

REVIVAL



GOOD TIMES & GOOD SPIRITS

OCTOBER 2023

Main

NAAN SMASH BURGER

\$12.5

Naan — 2 ¼ lb burgers — Paneer Cheese — Tandoori Aioli — Butter-crunch Tomato — Pickled Onion

DUCK CONFIT POT PIE

\$17

Pulled Confit Duck — Carrot — Parsnip — Potato Onion — Crispy Skin

MONKFISH MOSAIC

\$13.5

Dry Brined Sous Vide Monkfish — Kombu Pesto — Blistered Tomato — Braised Lentil Stew

BRAISED PORK CHEEK

\$17.5

Pulled Pork Cheek — Sautéed Asian Sesame Bean Salad — Turmeric Cream Sauce — Brined Sprouts

SPAGHETTI AND MEATBALLS

\$14

Spaghetti Squash — Braised Meatless Balls (Impossible) — Pomodoro Sauce — Basil Oil

CARBONARA RISOTTO

\$17

Oak and Embers Crispy BBQ Pork Belly — Carbonara Style Risotto — Fava Beans

HONEY LEMON CHICKEN SATAY

\$16

Honey Lemon Marinated Grilled Chicken Skewers Over Sautéed Arugula — Toasted Pine Nuts

FRENCH ONION FILET

\$27.5

Melted Swiss and Parmesan (torched) — Served Over French Onion Soup Baguette



Snack

BASIL PESTO MOZZARELLA ARANCINI STICKS

\$12

House Basil Pesto Risotto — Fresh Mozzarella — Lightly Panko Breaded and Fried — Basil Oil — Sun-dried Tomato Ranch — Greens

CAULIFLOWER TOTS

\$14

Cauliflower — Onion — Parmesan Cheese — Ground Almond Tomato Jam

SMASHED ARTICHOKE HEARTS MEUNIÈRE

\$12

Roasted Quartered Artichoke Hearts — Brown Butter Meunière (white wine, butter, shallot, lemon) — Pickled Peas

PICKLED SCOTCH EGGS

\$12

6 Minute Beet Brined Pickled Eggs — Chorizo — Lightly Panko Breaded and Fried — Roasted Romesco

SPANAKOPITA

\$14

Triangles — Spinach — Green Onion — Shallot — Feta — Ricotta in Layered Filo — Served over Garlic Aioli

FAVA BEAN HUMMUS

\$12

Green Chic Peas — Fava Beans — Tahini — Garlic — Lemon Naan — Pickled Beet — Cucumber — Carrot — Olives

WHIPPED BRÛLÉE BRIE CHEESE

\$14

Whipped Baked Brie — Brûlée — Honey — Mild Chili Oil Cinnamon All Spice Crostini

JOJO'S GF

\$8.5

Seasoned Breaded Potato Wedges — Choice of Sundried Tomato Ranch or Garlic Truffle Aioli

NAAN FLATBREADS

Confit Duck, Brie, Caramelized Onion, Arugula, Tomato Jam

\$12

Feta Cheese, Spinach, Artichoke, Garlic Aioli, Olive Oil

\$10

ARUGULA PARMESAN SALAD

\$8

Arugula — Shaved Parmesan — Fried Baguette Crouton — Parmesan Crisp — Honey Lemon Vinaigrette

CHOPPED SALAD

\$10

Chopped Romaine — Cherry Tomato — Smoked Gorgonzola Cheese Avocado Crispy Oak and Embers BBQ Pork Belly — Stout White French Dressing

(Mango Margarita Vinaigrette and Sun-Dried Tomato Ranch are also available.)



Reynard the Fox

Reynard is a classic character in medieval folklore. He's a cunning, intelligent, and mischievous creature, often depicted as a trickster. Reynard is known for his complex personality, embodying both admirable and devious traits.

Each drink on the menu is a reflection of the multifaceted character of Reynard the Fox. Our diverse range of Old Fashioneds mirrors the complexity of Reynard's personality. Every sip is an exploration into the enigmatic world of a character who has captivated audiences for centuries. Enjoy the journey into the revival of ancient folklore, where each drink tells a story of the legendary Reynard the Fox.

