Scratch BOWLS —

SOUP OF THE DAY

cup...\$8.49 bowl...\$9.49

ROASTED CREOLE TOMATO

cup...\$8.49 bowl...\$9.49

COMBOS

SOUP AND SALAD

choose your diner salad and add a cup of soup..... \$13.79

CAP CITY TRIO half of a house-made chicken salad sandwich, your choice of a cup of soup and a diner salad \$15.99

DINER SALADS:

Mixed Greens • Wedge of Iceberg • Lemon Caesar • Blue Cheese Salad • Two Apple Spinach Salad

SOUPS: Soup of the Day • Roasted Creole Tomato

— Fresh SALADS —

MIXED GREENS with grape tomatoes, carrots, red onion, garlic croutons and cheddar cheese tossed in our house vinaigrette..... \$9.99

WEDGE OF ICEBERG crisp bacon, grape tomatoes, red onion and blue cheese dressing \$9.99

LEMON CAESAR our classic caesar with parmesan cheese and garlic croutons..... \$10.79

BLUE CHEESE SALAD crisp greens tossed with blue cheese dressing, grape tomatoes, bacon, red onion, croutons and more blue cheese crumbles \$10.49

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BLACK AND BLUE SALMON SALAD blackened salmon, mixed greens tossed with blue cheese dressing, grape tomatoes, bacon, red onion, croutons and more blue cheese crumbles..... \$20.99

Favorite BRUNCH PLATES

BLUEBERRY PANCAKE FRITTERS

rolled in sugar with maple syrup.....\$8.99

EGGS ON HASH

two fried eggs* on braised beef hash with poblano pepper, caramelized onion, and Vermont white cheddar..... \$14.49

BANANAS FOSTER FRENCH TOAST fresh sliced bananas, candied pecan streusel, whipped cream, bacon ... \$14.79

SMOKED SALMON & BAGEL smoked salmon rilette, everything bagel, whipped cream cheese..... \$15.49

CLASSIC EGGS BENEDICT poached eggs* over thick-cut Canadian bacon, toasted English muffin, scallion hollandaise, breakfast potatoes..... \$14.99

QUICHE asiago, farm fresh eggs, spinach, served with fresh fruit and mixed greens, parmesan, balsamic vinaigrette..... \$13.99

FOUR EGG OMELET rosemary ham, cheddar cheese, tomato, with breakfast potatoes and fresh fruit... \$14.29

BREAKFAST BURRITO flour tortilla filled with scrambled eggs, chorizo, poblano peppers and cheddar cheese, topped with ranchero sauce, cotija, and cilantro..... \$14.79

CHICKEN & BISCUITS fried chicken tenders, house-made sausage gravy, honey drizzle..... \$14.29
add an egg* your way..... each \$3.00

— Classic SANDWICHES —

served with choice of French fries, diner slaw, or fresh fruit. substitute sweet potato fries for an additional \$2.49

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4-cheese blend, oven-roasted tomato, lettuce, crispy bacon, two fried eggs,* and dijonaise on Texas toast \$15.49

