

Tuesdays - Thursdays, 12-4 PM
and anytime kitchen is closed.

GRAB & GO

All Grab & Go items are pre-made and each has limited daily availability.



Place your order at the register.

SPREADS & DIPS

Bruschetta 6

Marinated Italian tomato relish with red onion and fresh basil, garlic, olive oil, and balsamic vinegar. Served with crackers.

Buffalo Chicken Dip 7

A spicy spread with cream cheese, chicken, buffalo sauce, ranch, and cheddar cheese. Served with tortilla chips.

Chicken Salad 7

House made savory chicken salad made with oven roasted chicken, fresh dill, celery, onion, and Duke's mayonnaise. Served with crackers.

MORE OF A MEAL

Italian Wrap 9

Ham, salami, pepperoni, provolone cheese, lettuce, red onion, and pepperocinis wrapped in a flour tortilla.

Chicken Caesar Salad 8

Romaine lettuce chopped, topped with shaved parmesan cheese, house made croutons, chicken and Caesar dressing.

Charcuterie Plate 12

Meats: Salami, Pepperoni

Cheeses: Cheddar, Gouda

Additional seasonal accompaniments

SWEETS AND SNACKS

Chips 1.50

Miss Vickie's: Sea Salt & Vinegar, Jalapeno, BBQ, Spicy Dill Pickle, or Sea Salt

Chocolate Chip Cookies 2

Two house-baked cookies

Caramel Apple Creme Salad 5

Chopped apple slices and snickers mixed with vanilla fluff and topped with caramel sauce.

MENU



Place your order at the register.

**Our food menu is designed to enhance your experience not fill you up. If you are looking for a full meal we recommend ordering two items per person.

SPECIALS

Fall Menu: September–November

Buffalo Chicken Dip 9

Cream cheese and chicken melted together with cheddar cheese, buffalo sauce, ranch, and served with tortilla chips.

3-Cheese Macaroni & Cheese 8

Elbow macaroni in a creamy cheese sauce, topped with seasoned breadcrumbs and served in a hot cast iron skillet.

Pepperoni Pizza Panini 7

Home-style pizza sauce on sourdough bread with pepperonis and mozzarella cheese. Served with ranch on the side.

Caramel Apple Creme Salad 5

Crisp granny smith apples and chopped Snickers bars mixed with vanilla fluff and topped with caramel sauce.

SMALL PLATES

Shareable or single serve as a light meal

Bruschetta 7

Marinated Italian tomato relish with red onion and basil served on toasted baguette crostini.

Korean BBQ Flatbread 9

Flatbread grilled with a mild Korean bbq sauce, grilled chicken, red onion, and mozzarella, topped with ranch dressing.

Toasted Italian Sandwich 9

Toasted ciabatta spread with nut-free pesto, topped with melted mozzarella, ham, salami, pepperoni, and red onion.

Chicken Salad Sandwich 8

House made chicken salad made with oven roasted chicken, fresh dill, celery, onion, and served on toasted ciabatta.

CHARCUTERIE BOARD 20

Serves 1–2 as a light meal or 3–4 as a small plate

Meats: Salami, Pepperoni, Prosciutto

Cheese: Sharp Cheddar, Gouda, Brie

Additional accompaniments vary seasonally

MENU



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SALADS

Buffalo Chicken 9

Romaine lettuce chopped, topped with red onion, celery, tortilla strips, buffalo chicken, shaved parmesan and ranch dressing.

BBQ Chicken 9

Romaine lettuce chopped, topped with red onion, jalapenos, house made crouton, and shaved parmesan, with Korean BBQ sauce and ranch dressing.

Caesar 6 (+\$2 to add chicken)

Romaine lettuce chopped, topped with shaved parmesan cheese, house made croutons, and Caesar dressing.

SWEETS

Cast Iron Cocoa Cake 5 (+\$1 to add ice cream)

A brownie style cake baked to gooey perfection. Topped with homemade whipped cream and caramel sauce.

Blackberry Lemon Posset 7 (limited daily availability)

A silky lemon and cream dessert topped with caramelized sugar and fresh fruit. Flavor changes seasonally.

SPECIALS

Fall Menu: September–November
Drinks inspired by the women of *Gilmore Girls*



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ESPRESSO

The Loral 7

Iced Caramel Creme Brule Latte made with house syrup, swiss chocolate cold foam, and topped with caramel drizzle.

The Rory 7

Iced Apple Crisp Latte made with house syrup, salted caramel cold foam, and a cinnamon sprinkle.

TEA

The Paris 6

Caramel Chai Latte made with caramel creme brulee syrup, masala chai tea, and foamed milk.

MOCKTAIL

The Lane 6

Spiced Apple Cider Spritz made with apple crisp syrup, pressed apple cider, and ginger ale.