Old Fashioned

REYNARD'S REVIVAL \$15

Fords Gin – St. Germain – Orange Bitters – Smoked

REYNARD'S REFORM \$15

Old Forester 1920 Prohibition – Simple Syrup – Black Walnut Bitters

REYNARD'S RETREAT \$15

Knob Creek Smoked Maple – Cinnamon Syrup – Chocolate Bitters

REYNARD'S REBELLION \$15

Casamigos Reposado – Cinnamon Syrup – Plum Bitters

REYNARD'S RAGE \$15

Plantation Overproof Rum – Ginger Syrup – Lime Bitters

REYNARD'S RENAISSANCE \$15

Brown Butter Fat Washed Makers Mark 46 – Brown Sugar Syrup
Angostura Bitters

REYNARD'S RITUAL \$15

New Riff Rye – Pumpkin Pie Syrup – Orange Bitters

Signature Cocktails

RUBY SOUR \$12

Bombay Gin – Aperol – Grapefruit – Egg White – Cranberry Bitters

MARTINEZ \$15

Vim & Peel Gin – Luxardo Liqueur – Amaro di Angostura
Angostura Bitters

FALL ESPRESSO MARTINI \$12

Vodka – Coffee Liqueur – Espresso – Pumpkin Foam

FIG MULE \$12

Vodka – Fig Syrup – Lime – Ginger Beer

THE TUXEDO \$12

Gin – Vodka – Lillet Blanc – Orange Bitters

CUBANIA \$13

Dark Rum – Lime – Mint – Grapefruit Bitters – Prosecco

THE MILAN \$13

Sazerac Rye – Sweet Vermouth – Cynar

SUNSET REVERIE \$11

Stoli Vanilla – Passoa – Passionfruit Juice – Pineapple Juice

PEARFECT POUR \$15

Grey Goose Pear – Tanqueray – Aperol – Amaro Nonino
Lime – Agave – Poured over Hibiscus Leaves

LAVEND*EARL* PALMER \$12

Earl Grey infused Vodka – Lavender Syrup – Lemonade

CLARIFIED MARGARITA \$16

Espolon Reposado – Cointreau – Lime – Clarified

GINGER SNAP \$16

Basil Hayden Toasted Bourbon – Amaretto – Amaro di
Angostura – Ginger Syrup – Lemon

THE HARVEST \$14

Hennessy – Cinnamon Syrup – Apple Butter

ELLSWORTHY MOCKTAILS

(Mocktails can be crafted into Cocktails as well)

WHITE TEA PALOMA \$8

White Tea – Grapefruit – Honey – Soda

LAVENDER HAZE \$8

Butterfly Pea Flower Tea – Lavender Simple Syrup
N/A Lemon Bitters – Egg White – Lemon

Beer

BEERS ON DRAFT

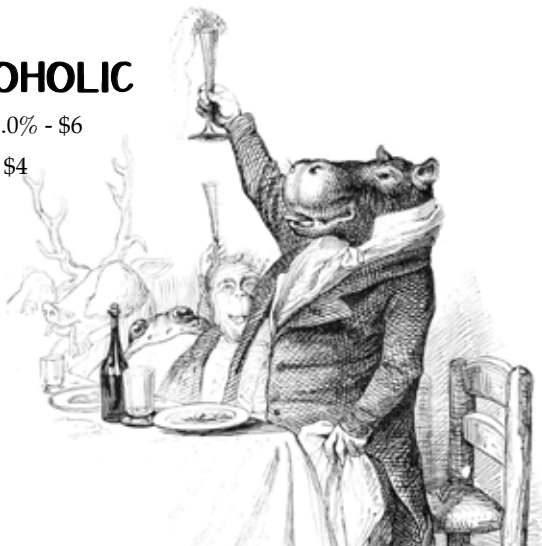
Great Lakes Dortmunder – Cleveland, OH - \$7
R. Shea Pumpkin Ale – Akron, OH - \$7.50
Masthead IPA – Cleveland, OH - \$7
Left Hand Peanut Butter Milk Stout
Longmont, Colorado - \$10.50

BOTTLES AND CANS

Urban Artifact Gadget – Sour - \$9
Abita Purple Haze – Fruit Beer - \$6
Blue Moon – Wheat - \$6
Down East Original – Cider - \$8
Market Garden Cosmic Haze – Hazy Imperial IPA - \$6
Bell's Brewery Amber- Red Ale - \$6
MadTree Seeing Colors – Hazy IPA \$6
Saucy Brew Works B.F.hefe – Wheat - \$6
Rhinegeist Brewery Truth – IPA - \$6
Rhinegeist Brewery Franz – Red Ale - \$7
Corona – Mexican Lager - \$5
Pilsner Urquell - \$8
Stella – Lager - \$6
Michelob Ultra – Lager - \$5
Miller Lite – Lager - \$5
Yuengling – Lager - \$5
High Noon – Grapefruit - \$7
High Noon – Pineapple - \$7
High Noon – Peach - \$7

NON ALCOHOLIC

Bitburger Drive 0.0% - \$6
Abita Root Beer - \$4



Wine

WHITE WINES

Riff Pinot Grigio (Organic) <i>Veneto, Italy</i>	\$9	\$36
Glenelly Estate Chardonnay <i>Western Cape, South Africa</i>	\$11	\$44
Julia James Chardonnay <i>California</i>	\$10	\$42
Totara Sauvignon Blanc <i>New Zealand</i>	\$12	\$48
Michael Lynch Bordeaux Blanc <i>Bordeaux, France</i>	\$12	\$48

RED WINES

Dante Merlot <i>California</i>	\$9	\$36
Bodega Catena Zapata Malbec <i>Mendoza, Argentina</i>	\$10	\$42
Dove and Stone Blend <i>Chalk Hill</i>	\$12	\$48
Substance Pinot Noir <i>Columbia Valley Washington</i>	\$12	\$48
Castoro Cellars Cabernet Sauvignon <i>Paso Robles California</i>	\$12	\$48
The Critic Cabernet Sauvignon <i>Napa Valley</i>	\$14	\$52

SPARKLING & ROSE

LaLuca Prosecco	\$7 (glass only)	
Aime'Roquante <i>Côtes de Provence, France</i>	\$12	\$48
Armas de Guerra <i>Bierzo, Spain</i>	\$11	\$44