



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

Cajun Shrimp & Sweet Potato **\$8**

Power Salad **\$10**

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

Panzanella Salad **\$9**

Cherry Tomato, Ciliegine Mozzarella, Diced Ciabatta, Olive Basil, Olive Oil, Gemma Nera Balsamic

Bistro Cobb Salad **\$10**

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

ADD TO ANY SALAD:

Chicken Breast **\$6**

Salmon Filet **\$7**



SHAREABLES

Chef's Daily Bruschetta **Priced Daily**

Chef's Featured Ingredients

Antipasto **\$14**

Ricotta Spread, Olives, Pepperoncini, Italian Cured Meats, Italian Cheeses, Toasted Baguette

Baked Brie **\$12**

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

Bistro Crab Cakes **\$16**

Arugula Salad, Remoulade

Chef's Daily Flatbread **Priced Daily**

Chef's Featured Ingredients

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



BIG PLATES

- Chicken Piccata** **\$16**
Fall Vegetable Stew, Wilted Spinach, Lemon-Basil Cream Sauce
- Seared Scallops** **\$24**
Warm Orzo Salad, Roasted Tomato, Bocconcini Mozzarella
- Eggplant Rollatini** **\$16**
Breaded Eggplant, Ricotta Cheese, Asiago Cheese,
Marinara Sauce, Toasted Baguette



**Dessert selection presented by your server.*

