



Shareables

Merwin's Big Pretzel	\$18
Buffalo dip, wharf mustard, queso	
Pork Belly Burnt Ends	\$16
House made Carolina Gold BBQ, Sriracha slaw, jalapeño	
Crab Cakes	\$18
Cajun remoulade, arugula, pickled onion	
Heirloom Tomato Hummus	\$12
Spiced almond puree, candied garlic, Za'atar toasted pita	
Buttermilk Fried Oysters	\$18
Watermelon radish slaw, tequila-lime crème	
Chips & Dip	\$10
Balsamic onion dip, green onion	
Smoked Chicken Nachos	\$16
Shagbark tortilla chips, pickled tear drop peppers, cilantro, Cleveland kimchi, cheddar fondue	

Salads

Summer Corn Cobb Salad	\$15
Arugula, roasted corn, pork belly, tomato, red onion, egg, chipotle ranch	
Grilled Panzanella Salad	\$12
Heirloom tomato, garlic bread, fresh mozzarella, champagne basil vinaigrette	
Baby Kale Caesar	\$12
Tender kale, garlic croutons, shaved parmesan	
Trail Power Salad	\$13
Greens, candied pecans, dried cranberry, farro, avocado, hardboiled egg, charred lemon tahini dressing	

Sides

- **Street Corn Salad**
- **Sea Salt Fries**
- **Sweet Potato Fries**
- **Mac & Cheese**
- **Sriracha Slaw**
- **Cowboy Baked Beans**
- **BBQ Chips**

Vegetarian | Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Entrées

Mac & Cheese	\$14
Crispy jalapeños, green onion	
• Add protein	\$4
Choice of pork belly, pulled pork or grilled chicken	
Shrimp & Grits	\$22
Blackened shrimp, bacon, jalapeño cheddar grits, cotija cheese, green onion, blistered tomato jam	
Fish & Chips	\$24
Breaded Lake Erie Walleye, sea salt fries, lemon fennel slaw, charred lemon	
Faroe Island Salmon	\$21
Lightly smoked, farro salad, chickpeas, tart cherry, candied pecan, lemon vinaigrette, cilantro, charred lemon	

From the Smoker

Smoked Half Chicken Platter	\$20
Cornbread, pickles, choice of side	
1/2 Rack Baby Back Ribs	\$22
Cornbread, pickles, choice of side	
Pulled Pork Platter	\$18
1/2 pound, cornbread, pickles, choice of side	
Combo Platter	\$38
Half chicken, 1/2 rack baby back ribs, 1/2 pound Pulled pork cornbread, pickles, choice of side to description	
Local Smoked Sausage Sampler	\$19
Cajun, jalapeño, Italian sausage, cornbread, pickles, choice of side	

Handhelds

PBLT	\$17
Pork belly, arugula, tomato, sriracha aioli, sour dough	
Smoke House Burger	\$17
BBQ pork, smoked cheddar, lettuce, tomato, jalapeño crema, brioche	
Classic Burger	\$15
Lettuce, tomato, white cheddar	
Brisket Melt	\$18
Gruyère, horseradish cream, caramelized onion, grilled sourdough	
Pulled Pork Sandwich	\$14
House smoked pork, KC style BBQ sauce, pickled red cabbage, crispy jalapeños, brioche	
Falafel Pita	\$14
Heirloom tomato hummus, pickled veggies, arugula, tomato, cucumber, charred lemon vinaigrette	
E. 55th Turkey Wrap	\$14
Lettuce, tomato, cheddar, sriracha aioli	
Lake Erie Yellow Perch Po Boy	\$18
Lettuce, tomato, Cajun remoulade, hoagie roll	

Drink Menu

Batton Down the Hatch - \$12

Knob Creek Maple Bourbon, sweet vermouth, splash of soda water, garnished with candied bacon.

Parkside Spicy Paloma - \$11

Tequila, triple sec, lime juice, simple syrup, grapefruit juice, garnished with jalapeno.

Sunset on the Patio - \$10

Coconut rum, pineapple juice, grenadine, garnished with orange slice and cherry.

Gin Daisy - \$11

Gin, Cointreau, lemon juice, grenadine, soda water, garnished with lemon.

55th Spritz - \$12

Vodka, lavender syrup, lemon juice, Fever-Tree grapefruit spritzer, prosecco, garnished with grilled lemon half.

Watermelon Mojito - \$12

Rum, lime juice, simple syrup, watermelon puree, muddled mint, topped with soda water, garnished with watermelon slice.

Kentucky Mule - \$12

Jack Daniels, simple syrup, lime juice, ginger beer, garnished with lime.

The "Hightide" Hail Mary - \$16

Absolute peppar, bloody mary mix, lime juice, horseradish, and our house made KC BBQ sauce, garnished with pickle spear, smokie, rimmed with celery salt and served with mini Miller High Life bottle.

Lakeside Breeze - \$10

Vodka, lemonade, blue curacao, garnished with lemon.

House Margarita - \$11

Choice of flavors: Classic, Raspberry, Strawberry or Watermelon

Mocktails

Spicy Pineapple Aqua Fresca - \$8

Pineapple juice, jalapeno simple syrup and soda water, garnished with jalapeño.

Raspberry Refresher - \$8

Raspberry puree, lemonade and ginger beer, garnished with lemon.

Orange Whip - \$9

Orange juice, N/A rum, sprite and heavy whipping cream, garnished with orange slice.

N/A Margarita - \$8

Choice of flavors: Classic, Raspberry, Strawberry or Watermelon

Brunch - Served Only Saturday & Sunday from 10 a.m. - 2 p.m. -

Sausage Gravy

\$16

Cornbread muffins, green onion. Choice of home fries or fresh fruit.

Avocado Toast

\$13

Sourdough, heirloom tomato, red onion, olive oil, arugula salad. Choice of home fries or fresh fruit.

Avocado Benny

\$14

Poached eggs, hollandaise, arugula, pickled onion, avocado, demi-baguette. Choice of home fries or fresh fruit.

Brisket Benny

\$15

Poached eggs, hollandaise, arugula, pickled onion, avocado, house smoked brisket, demi-baguette. Choice of home fries or fresh fruit.

Dockside Breakfast

\$10

Two eggs any style, bacon, toast. Choice of home fries or fresh fruit.

Nutella Pancakes

\$16

Whipped cream, bananas, strawberries. Choice of home fries or fresh fruit.

Chicken and Waffles

\$18

Hot bourbon maple syrup. Choice of home fries or fresh fruit.

Chimichanga

\$16

Chorizo, Cotija, avocado crema, tomato jam, cheddar fondue. Choice of home fries or fresh fruit.

Dockside Brunch-Tails

Espresso Martini - \$12

Mimosa - \$7 (single) / \$25 (carafe)

Sangria - \$7 (single) / \$25 (carafe)

The Lake Erie Monster - \$58



A shareable brunch-tail for the table that begins with a pitcher of our High Tide Bloody Mary with all of the classic garnishes and adds two cheeseburger sliders, two chicken and waffle sliders, a trio of house smoked local sausages and a mini-Merwin's soft pretzel. Served alongside two mini-Miller High Life chasers.

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