



OGLEBAY GARDEN BISTRO

Keeping with the tradition of what was grown and utilized on Waddington Farm, we have incorporated items from the Chef's Garden and Local Purveyors, where possible.



SOUP/SALADS

Vichyssoise **\$8**

Lump Crab Meat

Power Salad **\$10**

Mixed Garden Greens, Cucumbers, Tri-Colored Carrot Ribbons, Chickpeas, Sunflower Seeds, Quinoa, Feta, Green Goddess Dressing

Garden Strawberry Salad **\$9**

Arugula, Strawberries, Gruyère, Shaved Toasted Almonds, Whole Grain Crostini, Rosé Vinaigrette

Bistro Cobb Salad **\$10**

Garden Greens, Hard Boiled Eggs, Tomato, Bacon, Aged Cheddar, Roasted Corn, Peppercorn Ranch Dressing

ADD TO ANY SALAD:

Gerber Farms Amish Chicken Breast **\$6**

Sirloin Steak **\$8**

Salmon Filet **\$7**



SHAREABLES

Blini Flight **\$12**

Buckwheat Pancake, Poached Shrimp, Smoked Salmon, Seasoned Crab

Street Corn Avocado Toast **\$8**

Whole Grain Crostini, Charred Corn, Avocado, Feta, Cilantro, Smoked Paprika, Lime

Tapas **\$14**

Hummus, Olives, Artisan Cheese, Charcuterie, Grilled Flatbread

Baked Brie **\$12**

Petite Brie Round, Seasonal Preserves, Fresh Seasonal Fruit, Baguette

Bistro Crab Cakes **\$16**

Arugula Salad, Remoulade

Chef's Daily Flatbread

Chef's Featured Ingredients

Priced Daily

Garden BISTRO

SANDWICHES

- Seared Salmon** **\$14**
Salmon Medallion, Lemon Dill Mayonnaise, Micro Greens
- Bistro Grilled Cheese** **\$12**
Fontina Cheese, Caramelized Onion, Nueske's Bacon
- Bistro Burger** **\$14**
Sherry Glazed Sweet Onions, Gruyère Cheese, Garden Greens, Garlic Aioli
- Roasted Vegetable Baguette** **\$10**
Summer Squash, Zucchini, Heirloom Tomato, Hummus, Seasonal Sprouts



BIG PLATES

- Achiote Chicken** **\$16**
Black Bean & Corn, Sweet Potato Hash, Cilantro Lime Sauce
- Seared Scallops** **\$24**
Tomato & Corn Quinoa Salad, Pea Shoots, Lemon Garlic Oil
- Eggplant Napoleon** **\$16**
Breaded Eggplant, Ovalini Mozzarella, Basil, Heirloom Tomato, Aged Balsamic



**Dessert selection presented by your server.*

