

# EAT

Kitchen Service Available 7 Days a Week.

→ Monday – Thursday: 4pm – 10pm

→ Friday – Saturday: 4pm – 11pm

→ Sunday: 11am – 3pm (Brunch) 4pm – 10pm (Dinner)

## BRUNCH

*NSYC Breakfast Sandwich* \$10  
house-made pork sausage, cage-free egg, cheese, arugula, 16 Bricks Mufaletta bun <sup>GF</sup>

*Breakfast Poutine* \$10  
fresh cut kennebec fries, NSYC goetta gravy, wisconsin cheese curds, scallions, fried cage-free egg

*Hawt Mess* \$10  
house-made pork sausage, ohio hickory bacon, cage free eggs, kennebec potatoes, red and green bell peppers, yellow onions, aged white cheddar cheese <sup>GF</sup> served with toasted 16 Bricks bread

*Killer Tofu* \$9  
organic nasoyu tofu, red and green bell peppers yellow onions, tumeric, cumin and fresh herbs <sup>VE GF</sup> served with home fries

*Freedom Toast* \$9  
don't mess with texas toast, ohio maple syrup, blueberries, strawberries, whipped cream <sup>GF VG</sup>

## Vitteler: METTALICA

<sup>GF</sup> Gluten Free

<sup>VG</sup> Vegetarian

<sup>VE</sup> Vegan

<sup>SS</sup> Sauces served on side

<sup>VE</sup> Available to be made vegan

<sup>GF</sup> Gluten free bread available

Please ask our staff if you would like to sub ingredients to make dishes Gluten Free, Vegetarian, or Vegan.



## BRUNCH SIDES

*Home Fries* \$4  
fresh home fries <sup>GF VE</sup>

*Fresh Fruit Medley* \$3  
subject to market availability <sup>VE GF</sup>

*Fries (plate)* \$4  
a full plate of fresh cut kennebec fries, <sup>GF VE</sup>

## LUNCH

*House Smoked Wings* 6 for \$8  
12 for \$15  
chestnut farms jumbo wings with house rub and herb blend, available in **classic franks butter, parmesan garlic or cilantro honey lime.**  
+ \$1 bleu cheese or nascar sauce

*House Smoked Pulled Pork Sandwich* \$11  
boston butt slow smoked for 8 hours, pickled red onion, fried egg, house carolina mustard sauce, Mufaletta bun. +\$2 fresh cut fries

## COCKTAILS

*Yacht Club Bloody* \$10  
jon's secret home made bloody mix, stoli, and citrus juices. garnished with celery, house smoked boston butt pulled pork slider, american hickory bacon, and a house smoked amish jumbo wing

*Kiki Tikii* \$10  
gin, lavender, lime, sparkling wine, lychee

*Surf Cincinnati* \$8  
bourbon, pineapple, lemon, house triple sec, sparkling wine

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.