



CINCINNATI'S
UNRESTAURANT



LATE SUMMER

At the Table

APPETIZERS

SEARED DIVER SCALLOPS* \$22

Sweet Corn Purée | Charred Sweet Corn |
Crispy Pancetta | Chive Oil

BLUE CRAB CROSTINI* \$16

Lemon Herb Ricotta | Cucumber &
Dill Salad | Lemon | Chive Oil

SALADS

SUMMER GARDEN SALAD \$10

Baby Greens | Heirloom Tomatoes | English
Cucumber | Shaved Radish | Carrots |
Champagne Herb Vinaigrette

BLACKBERRY & GOAT
CHEESE SALAD \$12

Mixed Greens | Fresh Ohio Blackberries |
Goat Cheese | Candied Pecans | Pickled Red
Onion | Blackberry Balsamic Vinaigrette



LATE SUMMER

ENTRÉES

MEDITERRANEAN BRANZINO* \$34

Pan-Seared Mediterranean Branzino | Tomato Confit | Roasted Fingerling Potatoes | Lemon Herb Beurre Blanc

GRILLED BERKSHIRE PORK CHOP* \$28

Peach Bourbon Chutney | Garlic-Herb Yukon Gold Potatoes | Grilled Asparagus

DESSERT

SUMMER BLACKBERRY CHEESECAKE \$6

Vanilla Bean Cheesecake | Brown Butter Graham Crust | Warm Blackberry Compote | Fresh Ohio Blackberries | Whipped Mascarpone | Almond Tuille



A limited-time selection from

Chef Will

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

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.*

