



APPETIZERS

ROASTED GARLIC & LEMON HUMMUS olive tapenade, carrot, cucumber, grilled naan	\$11
BUFFALO CAULIFLOWER battered cauliflower, buffalo sauce, bleu cheese dressing	\$10
MERWIN'S BIG PRETZEL locally baked 1.5lb soft pretzel, wharf mustard, queso, buffalo dip	\$16
PRETZEL BOARD our famous BIG pretzel charcuterie board with an assortment of meats, cheese, fruit, pickles	\$34
GROUPEL BITES cornmeal dusted black grouper, pickled peppers, remoulade	\$14
PIEROGIS Ohio City Pasta potato & cheese pierogis, French onion dip, bacon-onion jam	\$12

SALADS

CHOPPED SALAD greens, tomato, cucumbers, onion, pepperoncini, shaved parmesan	\$12
CAESAR SALAD romaine, shaved parmesan, sourdough croutons	\$12
APPLE SALAD greens, grilled Honeycrisp, candied walnuts, feta, cranberry, white balsamic Add chicken \$5	\$12
Choice of dressing: ranch, bleu cheese, poppyseed, balsamic vinaigrette, white balsamic, Caesar	

ALL SIDES \$4

MAC AND CHEESE	SIDE SALAD
FRENCH FRIES	COLESLAW

CHILDREN'S MENU \$8

Choice of chips, fries or crudité

- CHICKEN TENDERS
- MINI CORNDOGS
- HAMBURGER/CHEESEBURGER
- MAC N CHEESE

HANDHELDS

All sandwiches are served with choice of chips or sriracha slaw. Substitute to another side for an additional \$3

THE LAND BURGER **\$18**
beef patty, sweet chili pork, cheddar cheese, jalapeño aioli, lettuce, tomato, brioche bun

E55TH TURKEY WRAP **\$14**
turkey, bacon, cheddar cheese, lettuce, tomato, sriracha aioli, flour tortilla (served cold)

WALLEYE SANDWICH **\$15**
breaded walleye fillet, lettuce, tomato, tartar sauce

BLACK BEAN BURGER **\$13**
black bean patty, pepper-jack cheese, lettuce, tomato, French onion spread

BBQ PULLED PORK **\$14**
BBQ pork, onion straws, coleslaw, brioche bun

AVOCADO TACO (2) **\$12**
breaded avocado, slaw, street corn dip, pickled onion, corn tortilla

CARNITAS TACO (2) **\$13**
house-smoked pork, slaw, street corn dip, pickled onion, corn tortilla

CLASSIC BURGER **\$14**
beef patty, lettuce, tomato, American cheese, brioche bun
Add bacon \$3

ENTRÉES

FISH & CHIPS **\$22**
breaded walleye fillet, fries, coleslaw, tartar sauce

MAC AND CHEESE **\$15**
Middlefield cheddar cheese sauce, shells, melted cheese topper
Add chicken \$5

GUMBO **\$16**
chicken thigh, andouille sausage, okra, Cajun broth, white rice

SHORT RIBS **\$26**
porter braised beef short rib, Ohio City Pasta potato & cheese pierogis, bacon-onion jam, roasted carrot

Ask your server for seasonal dessert options.

DRINKS

CRAFT BEER

\$7

Great Lakes - Burning River - Pale Ale
Great Lakes - Crushworthy lo-cal Citrus Wheat
Fat Head's - Sunshine Daydream Session IPA
Brew Kettle - White Rajah
Brewdog - Hazy IPA NA (non-alcoholic)
Troegs - Sunshine Pilsner
Sierra Nevada - Hazy Little Thing IPA
White Claw Hard Seltzer (16 oz. can)
Guinness (16 oz. can)

IMPORTED/DOMESTIC BEER

\$5

Blue Moon
Bud Light
Coors Light
Michelob Ultra
Miller Light
Heineken 0.0 NA

DRAFT BEER

We feature eight rotating taps, please ask your server about our current selection.

HOUSE WINE

Glass \$6

Bottle \$20

Sycamore Lane Cellars (California)
Cabernet Sauvignon
Chardonnay
Merlot
Pinot Grigio

RED WINES

Glass \$9

Bottle \$32

Hangtime Pinot Noir (California)
Perlita Malbec-Syrah (Argentina)
Hayes Ranch Red Blend (California)
Robert Mondavi Private Selection
Cabernet Sauvignon (California)

WHITE WINES

Glass \$9

Bottle \$32

SeaGlass Chardonnay (California)
Movendo Moscato (Italy)
Matua Valley Sauvignon Blanc (New Zealand)
Wente Vineyards Riesling (California)

SPARKLING WINE

Glass \$10

Zonin Prosecco (Italy)

SPECIALTY DRINKS



\$10

Tito's Handmade Vodka, Baileys, Kahlua, heavy cream, whipped cream

CARMEL APPLE MULE

\$11

Tito's Handmade Vodka, caramel, apple cider, ginger beer

MAPLE WHISKY SOUR

\$11

Jameson, sour mix, orange juice, maple syrup, bitters, orange slice

AUTUMN APPLE

\$11

Crown Royal, Fireball, apple pucker, grenadine, cranberry juice

MERWIN'S MARY

\$14

Absolut Peppar vodka, bloody mary mix, meat and cheese skewer, queen olives, celery salt rim

MANHATTAN

\$11

Seagrams VO, sweet vermouth, maraschino cherry

PEACH MIMOSA

\$11

champagne, peach puree

Please Note: Animal products and gluten products are cooked in our fryers. Therefore, we cannot guarantee that any fried product will be 100% vegan or gluten free. Please ask your server prior to ordering, about any potential allergy concerns. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.