



Around the
Table
CINCINNATI'S
UNRESTAURANT

FROM THE KITCHEN

Early Summer

*A limited-time selection
from Chef Will*

PEI MUSSELS *for one* 22

Steamed PEI mussels in a white wine, garlic, and herb broth. Served with grilled bread for dipping.

Suggested Wine Pairing

Astrolabe Sauvignon Blanc
Marlborough, New Zealand \$13 glass

Suggested Beer Pairing

Pilsner (Italian Or Scrimshaw) \$8 | \$5

MIXED GREENS WITH CHERRY
VINAIGRETTE *for one* 12

Seasonal greens, dried cherries, candied pecans, goat cheese, and house-made cherry vinaigrette.



FROM THE KITCHEN

Early Summer

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GRILLED FILET MIGNON | CHIMICHURRI *for one* 42

Wood-grilled filet mignon topped with house-made chimichurri, served with herb-roasted fingerling potatoes and grilled corn ribs.

Suggested Wine Pairing

Luigi Bosca Malbec
Mendoza, Argentina \$9 glass

Los Vascos Cromas Carmenere Gran
Reserva
Central Valley, Chile \$12 glass

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BLACKBERRY COBBLER *for one* 9

Warm blackberry cobbler served with vanilla ice cream and cardamom honey.



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

