



OGLEBAY GARDEN BISTRO

Keeping with the tradition of what was grown and utilized on Waddington Farm, we have incorporated items from the Chef's Garden and Local Purveyors, where possible.

SOUP & SALAD

Bloody Mary Gazpacho \$8

Spicy Shrimp, Whole Grain Crostini

Cucumber & Melon Salad GF \$10

Garden Greens, Cucumber, Melon, Parma, Ciliegine, Orange, Burnt Honey Vinaigrette

Thai Salad GF \$10

Garden Greens, Radish, Cucumber, Sprouts, Snap Peas, Edamame, Basil Vinaigrette

Bistro Cobb Salad GF \$12

Garden Greens, Hard Boiled Eggs, Tomato, Bacon, Aged Cheddar, Roasted Corn, Peppercorn Ranch Dressing

ADD TO ANY SALAD

Gerber Farms Amish Chicken Breast \$6

Sirloin Steak \$10

Salmon Filet \$8

SHAREABLES

Baked Brie with Fig Jam \$14

Brie, Fig Jam, Whole Grain Crostini

Chef's Flatbread (Priced Daily)

Chef's Featured Ingredients

Bistro Crab Cakes \$17

Arugula Salad, Remoulade

Garden

BISTRO



SANDWICHES



BLT \$12

Heirloom Tomato, Bistro Bacon, Arugula, Garlic Aioli, Herbed Foccacia

Chicken Burger Wrap \$13

Ground Chicken Patty, Cipollini Onion, Port Cheese, Balsamic Reduction, Baby Greens, Whole Grain Wrap

Bistro Burger \$14

Pickled Banana Pepper, White Cheddar, Garlic Aioli



BIG PLATES



Grilled Salmon \$19

Roasted Pepper Romanesco, Angel Hair Pasta

Bistro Filet \$27

Heirloom Tomato Crouton, Steak Butter, Seasonal Salad

Cilantro Lime Chicken \$18

Corn & Zucchini Fritter, Ancho Chili Cream



DESSERT



Dessert selection presented by your server