

SMALL PLATES

Tavern Tots | 6 | vgo, vo
house-made / cheddar mornay / lardons / pickled pepper
■ Boardman Bourbon

Planks | 9 | vg
zucchini / smoked portabella / tempura / 45-minute pomodoro
■ Hendericks Neat, Lime Twist

Dirty Shrimp | 11
cajun butter beer sauce / garlic crostini's
☞ Dirty Stoli Martini, Blue Cheese Olive

Prime Beef Sliders | 9
USDA prime / roma tomato / watercress
■ Thymely Scotch

New Zealand Lollipops | 14 | GF
tender lamb chops / 48-hour marinade / char-grilled / garlic / herb-roasted tomato salad / peppered mint sauce
■ Woodford Bourbon Neat

Fish Tacos | 10
blackened cod / quick pickled cabbage / mango salsa / old bay remoulade
■ Cherry Jamaican

Crispy Calamari | 12
cherry pepper gremolata / sweet cream chili coulis
☞ Beefeater Martini

Bacon Wrapped Stuffed Jalapeños | 10 | GF
cheddar cheese / bacon / lemon peppercorn crème fraiche
■ 1800, Lime Twist

SOUP/SALAD

Mushroom Bean | 6 | v, GF
smoked portabella / cannellini bean / 2-day vegetable bouillon
☞ Guinness Stout / ☞ Bridlewood Pinot Noir

Chef's Feature Bowl | 6
weekly soup rotation

Add: Chicken 5 / Shrimp, Salmon, Filet 7 / Crabcake 10

Whitefire Salad | 10 | vg, vo, GF
house greens / brie / strawberry / smoked pecan / pickled onion / honey chardonnay / orange zest
☞ Brooklyn Brewing Soriachi Ace / ☞ Hogue Chardonnay

Waldorf Salad | 12 | vg
honey-crisp apples / red grape / spiced walnut / dried banana / tuscan greens / lemon cream
☞ Great Lakes Goggle Fogger / ☞ William Hill Chardonnay

Wood-Fired Salmon Salad | 16 | GF
wild caught norwegian salmon / lardons / gorgonzola crumb / marcona almond / crispy artichoke heart / lemon peppercorn
☞ Cidergeist Bubbles Rose Ale / ☞ Decoy Sauvignon Blanc

TIDBITS

Side Salad | 4 | vo, GF
house greens / red onion / english cucumber / salty feta

Green beans | 4 | v, GF
sauté haricot vert / garlic / evoo / black lava salt

Frites | 4 | vo
hand-cut / twice-fried / black lava salt
sauce choice - smoked jalapeño aioli / lemon peppercorn crème fraiche / old bay remoulade / sweet cream chile coulis / drip gravy

Loaded Twice Baked Potato | 5 | vgo
cheddar mornay / lardons / crema

Charred Asparagus | 6 | vo, GFO
wood-fired jumbo asparagus / cherry pepper gremolata
sauce choice - smoked jalapeño aioli / lemon peppercorn crème fraiche / old bay remoulade / sweet cream chile coulis

V - Vegan / VO - Vegan Option / VGO - Vegetarian Option / VG - Vegetarian / GF - Gluten Free / GFO - Gluten Free Option

LARGE PLATES

includes side salad / upgrade to half whitefire salad or soup 4

Steaks & Chops

Filet | 30
8oz Certified Angus Beef / hand-cut / gorgonzola au poivre / lardons / charred asparagus / saffron yukon mash
☞ Great Lakes Conway's Irish Ale / ☞ DaVinci Chianti

New York Strip | 28
14oz USDA prime / hand-cut / burgundy mushrooms / drip gravy / twice baked potato / green beans
☞ Victory Hop Devil IPA / ☞ Merlot

Baseball Sirloin | 22
10oz Certified Angus Beef / garlic brown butter / tomato salad / frites
☞ Southern Tier 2X IPA / ☞ Domino Merlot

Pork Two Times | 18 | GFO
brown sugar brined tenderloins / thick bacon / house cajun / sage brown butter / pepper olio / savory yam mash / cranberry demi-glace
☞ Brooklyn Brown Ale / ☞ Gnarly Head Red Zin

Seafood

Wood-Fired Salmon | 23 | GFO
wild caught norwegian salmon / orange-honey glaze / crispy artichoke / blistered green beans / spiced orzo / lemon peppercorn crème fraiche
☞ Moerlein Pacer / ☞ Chloé Chardonnay

Barramundi Piccata | 22
australian sea bass / lemon / butter / wine / capers / fresh linguini
☞ Hofbrau Hefeweizen / ☞ Brancott Sauvignon Blanc

Jumbo Lump Crab Cakes | 26
blue crab / lemon orzo / pepper olio / scallion / old bay remoulade
☞ Columbus Brewing SFW Farmhouse Ale / ☞ Clos Du Bois Chardonnay

Pasta

Fettuccine Florentine | 13 | 16 with chicken | 18 with shrimp
rich creamy alfredo sauce / fresh spinach / parmigiano reggiano
☞ Heineken / ☞ Santa Margherita Pinot Grigio

Canfield Carbonara | 14
pancetta / cracked peppercorn / market vegetables / soft boiled egg / parmigiano reggiano / pappardelle
☞ Great Lakes Conways Irish Ale / ☞ Hand Craft Petite Sira

Classics

Honey Pecan Chicken | 16 | GFO
chicken breast palliard / honey-caramel crack / smoked pecan / savory yam mash / blistered jalapeño
☞ Great Lakes Turntable Pilsner / ☞ Santa Margerita Pinot Grigio

Youngstown Yard Bird | 17
chicken parmesan / 45-minute pomodoro / fresh linguini / crostini
☞ Birdfish / ☞ Redhead Red Table Wine

Braised Short Ribs | 18/8oz - 24/16oz
24-hour cure / 9-hour red wine slow braise / umami glaze / coleslaw / rustic mac n' cheese
☞ Southern Tier 2x IPA / ☞ 19 Crimes Cabernet

Bacon Meatloaf | 16
bacon-wrapped / umami ketchup glaze / saffron yukon mash / blistered green beans / drip gravy / crispy onion
☞ Heineken / ☞ Rodney Strong Sauvignon Blanc

Oh My Cod | 16 | GFO
wild caught fresh cod / beer battered / horseradish sauce / tomato / old bay remoulade / frites
☞ Sierra Nevada Pale Ale / ☞ Clean Slate Riesling

Sandwiches

Whitefire Burger | 12 | GFO
8oz prime trimming blend / cheddar mornay / watercress / roma tomato / pickled onion / frites add bacon 1 / sunny-side up egg 1
sauce choice - smoked jalapeño aioli / lemon peppercorn crème fraiche / old bay remoulade / sweet cream chile coulis / drip gravy
☞ Southern Tier 2X IPA / ☞ 19 Crimes Cabernet

Buffalo Chicken | 11
carmalized onion / blue cheese mornay / tuscan greens / celery / frites
☞ Stella Artois / ☞ Rodney Strong Sauvignon Blanc

☞ We've taken the time to pair many of our offerings with a beer (bottle/draft), cocktail and/or wine for you. Please enjoy!