

KARRIKIN EATS.

Dishes are prepared fresh and served when ready.

ENJOY THESE ANYTIME

PICKLED DEVILED EGG	1.50
POPCORN olive oil & sea salt or white truffle	4
WHITE BEAN HUMMUS salsa verde grilled naan	6
HOME MADE FRIES smoked-paprika aioli	7
HANKY PANKS sausage cheddar rye toast	8
LOCAL CHEESE BALL urban stead quark quinoa granola	8
COAL BAKED BRIE spiced honey everything cracker	14
MUSHROOM RISOTTO FRITTERS parmesan fondue	9
LOCAL MEAT & CHEESE BOARD rotating selection	MKT

AFTER DINNER

BUTTERMILK PIE	8
CARROT CAKE	8

KIDS MENU

FRUIT CUP	4
CHICKEN FINGERS	6
BURGER	6
GRILLED CHEESE	6

SEASONAL MENU

Available during dinner service

CHARRED SUNCHOKE caramelized cauliflower pickled currant pear	9
COAL ROASTED SHRIMP confit garlic butter grilled lemon sourdough crouton	12
WEDGE SALAD iceberg buttermilk dressing smoked bleu cheese sugar snap peas ham chip	10
GRILLED PORCHETTA ham brine smoked walnuts apple cider pumpkin romesco	16
KARRIKIN DOUBLE-DOUBLE BURGER * pimento cheese dill pickles pilsner mustard slaw	13
FIREPLACE CHICKEN & GNUDI carrots salsa verde roasted onions creme fraiche	12

Karrikin Spirits Co.

After a wildfire, elements in the smoke - called Karrikins - stimulate the germination of new seeds. Named for these elements vital to regrowth, Karrikin Spirits Company brings new life to the craft beverage industry in Cincinnati through locally-sourced and sustainable craft spirit and food offerings.

To find out more visit us at karrikinspirits.com

Executive Chef: Chris Davis

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