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Hand Crafted **COCKTAILS**

— MODERNIZED MARTINIS —

614 COSMO

Watershed vodka, house-made cranberry cordial, orange \$11.29

STRAWBERRY FIZZ

Watershed Four Peel, muddled strawberry, foam \$11.99

CAFÉ MARTINI

Wheatley vodka, cold brew, hazelnut, chocolate, bitters \$11.49

— COCKTAILS ON DRAFT —

MARGARITA

El Jimador tequila, fresh lime, Cointreau, Grand Marnier \$11.99

RUM RUNNER

Bacardi Superior rum, fresh pineapple, orange and grenadine \$11.99

— CAP CITY CLASSICS —

MANHATTAN

The Danhattan barrel-aged recipe, rye, vermouth, cherry, bitters \$13.99

COCONUT ALMOND MILKSHAKE

cocoa, vanilla, coconut, almond-infused vodka and ice cream \$9.99

DINER BOURBON

Old Forester bourbon, grapefruit infusion, fresh lemon \$11.29

— WINES —

SPARKLING & WHITE WINES

	6 OZ	9 OZ	BOTTLE
CAVA , Brut, Poema, Catalonia, Spain	\$8.95	\$12.95	\$36
ALCOHOL-REMOVED SPARKLING , Mionetto, Veneto, Italy	\$10.75	\$15.75	\$41
MOSCATO , Seven Daughters, Veneto, Italy	\$10.95	\$16.25	\$44
RIESLING , Chateau Ste. Michelle, Columbia Valley, Washington	\$9.25	\$13.85	\$37
PINOT GRIGIO , Benvolio, Friuli, Italy	\$10.75	\$15.75	\$41
SAUVIGNON BLANC , Shannon Ridge, "High Elevation Collection," North Coast, California	\$9.25	\$13.85	\$37
ROSÉ , "The Beach," by Whispering Angel, Provence, France	\$13.50	\$20.25	\$54
CHARDONNAY , Emergence, California.....	\$8.95	\$12.95	\$36
SAUVIGNON BLANC , Kim Crawford, Marlborough, New Zealand	\$12.95	\$19.25	\$52
CHARDONNAY , Rodney Strong, "Chalk Hill Estate," Sonoma County, California	\$11.95	\$17.90	\$47
CHARDONNAY , Sonoma Cutrer, "Russian River Ranches," Sonoma, California.....	\$16.95	\$25.25	\$67

RED WINES

	6 OZ	9 OZ	BOTTLE
PINOT NOIR , La Crema, Monterey, California	\$12.95	\$19.25	\$52
PINOT NOIR , Sea Sun, California.....	\$11.50	\$16.75	\$46
MERLOT , Drumheller, Columbia Valley, Washington	\$12.95	\$19.25	\$52
CABERNET SAUVIGNON , Clay Shannon, Lake County, California.....	\$12.95	\$19.25	\$52
MALBEC , Tamari, "AR," Mendoza, Argentina.....	\$11.95	\$17.90	\$47
RED BLEND , Michael David, "Freakshow," Lodi, California.....	\$13.50	\$20.25	\$54
CABERNET SAUVIGNON , Quilt, Napa Valley, California.....	\$16.95	\$25.25	\$67
CABERNET SAUVIGNON , Rodney Strong, Sonoma, California.....	\$14.95	\$22.25	\$59

— BEERS —

BLUE MOON Witbier, USA.....	\$6.00
BUDWEISER American Lager, USA	\$5.50
BUD LIGHT Light Lager, USA.....	\$5.50
COORS LIGHT Light Lager, USA	\$5.50
MICHELOB ULTRA Light Lager, USA.....	\$5.50
MILLER LITE Light Lager, USA.....	\$5.50
YUENGLING American Lager, USA.....	\$5.50
SAM ADAMS SEASONAL USA	\$6.00
NOCTERRA THE DAN Munich Dunkel, Powell, Ohio	\$6.00
BELL'S TWO HEARTED ALE IPA, USA	\$7.75
DOWNEAST SELECTION Cider, USA.....	\$7.00
CORONA EXTRA Lager, Mexico	\$5.50
GUINNESS STOUT Stout, Ireland	\$7.00
ATHLETIC RUN WILD Non-alcoholic Craft IPA, USA.....	\$6.00
HEINEKEN 0.0 Non-alcoholic Lager, Netherlands.....	\$6.00

On **TAP**

SEVENTH SON BREWING CO. SELECTION

Columbus, Ohio \$7.75

LAND GRANT SELECTION

Columbus, Ohio \$7.75

RHINEGEIST SELECTION \$7.75

CBC BODHI DOUBLE IPA \$7.75

STELLA ARTOIS \$7.75

— Floats & —
MILKSHAKES

CLASSIC MILKSHAKES AND MALTS

Johnson's ice cream, chocolate, strawberry or vanilla..... \$6.79

BUCKEYE MILKSHAKE

peanut butter, chocolate, Oreo® crumbs, toasted peanuts, whipped cream, cherry..... \$6.99

BANANA-RAMA MILKSHAKE

Johnson's Triple Vanilla Bean ice cream, fresh banana, caramel, cinnamon graham cracker, whipped cream, cherry..... \$6.99

ROOT BEER FLOAT

root beer, Johnson's Triple Vanilla Bean ice cream..... \$5.99

— Non-Alcoholic **BEVERAGES** —

HAND CRAFTED CREATIONS

STRAWBERRY BASIL LEMONADE

muddled basil, hand-squeezed lemonade \$4.79

COCONUT COLD BREW

house-steeped cold brew, oat milk, coconut \$5.99

BLACK CHERRY COOLER

black cherry, lemon lime soda, Luxardo \$4.99

PEACH PALMER

hand-squeezed lemonade, fresh brewed tea, peach purée \$4.79

PELLEGRINO \$4.99

FIJI WATER..... \$3.99

FOUNTAIN SODAS..... \$3.99

COLD BREW COFFEE

slow steeped daily..... \$4.19

COFFEE \$3.99

TEA hot or iced \$3.99

CAP CITY

Fine Diner and Bar

Brunch COCKTAILS

BLOOD ORANGE BELLINI
Absolut peach, blood orange purée,
fresh lime juice, Poema Cava \$9.49

