

Hors d'Oeuvres

MAC & CHEESE CUP

Sweet Carrot Mac 'N' Cheese served in a crisp parmesan cup. **VEG**

CORN SALSA CUP

Sweet Carrot Corn Salsa tossed with cotija cheese, served in a tortilla cup. **VEG**

CHARRED VEGETABLE SKEWER

Charred trio of seasonal vegetables skewered together with a maple cayenne drizzle. **V+/VEG/GF/DF**

SEASONAL SUCCOTASH CHIP

Seasonal succotash salad spooned over a Saratoga chip. **V+/VEG/GF/DF**

TOMATO PESTO PALMIER

Coin of flaky puff pastry spiraled with basil pesto and topped with fresh tomato bruschetta. **VEG**

SWEET CARROT

OHIO CHICKEN MEATBALL SKEWER

Signature Sweet Carrot Ohio Chicken Meatball simmered in Whoo Tang ginger sesame chili sauce.

PARMESAN HERB CHICKEN BITE

Parmesan & panko crusted fried chicken with lemon aioli dipping sauce.

CANDIED BACON MELON SKEWER

Thick cut candied bacon paired with fresh melon. **GF/DF**

PETITE BLT POTATO

Petite potatoes filled with sour cream, crispy bacon, roasted kale and pickled tomatoes. **GF**

SESAME SHRIMP SKEWER

Marinated shrimp brushed with sweet chili glaze. **GF/DF**

CLASSIC CRAB CAKE

Jumbo lump crab, panko crusted and served with lemon caper aioli.

TUNA POKE CRISP

Tuna poke with carrot-scallion slaw, garnished with toasted sesame seeds. **DF**

KAHLUA PORK CRISP

Roasted kahlua pork with grilled pineapple salsa and topped with chipotle lime aioli.

SHREDDED SHORT RIB CRISP

Shredded short rib with carrot-scallion slaw and topped with chipotle lime aioli.

BALSAMIC BEEF AND ROASTED TOMATO SKEWER

Balsamic beef skewered with an olive oil roasted tomato. **GF/DF**

"GET TOGETHER" PUB MIX

Savory & spicy pub mix.

Seasonal Menu JULY - OCTOBER

APRICOT LAVENDER BRIE PHYLLLO CUP

Lavender apricot preserves, double cream brie. **VEG**

STUFFED SHISHITO PEPPER

Charred shishito pepper, whipped berry boursin filling. **VEG/GF**

SWEET POTATO ARANCINI

Fried sweet potato and rice fritter served with a chipotle aioli. **VEG**

STUFFED PICKLED BEET

Pickled beet stuffed with walnut herb gremolata.
V+/VEG/GF/DF/contains nuts

MUSHROOM PESTO PALMIER

Coin of flaky puff pastry, goat cheese, and rich mushroom duxelle. **VEG**

TUSCAN MEATBALL

Traditional Italian meatball made with beef and pork, tomato pesto.

BACON WRAPPED PEACHES

Fresh peaches wrapped in bacon, BBQ sauce. **GF/DF**

SMOKED CHICKEN EN CROUTE

Slow cooked pulled chicken, parmesan palmier, pickled onions and fresh herbs.

CHICKEN SALAD WONTON CUP

Creamy chicken salad, crispy wonton cup. **contains nuts**

TERIYAKI BEEF SATAY

Skewered beef, teriyaki glaze.

Displays & Platters

MARINATED BEEF TENDERLOIN PLATTER

Marinated beef tenderloin, cooked to medium-rare, sliced and served with horseradish cream, roasted mushrooms, and fresh slider rolls. **DF**

ROASTED TURKEY PLATTER

Herb rubbed turkey breast, sliced and served with dijon mustard sauce, caramelized onions, and fresh slider rolls. **DF**

WHOLE ROASTED CHICKEN

Served whole or carved with BBQ sauce, pickled onions, and house Saratoga chips. **GF/DF**

WHOLE POACHED SALMON

Lemon and herb poached salmon, served whole with marinated cucumber, dill crema, and rye toast. **DF**

CLASSIC SHRIMP COCKTAIL

Poached and chilled shrimp, house cocktail sauce, and fresh lemon. **GF/DF**

ARTISAN CHEESE BOARD

Trio of domestic and imported artisan cheeses, marinated olives, dried and fresh berries, and flatbread crackers. **VEG**

