THE GALLEY

Shareables

Merwin's Big Pretzel $18
Buffalo dip, wharf mustard, queso

Crab Cakes $18
Cajun remoulade, arugula, pickled onion

Crispy BBQ Shrimp $12
Crispy shrimp, Thai BBQ glaze, pickled carrots and cucumbers

Smoked Chicken Nachos (GF) $16
Shagbark tortilla chips, pickled tear drop peppers, cilantro, Cleveland kimchi, cheddar fondue

Peppadew Hummus (V) (GF) *without pita* $12
Spiced almonds, za'atar toasted pita, green onion

Loaded Pierogies $12
Smoked gouda and bacon pierogi, caramelized onion crema, bacon, green onion

Salads

Greek Salad $13
Heirloom tomato, cucumber, olives mix, red onion, romaine, Greek dressing

Trail Power Salad (GF) $13
Quinoa, dried cherries, candied pecans, egg, romaine, arugula, charred lemon tahini dressing

Apple Salad $13
Apples, blueberries, glazed walnuts, goat cheese, spinach, romaine, blackberry basil vinaigrette

- **Add protein**
  Choice of Chicken, Pulled Pork or Tofu $6 / Salmon $8

Sides $6

- **Sea Salt Fries**
- **Sweet Potato Fries**
- **Mac & Cheese**
- **Sriracha Slaw** (GF)
- **Cowboy Baked Beans**
- **House BBQ Chips**

Vegetarian | (V) Vegan | (GF) Gluten Free

* 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 $16
Fried shallots, herb panko topping

- **Add protein**
  Choice of Chicken, Pulled Pork or Tofu $6 / Salmon $8

Faroe Island Salmon * (GF) $21
Sweet potato and green bean hash, blackberry basil vinaigrette, green onion, pepitas

Sweet Chili Noodle Bowl $16
Sweet soy chili sauce, pickled carrots and cucumber, Cleveland kimchi, sesame seed, green onion

Fish & Chips $24
Breaded Lake Erie Walleye, sea salt fries, sriracha slaw, charred lemon

Shrimp & Grits (GF) $22
Cajun shrimp, bacon, jalapeno cheddar grits, cotija cheese, green onion, blistered tomato jam

From the Smoker

Smoked Half Chicken $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

Local Smoked Sausage Sampler $19
Cajun, jalapeño, Italian sausage, cornbread, pickles, choice of side

Handhelds

Served with a choice of Sea Salt fries, chips or slaw

Tofu Banh Mi (V) $14
Smoked tofu, kimchi,cucumber,soy bbq on crusty roll

Black Bean Burger $16
Chipotle black bean burger, pickled carrot and cucumber, crispy shallots, brioche bun

Pulled Pork Sandwich $14
House smoked pork, Carolina gold BBQ, sriracha slaw, pickles, brioche bun

Falafel Pita (V) $14
Peppadew hummus, tomato, pickled onion, arugula, charred lemon tahini

Shrimp Po' Boy $18
Crispy shrimp, Cajun remoulade, lettuce, tomato, hoagie roll

Classic Burger * $15
Lettuce, tomato, white cheddar, brioche bun

Brisket Melt $18
Gruyére, caramelized onion crema, grilled sourdough

E. 55th Turkey Wrap $14
Lettuce, tomato, sriracha aioli, white cheddar, bacon

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Drink Menu

Bramble and Spice - $11
Gin, simple syrup, lemon juice, blackberry liqueur, topped with soda

Chilled Hot Chocolate Martini - $12
Reposado tequila, cremè de cocoa, vanilla syrup, hot chocolate

Pumkin Pie Martini - $12
Vodka, pumpkin monin, Carolyns Irish Cream, cinnamon syrup, whipped cream

Bourbon Sunset - $11
Peach tea, simple syrup, boubon

Spiked Apple Cider - $12
Captain Morgan spiced rum, brown sugar simple syrup, apple cider, apple juice

Banana Bread Martini - $12
Espresso vodka, Kahlua, amaretto, simple syrup, banana liqueur

Maple Whiskey Sour - $11
Knob Creek maple bourbon, lime juice, maple syrup

Espresso Martini - $11
Vodka, espresso syrup

Brunch – Served Only Saturday & Sunday from 11 a.m. - 2 p.m. –

Sausage Gravy $16
Cornbread muffins, green onions, homefries

Avocado Toast (V) $13
Sourdough, heirloom tomato, red onion, olive oil, arugula salad, homefries

Avocado Benny $14
Poached eggs, hollandaise, arugula, pickled onion, avocado, demi baguettes, homefries

Brisket Benny $15
Poached eggs, hollandaise, arugula, pickled onion, avocado, house smoked brisket, demi baquettes, homefries

Dockside Breakfast $10
Two eggs any style, bacon, toast, homefries

Nutella Pancakes $16
Whipped cream, bananas, strawberries

Chicken and Waffles $18
Hot bourbon maple syrup

Chimichanga $16
Chorizo, egg, cotija, avocado crema, tomato jam, cheddar fondue, homefries

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The Lake Erie Monster - $58

A 64 oz. Bloody Mary,
Chicken & Waffles, two Cheeseburger Sliders, Soft Pretzel,
Sausage Trio, Classic accoutrements, two mini Miller High Life's