MIMOSA
Cava sparkling wine, hand-squeezed
fresh orange juice \$9.79

CHIPOTLE BLOODY MARY
Absolut Peppar vodka, spiced
tomato juice, peppered rim \$10.99

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Watershed vodka, house-made
cranberry cordial, orange \$11.29
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Watershed Four Peel,
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Wheatley vodka, cold brew, hazelnut,
chocolate, bitters \$11.49

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El Jimador tequila, fresh lime,
Cointreau, Grand Marnier \$11.99
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Bacardi Superior rum, fresh pineapple,
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The Danhattan barrel-aged recipe, rye,
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COCONUT ALMOND MILKSHAKE
cocoa, vanilla, coconut, almond-infused
vodka and ice cream \$9.99
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Old Forester bourbon, grapefruit infusion,
fresh lemon \$11.29

— WINES —

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CAVA, Brut, Poema, Catalonia, Spain		\$8.95	\$12.95	\$36
ALCOHOL-REMOVED SPARKLING, Mionetto, Veneto, Italy		\$10.75	\$15.75	\$41
MOSCATO, Seven Daughters, Veneto, Italy		\$10.95	\$16.25	\$44
RIESLING, Chateau Ste. Michelle, Columbia Valley, Washington		\$9.25	\$13.85	\$37
PINOT GRIGIO, Benvolio, Friuli, Italy		\$10.75	\$15.75	\$41
SAUVIGNON BLANC, Shannon Ridge, "High Elevation Collection," North Coast, California		\$9.25	\$13.85	\$37
ROSÉ, "The Beach," by Whispering Angel, Provence, France		\$13.50	\$20.25	\$54
CHARDONNAY, Emergence, California		\$8.95	\$12.95	\$36
SAUVIGNON BLANC, Kim Crawford, Marlborough, New Zealand		\$12.95	\$19.25	\$52
CHARDONNAY, Rodney Strong, "Chalk Hill Estate," Sonoma County, California		\$11.95	\$17.90	\$47
CHARDONNAY, Sonoma Cutrer, "Russian River Ranches," Sonoma, California		\$16.95	\$25.25	\$67

RED WINES		6 OZ	9 OZ	BOTTLE
PINOT NOIR, La Crema, Monterey, California		\$12.95	\$19.25	\$52
PINOT NOIR, Sea Sun, California		\$11.50	\$16.75	\$46
MERLOT, Drumheller, Columbia Valley, Washington		\$12.95	\$19.25	\$52
CABERNET SAUVIGNON, Clay Shannon, Lake County, California		\$12.95	\$19.25	\$52
MALBEC, Tamari, "AR," Mendoza, Argentina		\$11.95	\$17.90	\$47
RED BLEND, Michael David, "Freakshow," Lodi, California		\$13.50	\$20.25	\$54
CABERNET SAUVIGNON, Quilt, Napa Valley, California		\$16.95	\$25.25	\$67
CABERNET SAUVIGNON, Rodney Strong, Sonoma, California		\$14.95	\$22.25	\$59

— BEERS —

BLUE MOON Witbier, USA	\$6.00
BUDWEISER American Lager, USA	\$5.50
BUD LIGHT Light Lager, USA	\$5.50
COORS LIGHT Light Lager, USA	\$5.50
MICHELOB ULTRA Light Lager, USA	\$5.50
MILLER LITE Light Lager, USA	\$5.50
YUENGLING American Lager, USA	\$5.50
SAM ADAMS SEASONAL USA	\$6.00
NOCTERRA THE DAN Munich Dunkel, Powell, Ohio	\$6.00
BELL'S TWO HEARTED ALE IPA, USA	\$7.75
DOWNEAST SELECTION Cider, USA	\$7.00
CORONA EXTRA Lager, Mexico	\$5.50
GUINNESS STOUT Stout, Ireland	\$7.00
ATHLETIC RUN WILD Non-alcoholic Craft IPA, USA	\$6.00
HEINEKEN 0.0 Non-alcoholic Lager, Netherlands	\$6.00

On TAP

SEVENTH SON BREWING CO. SELECTION
Columbus, Ohio \$7.75
LAND GRANT SELECTION
Columbus, Ohio \$7.75
RHINEGEIST SELECTION \$7.75
CBC BODHI DOUBLE IPA \$7.75
STELLA ARTOIS \$7.75