SANGRIA

The Emily 7

Make it Red or White! Apple Cider Sangria made with apple crisp syrup, pressed apple cider, and a splash of club soda

WINE

Sweet Walter Blackberry Wine 10 / 30

Bully Hill Vineyards – NY

Sweet Walter Cherry Wine 10 / 30

Bully Hill Vineyards – NY

DRINKS

Place your order at the register.



SODA (canned) 2

Coke / Coke Zero

Dr Pepper / Dr Pepper Zero

Sprite / Sprite Zero

Ale 8 (bottled)

Fiji Water

Tap water is available upon request and is free.

FANCY FIZZIES

No need for alcohol to be involved to have a fun little beverage!

French Lemonade 4

Made with freshly squeezed lemon juice and sparkling water.
Make it fruity by adding a syrup: (Blackberry, Peach, Strawberry)

Blackberry Italian Soda 3

Sparkling water mixed with blackberry syrup and a splash of heavy cream. Sub blackberry for any of our flavored syrups.

Faux-mosa 4

Sparkling grape juice topped with your choice of juice:
Orange, Cranberry, Pineapple

Dirty Soda 3

Order any of our sodas mixed with any of our flavored syrups and topped with a splash of cream OR cold foam.

ALCOHOL REMOVED (21+)

Prosecco - Zero Alcohol 10/30

Zonin - Veneto, Italy - NV

Berry Sour - Zero Alcohol 5

Go Brewing

COFFEE



Place your order at the register.

Milk Options: Almond, Oat, Whole

ESPRESSO

Double Shot	2 oz (hot)	5
Cappuccino	9 oz (hot)	5
Americano	6 oz (hot) / 16 oz (iced)	4
Latte	9 oz (hot) / 16 oz (iced)	6
Mocha	9 oz (hot) / 16 oz (iced)	6
Shaken Espresso	16 oz (iced)	7

BLACK COFFEE 4

TEA 4

**Earl Grey, Masala Chai, Blueberry
Hibiscus, and Peppermint**

SHOP FAVORITES

123 Iced Latte 7

White chocolate and caramel syrup blended with espresso and your choice of milk. Topped with french vanilla cold foam.

London Fog 5

Hot Earl Grey tea sweetened with vanilla syrup and topped with steamed milk.

Chai Latte 5

Hot Masala Chai tea sweetened with vanilla syrup and topped with steamed milk.

FLAVORS

Add any of these syrups to any beverage.

Ask about our seasonal flavors

Swiss Chocolate / White Chocolate / French Vanilla /
Caramel / Strawberry / Blackberry / Peach / Seasonals

BEER/WINE

Place your order at the register.



BEER / CIDER (canned) 5

Salted Caramel Apple: Blake's Hard Cider

Triple Jam: Blake's Hard Cider

Cincy Light Lager: Rhinegeist Brewery

Gerst Amber Ale: Yazoo Brewing Co.

WINE COCKTAILS

Mimosa 7 (make it a double for 12)

4 oz of Prosecco mixed with 2 oz fresh fruit juice: Orange, Cranberry, or Pineapple

Strawberry Rosé Spritz 7

A dry Rosé mixed with strawberry syrup, fresh lemon juice, and topped with sparkling water – made to order.

Berry Sangria 7

Merlot mixed with fresh orange juice, strawberry and blackberry syrup, and topped with sparkling water.

WINE FLIGHTS

Each of our flights are served as four 2oz pours. Ask for genre based book recommendations paired to each glass!

Happily Ever After 11

Merlot, Rosé, Sauvignon Blanc, Moscato

The Red Herring 13

Pinot Noir, Malbec, Merlot, Cabernet Sauvignon

Slice of Life 12

Four sweet seasonal flavors

WINE



Place your order at the register.

RED

Cabernet Sauvignon, Principi di Butera 11 / 33

Butera, Italy - 2022

Merlot, Maison Nicolas 9 / 27

Languedoc-Roussillon, France - 2022

Pinot Noir, Nicolas Idiart 11 / 33

France - 2023

Malbec, Altos Las Hormigas 10 / 30

Mendoza, Argentina - 2024

Concord, St Julian Winery 9 / 27

Michigan

ROSÉ

Rosé, Pasqua 15 / 45

Veneto, Italy - 2023

**Ask about our sweet
seasonal flavors**

WINE



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WHITE

Sauvignon Blanc, Overstone 9 / 27

Marlborough, New Zealand - 2024

Pinot Grigio, Ca' del Sarto 11 / 33

Friuli-Venezia Giulia, Italy - 2024

Chardonnay, Principi di Butera 11 / 33

Sicily, Italy - 2024

Riesling, Dr. L 10 / 30

Mosel, Germany - 2024

Moscato d'Asti, Vietti 11 / 33

Piedmont, Italy - 2024

SPARKLING

Prosecco, Scarpetta 10 / 30

Veneto, Italy - 2023

Brut, Saint-Hilaire 13 / 39

Languedoc-Roussillon, France - 2021

Cava Brut, Blanchard Perez 10 / 30

Catalonia, Spain