



# Boards & Bites

---

SHARED BOARDS.  
SMALL PLATES.  
WINE.  
EASY CONVERSATION.

---

*Walk in.  
Stay awhile.*

## FRESH & BRIGHT

*Lighter, vibrant boards to start the table*

### Burrata

*for one 28 | for two 52 | for four 96*

Creamy burrata with fig jam, blistered tomatoes, basil, and prosciutto two ways—classic and lightly crisped. Served with grilled crostini and crackers.

*Wine pairing* Sauvignon Blanc, Pinot Noir

---

### Garden Board

*for one 20 | for two 38 | for four 74*

A rotating selection of grilled and roasted seasonal vegetables centered around house-made hummus. Served with marinated tomatoes, olives, pickled vegetables, fresh herbs, and warm pita.

## RICH & SAVORY

*Deeper flavors, layered and comforting*

### Italian

*for one 26 | for two 48 | for four 88*

Capicola, soppressata, and taleggio layered with mozzarella over sun-dried tomato pesto. Finished with olives, basil pesto, balsamic pearls, and crostini.

*Wine pairing* Chianti, Barbera

*Beer pairing* Bright Ale

---

### Bistro Board: French Onion & Greens

*for one 24 | for two 44*

Slow-simmered French onion soup with melted Gruyère, paired with seasonal greens, fresh vegetables, and crusty bread.

Served with house vinaigrettes: Cassis or Shallot Dijon.

*Wine pairing* Pinot Noir, Côtes du Rhône (Grenache/Syrah blend), Dry Riesling

*Beer pairing* Amber Ale, Brown Ale, Dubbel

---

## BOLD & PLAYFUL

*Craveable, shareable, a little unexpected*

### Wings & Waffles

*for one 24 | for two 44 | for four 85*

Crispy wings with two signature rubs, mini waffles, and a trio of sauces including blackberry chipotle and bourbon peach. Finished with classic accompaniments and hot honey.

*Wine pairing* Off-Dry Whites, Rosé

*Beer pairing* IPA, Amber Ale, Wheat Ale

---

## SEASONAL FEATURES

*Rotating boards inspired by the season*

### Wagyu? Why Not?!

*for one 26 | for two 50 | for four 98*

A build-your-own burger board with Wagyu sliders, artisan breads, cheeses, and curated toppings. Served with shoestring fries.

Includes 2–6 sliders depending on board size.

---

### Sweet Heat Smokehouse

*for one 26 | for two 48 | for four 95*

Brisket, pulled pork, and grilled chicken with house BBQ, slaw, house-made pickles, and potato sticks.

Includes 2–3 meats depending on board size.

---

## ELEVATED & INDULGENT

*Luxury-driven boards designed for the table*

### Coastal Oyster

*for one 34 | for two 62 | for four 115*

A coastal-inspired spread featuring oysters grilled over flame and baked Rockefeller-style. Served with lemon, fresh dill, toasted crostini, cocktail sauce with horseradish, and Tabasco. Finished with pickled vegetables, grilled sweet peppers, charred corn ribs, and sunflower shoots.

Includes 6 oysters per guest (3 grilled, 3 Rockefeller).

Additional oysters (6) | \$18–24 (market) > Raw, Rockefeller, or Grilled.

*Wine pairing for Grilled* Bubbles, Sancerre, Albarino

*Wine pairing for Rockefeller* Bubbles, Sauvignon Blanc, Chardonnay

---

 DESIGNED FOR LINGERING 



Around the  
Table 

## SOMETHING SWEET

*A little something to finish... best enjoyed together*

### Warm Apple Crumble

*just for you 8 | for two 12*

Baked apples with a buttery crumble, finished with candied cashews, honeycomb, and seasonal fruit. Served warm.

### Chocolate Fondue

*for two 14 | for four 26*

A shared chocolate experience with pound cake, fresh strawberries, pretzels, and rotating seasonal bites. Dip, share, and stay awhile.



# Wine



# Beer

# Zero Proof

## ROSÉ

Scarpetta Timido Vino Spumante Brut Rosé—Friuli, IT *glass 11*

## WHITES

Filladonna Pinot Grigio—Delle Venezie, IT *glass 9*

Pine Ridge Chenin/Viognier—Napa, CA *glass 10*

Astrolabe Sauvignon Blanc—Marlborough, NZ *glass 13*

Paco & Lola Albarino—Rias Baixas, ESP *glass 16*

Mer Soliel Silver (Unoaked) Chardonnay—Monterey, CA *glass 10*

Alexander Valley Vineyards Chardonnay—Alexander Valley, CA *glass 11*

## REDS

Field Recordings Wonderwall Pinot Noir—Santa Barbara, CA *glass 13*

Elouan Pinot Noir—Willamette, OR *glass 12*

Conundrum Red Blend—California *glass 9*

Raeburn Cabernet Sauvignon—Sonoma, CA *glass 13*

Pine Ridge Traveler's Cabernet Sauvignon—Solano/Sonoma/Napa, CA *glass 20*

## DRAFT

What's on tap? Changes monthly—ask your server 8

## BOTTLES & CANS

Bud | Bud Lite 4

Mich Ultra 4

Stella 5

Corona 5

Scrimshaw 5

## SELTZERS

High Noon 7

Surfside 7

## SODA & SPRITZ

Coke Products 4

## TEA & COFFEE

Selection of Teas 3

Breakfast Blend | Star Bucks (Medium Roast) 3



More Nights

*Around the*  
**Table** 

Live music. Wine tastings. Vine & Dine dinners. Brunch on the patio. Special events.

There's always something worth staying for.



SCAN TO SEE  
WHAT'S NEXT.

events, menus,  
music, and more



AroundTheTableCincy  
@aroundthetablecincy