— Floats & — MILKSHAKES

CLASSIC MILKSHAKES AND MALTS
Johnson's ice cream, chocolate, strawberry or vanilla..... \$6.79
BUCKEYE MILKSHAKE
peanut butter, chocolate, Oreo® crumbs,
toasted peanuts, whipped cream, cherry..... \$6.99
BANANA-RAMA MILKSHAKE
Johnson's Triple Vanilla Bean ice cream,
fresh banana, caramel, cinnamon graham
cracker, whipped cream, cherry..... \$6.99
ROOT BEER FLOAT
root beer, Johnson's Triple Vanilla Bean ice cream..... \$5.99

— Non-Alcoholic BEVERAGES —

HAND CRAFTED CREATIONS
STRAWBERRY BASIL LEMONADE
muddled basil,
hand-squeezed lemonade \$4.79
COCONUT COLD BREW
house-steeped cold brew, oat milk,
coconut \$5.99
BLACK CHERRY COOLER
black cherry, lemon lime soda,
Luxardo \$4.99
PEACH PALMER
hand-squeezed lemonade,
fresh brewed tea, peach purée \$4.79
PELLEGRINO \$4.99
FIJI WATER..... \$3.99
FOUNTAIN SODAS..... \$3.99
COLD BREW COFFEE
slow steeped daily..... \$4.19
COFFEE \$3.99
TEA hot or iced \$3.99



— *Gluten-Free* **FRIENDLY** —

PLEASE INFORM YOUR SERVER THAT YOU WANT TO ORDER GLUTEN-FREE.

— *Great* **STARTERS** —

CHEDDAR COVERED POTATO CHIPS
thick-cut potato chips with Alfredo sauce
and chives \$13.29

HOT AND SOUR CALAMARI
tossed with red peppers, carrots, broccoli,
scallions, and sesame seeds..... \$16.49

OLD BAY SHRIMP COCKTAIL
with house-made cocktail and louie sauces..... \$15.99

TAMARIND GLAZED CHICKEN WINGS
one pound, celery sticks, ranch..... \$16.29

— *Made-from-Scratch* **BOWLS** —

SOUP OF THE DAY

check availability with server

cup.....\$8.49 bowl.....\$9.49

— *Fresh* **SALADS** —

MIXED GREENS
with grape tomatoes, carrots, red onion and
cheddar cheese tossed in our house vinaigrette..... \$9.99

LEMON CAESAR
our classic caesar with parmesan cheese \$10.79

WEDGE OF ICEBERG
crisp bacon, grape tomatoes, red onion
and choice of dressing \$9.99

BBQ CHOPPED SALAD
crisp tortillas, BBQ chicken, pepper jack
cheese, tomatoes, corn, red onions and
creamy cilantro ranch dressing..... \$18.49

TWO APPLE SPINACH SALAD
crisp bacon, cheddar cheese, candied pecans, red onion,
grape tomatoes and sherry mustard vinaigrette..... \$11.79

GRILLED CHICKEN CAESAR
grilled chicken served with our classic caesar
dressing, parmesan cheese..... \$18.49

— *Weekend* **BRUNCH** —

FOUR EGG OMELET

rosemary ham, cheddar cheese, tomato, with breakfast potatoes and fresh fruit.....\$15.29

— *Gluten-Free* **FRIENDLY** —

PLEASE INFORM YOUR SERVER THAT YOU WANT TO ORDER GLUTEN-FREE.

— **SANDWICHES and BURGERS** —

all sandwiches and burgers served with a gluten-free bun and includes your choice of French fries, diner slaw, or fresh fruit substitute sweet potato fries for an additional \$2.49

PHILLY CHEESESTEAK
shaved prime rib, melted mozzarella and
provolone, sautéed mushrooms, onions,
red and green bell peppers \$18.49

CAPPER BLT
bacon, lettuce and fresh tomato on
a gluten-free bun with mayo \$13.99
add salmon \$17.49

ALL AMERICAN CHEESEBURGER*
our old fashioned griddled cheeseburger
with LTO, pickles, mayo on
a gluten-free bun. Choice of cheddar,
swiss or no cheese if you please..... \$17.99

BACON CHEESEBURGER*
bacon jam, sharp cheddar, crispy bacon,
LTO, mayo..... \$19.49

GREEN CHILI CHEESEBURGER*
house-made poblano chili
relish, pepper jack cheese,
chipotle mayo..... \$18.99

BLACK BEAN VEGGIE BURGER
muenster cheese, guacamole,
roasted tomato, celery & onion slaw \$16.99