CHARCUTERIE BOARD

Trio of domestic and imported meats, pickled vegetables, and flatbread crackers. **DF**

VEGETABLE CRUDITE

Roasted, pickled, and raw vegetables with our signature dill dip. **VEG/GF**

FRUIT & BERRY PLATTER

Assortment of seasonal fruit and berries. **V+ / VEG / GF / DF**

Seasonal Menu JULY - OCTOBER

SEASONAL FLATBREAD

Tomato caper marmalade, crumbled feta, fresh arugula, balsamic reduction. **VEG**

GRILLED VEGETABLE PLATTER

Seasonal veggies drizzled with balsamic glaze, shaved parmesan. **VEG / GF**

MEXICAN STREET CORN COBBETTES

Mini corn on the cob, chipotle aioli, cotija cheese, cilantro. **VEG / GF**

Sliders & Dips

BUFFALO CHICKEN DIP

Slow roasted chicken folded into a blend of spicy buffalo sauce and cheese. Served warm with celery sticks and pretzel bites.

CHORIZO CRAB DIP

Hot and smoky chorizo and jumbo lump crab folded into a blend of sharp cheddar cheese. Served warm with tortilla chips. **GF**

SPINACH, KALE & ARTICHOKE DIP

Wilted greens and chopped artichokes blended with cream cheese. Served warm with tortilla chips. **VEG**

SALMON SLIDER

Seared salmon, caper aioli, fresh greens and pickled onion on a fresh slider bun. **DF**

FALAFEL SLIDER

Falafel patty, vegan aioli, lettuce, and pickled onion on a fresh slider bun. **V+ / VEG / DF**

TENDERLOIN BUTTER SLIDER

Shaved beef tenderloin, horseradish cream, caramelized onion, fresh greens on a button slider bun.

TUSCAN MEATBALL BUTTON SLIDER

Traditional Italian meatball, mozzarella, and tomato pesto on a button slider bun.

MAPLE FRIED CHICKEN SLIDER

Slightly spicy fried chicken drizzled with Ohio maple syrup, fresh greens, sweet pickle, and remoulade sauce on a fresh slider bun.

MEDITERRANEAN DIP TRIO

Classic hummus, marinated olive tapenade, seasonal spread, and petite naan. **VEG / DF**

SEA SALT SARATOGA CHIPS & DIP

House fried potato chips and homemade chive dip. **VEG / GF**

SEASONAL SALSATRIO

Traditional, spicy, and seasonal salsa served with tortilla chips. **V+ / VEG / GF / DF**

Entrées

Beef

SPLIT STRIP STEAK
SLICED TENDERLOIN
SHORT RIB
FILET MIGNON

Pork

CARAMELIZED PORK LOIN

Chicken

CHICKEN BREAST
AIRLINE BREAST
CHICKEN LEG QUARTER

Fish

SALMON

Specialty Sauces

Red Wine Demi

Best served with beef & pork. GF/DF

Tomato Caper Marmalade

Best served with beef & chicken.
V+/VEG/GF/DF

Dijon Glaze

*Best served with pork, chicken,
& fish. V+/VEG/GF/DF*

Herbed Compound Butter

Best served with beef & fish. VEG/GF

Roasted Garlic Cream Sauce

*Best served with pork, chicken,
& fish. VEG*

Caramelized Citrus Miso Jus

*Best served with pork, chicken,
& fish. V+/VEG/GF/DF*

Seasonal Menu JULY - OCTOBER

Fish

LOBSTER SCAMPI

*Butter poached lobster mean tossed
in lemon herb white wine sauce.*

Vegetarian

STUFFED ACORN SQUASH

*Wild rice blend with apples and
celery, baked into seasonal acorn
squash. V+/VEG/GF/DF*

Specialty sauces

Kale-Walnut Pesto

Best served with fish & chicken.
VEG/GF/contains nuts

Peach Bacon Chutney

*Best served with pork, chicken, and
fish. GF/DF*

Creole Mustard Sauce

*Best served with pork, chicken, and
fish. VEG/GF*

Vegan & Vegetarian Entrées

CAULIFLOWER STEAK

*Herb roasted cauliflower steak with
fresh pesto. VEG/GF*

MEDITERRANEAN RED LENTIL PENNE

*Al dente red lentil penne, wilted
kale, roasted garbanzo beans,
and toasted pine nuts tossed in a
blistered tomato jus.*
V+/VEG/GF/DF/contains nuts

