

Around the
Table
CINCINNATI'S
UNRESTAURANT

FROM THE KITCHEN



SUMMER

The Table

A CELEBRATION OF THE
SEASON'S FRESHEST FLAVORS



APPETIZER

PAN-SEARED SEA SCALLOPS \$22

Sweet corn purée | Roasted heirloom cherry tomatoes | Crispy pancetta | Citrus-thyme beurre Monté

SALAD

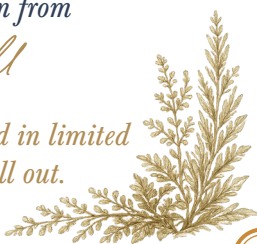
MIXED GREENS & PEACHES \$12

Local mixed greens | Fresh peaches | Goat cheese | Candied pecans | Blueberry | Five spice vinaigrette

A limited-time selection from

Chef Will

Seasonal features are offered in limited quantities and may sell out.



SUMMER



ENTRÉES

RED SNAPPER VERACRUZ \$28

Pan-seared red snapper | Tomato, olive & caper relish | Fresh herbs

Served with lemon-herb orzo

SLOW-SMOKED BEEF BRISKET \$22

House-smoked brisket ends | Bourbon barbecue glaze | Crispy onions | Toasted roll

Served with house slaw

SIRLOIN STEAKHOUSE BURGER \$18

Half-pound sirloin burger | Aged cheddar | Caramelized onion jam | Brioche bun

Served with potato wedges



DESSERT

CLASSIC STRAWBERRY SHORTCAKE \$5

Sweet vanilla shortcake | Macerated strawberries | Fresh whipped cream

Please inform your server of any food allergies or dietary restrictions. Menu items may contain or come into contact with common allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.