

GEMINI PLACE



HOME GROWN

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!

CHICKEN AND BLACK BEAN EGG ROLLS

Gerber Amish Farms chicken breast mixed with select spices, tomatoes, black beans, sweet peppers, and sautéed onions, wrapped in a fresh pasta sheet and cooked crisp. Served with roasted jalapeno ranch and lime sour cream dipping sauces. 10.99

TOSTADA FLATBREAD

Seasoned ground beef, black bean purée, local Great Lakes pepperjack cheese and shredded lettuce on a crisp flatbread and topped with a confetti salsa of sweet and hot peppers, lime, cilantro and sweet corn from Fulton Farms. 13.99

SOUTHWESTERN BLACKENED CHICKEN SALAD

Blackened Gerber Amish Farms chicken served atop our house mixed greens and tossed with a roasted jalapeno ranch and topped with tomato, black beans, avocado, grilled Ohio sweet corn from Fulton Farms, tortilla strips and local Blue Jacket Dairy white cheddar cheese. 13.99

PAN SEARED RAINBOW TROUT PICCATA

Pan seared rainbow trout served atop capellini pasta with spinach and a sautéed power blend vegetable mix from Green City Growers of Cleveland. Tossed in a bright lemon cream sauce with white wine, shallots, and capers. 20.99

DULCE DE LECHE CHEESECAKE

Cheesecake from Dave's Artisanal Cheesecakes of Dublin, Ohio, served with bourbon caramel sauce, whipped cream and fresh berries. 9.99

FEATURED COCKTAILS

RASPBERRY MARGARITA MARTINI

Espolon Blanco, Lime, Black Raspberry 8

WHITE SANGRIA

OYO Honey Vanilla, Pinot Grigio, Lemon 9