PASTA PRIMAVERA

*Al dente pasta, wilted greens, and
roasted vegetables tossed with
garlic herb oil. V+/VEG/DF*

Sides

LASAGNA FLORENTINE ROLL
VEG

SWEET CARROT
MAC 'N' CHEESE
VEG

YUKON GOLD MASHED
POTATOES
VEG/GF

ROSEMARY ROASTED
FINGERLING POTATOES
V+/VEG/GF/DF

OLIVE OIL & SALT RUBBED
BAKED POTATOES WITH
SOUR CREAM
V+/VEG/GF

SWEET POTATO PUREE WITH
MPALE BROWN BUTTER
VEG/GF

WILD RICE PILAF WITH
CARAMELIZED ONION
BROWN BUTTER
VEG/GF

GINGER BASMATI RICE
V+/VEG/GF/DF

OLIVE OIL POACHED GREEN
BEANS WITH SWEET PEPPERS
V+/VEG/GF/DF

ROASTED HEIRLOOM CARROTS
V+/VEG/GF/DF

HERBS DE PROVENCE
SEASONAL ROASTED
VEGETABLES
V+/VEG/GF/DF

BRAISED LOCAL GREENS WITH
CARAMELIZED LEEKS & FENNEL
VEG/GF/DF

Seasonal Menu

JULY - OCTOBER

SWEET POTATO SALAD

Sweet potatoes, celery, red onion, dried cranberries, and tarragon, tossed in maple vinaigrette. V+/VEG/GF/DF

GRILLED SHISHITO PEPPERS

Grilled shishito peppers toosed with caramelized onion and chopped apricots. V+/VEG/GF/DF

CORN COBB SALAD

Chopped crisp romaine, sauteed sweet corn, diced tomatoes, bleu cheese crumbles, hard boiled egg, diced crispy bacon, buttermilk chive dressing. GF

SWEET CORN CHOWDER

Creamy chowder made with fresh sweet corn. VEG

Salad

HIGH LINE CAR HOUSE SALAD

Baby little gem lettuce, lemon shallot vinaigrette, charred peppers, sun dried tomatoes, marcona almonds, and shaved pecorino romano. VEG/GF/contains nuts

THE FIVES SALAD

Miniature romaine hearts, pickled red onion, fresh radish, crumbled blue cheese, roasted tomatoes, chive buttermilk dressing, and cornbread shortbread croutons. VEG

CHEF'S GARDEN SALAD

Artisan greens, shredded carrots, fresh cucumber, roasted tomatoes, and garlic herb croutons. V+/VEG

Soup

SMOKED TOMATO BISQUE

Rich and smoky tomato bisque finished with cream and topped with gouda croutons. VEG

CHARRED CARROT GINGER

Charred carrot and ginger soup topped with a pickled beet chip. V+/VEG/GF/DF

Bread

HERBED BISCUITS

Served with honey butter

SCALLION CORN BREAD MUFFINS

Served with honey butter

SLICED ARTISAN BREAD

Served with butter

DINNER ROLLS

Served with butter

PUFF PASTRY STRAWS

Brunch Packages

LIGHT & BRIGHT

Includes:

- 3 Cheese & Herb Frittata, garnished with Tomato Marmalade **VEG/GF**
- Roasted Breakfast Potatoes **V+ / VEG/GF/DF**
- Applewood Smoked Bacon or Turkey Sausage Patties **GF/DF**
- Petite Ham & Cheese Biscuits
- Petite Chicken Salad Biscuits
- Fruit Skewers with Yogurt Dip **VEG/GF**
- Chef's Garden Salad with buttermilk chive dressing or balsamic vinaigrette **VEG**

SWEET & SAVORY

Includes:

- Roasted Vegetable Strada **VEG**
- Roasted Breakfast Potatoes **V+ / VEG/GF/DF**
- Applewood Smoked Bacon. **GF/DF**
- French Toast Bake with Maple Syrup **VEG**
- Fruit Skewers with Yogurt Dip **VEG/GF**
- Caprese Stack Salad **VEG/GF**
- Roasted Turkey Platter with Fresh Rolls and Mustard Trio **DF**