JUICY LUCY*
double smashed patties, American
cheese, dill pickles, dijonaise..... \$17.99

— *Famous* **LARGE PLATES** —

CRISPY FISH AND CHIPS
beer-battered with Red Bridge Gluten Free Beer
and served with diner slaw,
sweet pickle remoulade, French fries \$24.99

BALSAMIC CHICKEN
pan-roasted chicken breast, chive mashed potatoes,
sautéed spinach, roasted red peppers,
caramelized mushrooms and onions..... \$26.99

PAN-SEARED SALMON
sticky rice, stir-fried vegetables, pineapple ginger sauce..... \$30.99

CITY KABOBS*
beef tenderloin, peppers, onions, mushrooms,
chimichurri, rice pilaf..... \$29.99

PECAN CRUSTED PORK CHOPS
cheddar chipotle mashed potatoes, succotash,
green beans, bacon, roasted tomatoes,
lima beans, apple cider glaze \$31.99

VEGGIE PLATE
vegetable kabob, loaded rice pilaf, roasted pepper
hummus, romano crusted tomato \$20.99

— *Diner* **DESSERT** —

FEATURE DESSERT

our baker's gluten-free dessert of the day \$10.49

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus; however, our kitchen is not completely gluten free.



— *Housemade Diner* —
CAKES & PIES

- SERIOUSLY BIG CHOCOLATE CAKE**
our famous three-layer cake..... \$9.99
- NEW YORK CHEESECAKE**
lemon cookie crust, topped
with sour cherry sauce..... \$9.99
- CHOCOLATE COVERED
PEANUT BUTTER PIE**
Oreo® crust, peanut butter mousse
and chocolate ganache..... \$9.49
- 24K CARROT CAKE**
a diner favorite, with pineapple,
golden raisins and walnuts with
white chocolate cream cheese icing..... \$9.99

**HOUSE-MADE
DINER PIES**

- our baker's daily creation\$9.49
- make it à la mode\$2.99

- BIG CUP O' CHOCOLATE**
mug of warm, double chocolate
lava cake topped with Johnson's
Triple Vanilla Bean ice cream..... \$9.99

— *Floats &* —
MILKSHAKES

- CLASSIC MILKSHAKES & MALTS**
Johnson's ice cream, chocolate,
strawberry or vanilla \$6.79
- BUCKEYE MILKSHAKE**
peanut butter, chocolate, Oreo® crumbs,
peanuts, whipped cream, cherry \$6.99
- ROOT BEER FLOAT**
root beer, Johnson's Vanilla Bean ice cream..... \$5.99
- BANANA-RAMA MILKSHAKE**
Johnson's Vanilla Bean ice cream,
banana, caramel, graham cracker,
whipped cream, cherry \$6.99

— *Favorite* —
PICK ME UPS

- COLD BREW COFFEE**
slow steeped daily..... \$4.19
- COFFEE** \$3.99
- TEA**
hot or iced \$3.99
- COCONUT COLD BREW**
house-steeped cold brew,
oat milk, coconut.....\$5.99

— *Fine Dessert* —
COCKTAILS

- CAFÉ MARTINI**
Wheatley vodka, cold brew, hazelnut,
chocolate, bitters..... \$11.49
- COCONUT ALMOND MILKSHAKE**
cocoa, vanilla, coconut,
almond-infused vodka and ice cream..... \$9.99

After Dinner
WINES

- MOSCATO, SEVEN DAUGHTERS**
Veneto, Italy
\$10.95 | \$16.25 | \$44
- CAVA, BRUT, POEMA**
Catalonia, Spain
\$8.95 | \$12.95 | \$36
- ALCOHOL- REMOVED
SPARKLING, MIONETTO**
Veneto, Italy
\$10.75 | \$15.75 | \$41

CBUS 3.26

CBUS 3.26



AVAILABLE IN OUR BAR ONLY
MONDAY – FRIDAY | 4 - 6 P.M.

— *Happy Hour* —

DRINK SPECIALS

HANDCRAFTED COCKTAILS \$7
from our specialty list

WELL LIQUORS \$6
add \$1 for rocks and martini pours

**SELECTED
WINES BY THE GLASS** \$6

DOMESTIC BEERS \$4

DRAFTS \$5

Happy Hour

APPETIZERS

\$6

BLUE CHEESE POTATO CHIPS

WARM PRETZEL & CHEESE

\$8

HOT AND SOUR CALAMARI

TAMARIND GLAZED

CHICKEN WINGS

OLD BAY SHRIMP COCKTAIL

CBUS 8.25

GRANDVIEW | 614.291.3663

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