

## DUBLIN



# HEMGROWN

## CHEF'S MENU

FRESH | LOCAL | SUSTAINABLE



*Our specials highlight the best local, organic, and sustainable fare of the season. Made from scratch by our team of chefs, this menu is an opportunity to enjoy some delicious and healthy indulgences made available by the season. Enjoy!*

### STEAK AND GREEN BEAN SALAD

Sliced heirloom tomatoes, topped with baby arugula, grape tomatoes, and green beans tossed in a hazelnut vinaigrette, served with a 5oz angus reserve bavette steak, grilled to order, and topped with toasted hazelnuts. 16.99

### SMOKED DUCK FLATBREAD

Brown sugar roasted spaghetti squash, hull trace cheddar cheese, Applewood smoked duck breast, and orange-cranberry relish, topped with fried sweet potato strings. 15.99

### WALNUT CHICKEN

Walnut crusted Ohio Gerber Amish Farms chicken, with bacon and sweet potato hash and Ohio-grown Greenline green beans, topped with apple-bourbon butter sauce and a mustard apple chutney. 16.99

### CRANBERRY PERCH

Sustainable Lake Victoria Perch, crusted with cranberries and served with sautéed broccolini and herb-roasted parsnips, finished with a charred orange cream sauce. 17.99

### MEXICAN HOT CHOCOLATE CHEESECAKE

Graham cracker crust with a rich and spicy chocolate cheesecake with cayenne pepper and topped with marshmallow cream drizzle. Made locally by Dave's Artisanal Cheesecakes of Dublin, Ohio. 9.99

## FEATURED COCKTAILS

### FALL PEAR COOLER

Grey Goose Pear, Lime,  
Grapefruit Jarrito's Soda 10

### CRANBERRY SLAM

Sobieski Vanilla Vodka,  
Cranberry Puree, Lemon 8