Stations & Bars

BREAKFAST CARVING STATION

Roasted Pork Belly

With BBQ sauce and Maple Syrup. **DF**

Crepe Brulee French Toast Challah

With butter, berry compote and maple syrup. **VEG**

OMELETTE STATION

Made to order omelet station with toppings including feta cheese, cheddar cheese, diced bacon, wilted spinach, sauteed peppers & onions, fresh pico de gallo. **VEG/GF/DF**

A La Carte Brunch

3 CHEESE & HERB FRITTATA

serves 10

Crustless egg bake, loaded with cheese and fresh herbs, garnished with tomato marmalade. **VEG/GF**

ROASTED VEGETABLE STRADA

serves 10

Egg casserole filled with crusty brioche, roasted vegetables. **VEG**

ALMOND BERRY OVERNIGHT OATS

Oats bloomed with almond milk, topped with berry compote and toasted almonds. **V+ / VEG/GF/DF**

ASSORTED PEPTITE PASTRY

serves 10

Fresh baked assorted pastry. **VEG/contains nuts**

MINI QUICHE

serves 10

Petite tart shell filled with choice of:

- Classic bacon and cheddar
- Broccoli gruyere - **VEG**
- Triple cheese and chives - **VEG**

BREAKFAST BURRITOS

[minimum order of 12]

Fluffy eggs, cheddar cheese, and crispy bacon served with salsa and avocado crema.

VEG OPTION: substitute bacon with roasted peppers, broccoli & caramelized onions.

DIY TOAST BAR

Station includes whipped butter, whipped cream cheese, berry jam, avocado butter, and your choice of three varieties of bread:

- Bagels
 - Biscuits
 - Sliced Artisan Bread
- VEG/DF**

SWEET POTATO HASH

Seared sweet potatoes with chives, caramelized onions, and peppers.

V+ / VEG/GF/DF

ROASTED BREAKFAST POTATOES

Roasted potatoes seasoned and tossed with scallions. **V+ / VEG/GF/DF**

PETITE BISCUIT SLIDERS

serves 10

Choice of two:

- Ham, egg, and cheese
- Chicken salad
- Egg salad - **VEG**
- Boursin cucumber - **VEG**
- Bacon jam, egg, and cheese

BLT CHARCUTERIE BOARD

serves 10

A rancher's platter filled with sliced pork belly, bacon wrapped asparagus, caramelized onion-bacon jam, tomato chutney, local lettuce, and fresh sourdough. **DF**

APPLEWOOD SMOKED BACON

GF/DF

TURKEY SAUSAGE PATTIES

GF/DF

Dessert

SEASONAL MINIATURE TRIO

Mini chocolate cakes, mini cheesecake, and seasonal mousse. **VEG**

PETITE COOKIE & BROWNIE PLATTER

Assortment of mini cookies and brownies. **VEG**

CHOCOLATE TURTLE CAKE

Chocolate cake with caramel and candied pecans.

VEG/contains nuts

SEASONAL MOUSSE PARFAIT **VEG**

VANILLA BEAN CHEESECAKE

Thick and creamy cheesecake, brown sugar graham crumble, and sweet caramel drizzle. **VEG**

PETITE CRÉME BRULÉE TRIO

Classic vanilla bean, rich chocolate, and seasonal crème brulée. **VEG/GF**

MILK & COOKIE BAR

Deep dish chocolate chip cookie bars served with iced coffee or milk. **VEG**

DIY SHORTCAKE BAR

Sweet cream shortcake biscuits with seasonal sugar cured fruit, vanilla bean whipped cream, honey, and caramel sauce. **VEG**

VEGAN CHOCOLATE BUCKEYE MOUSSE CUP

Chocolate and peanut butter mousse. **V+/VEG/GF/DF/contains nuts**

Late Night

GARLIC KNOTS

Pizza dough knotted with roasted garlic parmesan and served with rich marinara. **VEG**

PEPPERONI KNOTS

Pizza dough knotted with pepperoni and served with rich marinara.

CHICKEN WINGS

Chicken wings tossed in smoky BBQ or buffalo sauce, served with bleu cheese dip and celery sticks. **GF/DF**

PRETZEL BITES & BEER CHEESE

Homemade beer cheese and salted pretzel bites. **VEG**

“GET TOGETHER” PUB MIX

Savory & spicy pub mix.