



SNACKS & APPS

Fennel & Ricotta Meatballs 8

a mixture of local pork and beef, blended with fresh ground fennel and ricotta cheese steeped in marinara and served over stone ground grits

Peach & Honey Glazed Wings 10

one pound of whole wings coated with honey peach glaze, served with asian slaw and coconut ranch

Poutine 8

house cut fries tossed with smoked sea salt and topped with cheese curds, bacon, scallions and gravy

Coastal Green Tomatoes 12

crispy fried green tomatoes topped with local crab meat and green goddess sauce

Firecracker Shrimp 10

jumbo shrimp fried to a golden crisp and topped with sweet and spicy mayo

Three Tacos (mix & match) 8

corn tortilla with pickled cabbage, corn salsa queso fresco, pickled onion and crema, choose fish, beef or smoked chicken, served with fresh tortilla chips and salsa

SALADS & KETTLES

Southwest Super Greens 10

a blend of baby kale, spinach, arugula with grilled corn, red onion, diced tomatoes tossed with cilantro ranch yogurt dressing and crunchy garbanzo beans

Banh Mi 10

greens, rice noodles with bean sprouts cilantro, mint, basil, peanuts and dressed with sesame soy vinaigrette dressing

Knife & Fork Caesar 7

chopped romaine, blistered tomatoes, shredded parmesan, focaccia croutons tossed with our housemade dressing

Cobb Salad 12

mixed greens, applewood smoked bacon gorgonzola cheese, chopped eggs, grilled corn, english cucumber, diced tomatoes and diced deep fried turkey breast with choice of dressing

Additional Protein 5

chicken grilled or crispy, salmon seared or grilled, beef tips rare or medium

Dressings

red wine poppyseed, herb ranch italian, balsamic or sesame vinaigrette

Kettle of the Day 5

Maryland Crab Soup 6

**Come Check Out
Our Harvest
Lunch Buffet
Wednesdays
& Thursdays
12PM ▪ 2PM**



SANDWICHES & STUFF

Served with choice of chips, fries or slaw

Buttermilk Chicken Sandwich 12
crispy fried local chicken breast with jalapeño slaw and spicy garlic mayo on a brioche bun

Salmon Burger 12
blackened salmon cake served with lettuce sliced tomato, red onion and spicy mayo on a brioche bun

Pulled Pork Flatbread 10
grilled flatbread with pulled beer braised pork and jalapeño slaw

Pub Burger 10
half pound patty grilled to your liking, topped with choice of american or cheddar cheese shredded lettuce, sliced tomato on a brioche bun

Blended Burger 12
a blend of bison and mushrooms with shredded lettuce, sliced tomato, applewood smoked bacon, havarti cheese and onion jam on a brioche bun

Smokehouse Chicken 10
grilled chicken breast topped with caramelized red onion, smoked bacon, local cheddar cheese topped with our housemade root beer bbq sauce on a brioche bun

Turkey Club 12
sliced deep fried turkey breast with havarti cheese, peppered bacon, chopped romaine sliced tomatoes topped with sun dried tomato aioli on grilled sourdough

Crab Cake Sandwich 15
jumbo crab with lettuce, tomato and imperial sauce served on a brioche bun

EXTRAS 4

local smashed yams ▪ hand cut fries
french beans ▪ jumbo asparagus
mac-n-cheese ▪ whipped yukons
white cheddar grits

TREATS 6

chocolate pecan pie
signature bread pudding
peach cobbler with nutty caramel ice cream
mason jar banana pudding

MAINS

Fish & Grits 18
blackened local catfish, served over white cheddar grits with tasso ham, peppers and andouille

Charbroiled Ancho Chicken 18
marinated half chicken with grilled corn salsa garlic whipped yukons and aji verde sauce

Harvest Steak 28
12oz ribeye cooked to your liking with béarnaise sauce, crispy fried onions topped with tarragon butter, whipped yukons

Grilled Chicken Carbonara 18
penne and chicken sautéed with garlic pancetta, mushrooms, local peas, fresh parsley in parmesan cream sauce topped with asiago cheese

Mushroom Ravioli 16
porcini and morels sautéed in sage infused olive oil with baby kale, roasted tomatoes truffle oil, balsamic reduction and shaved parmesan

Fish & Chips 18
atlantic cod, brookville ipa battered kennebec fries, lemon caper tartar and slaw

Tournedos of Beef Tenderloin 32
pan seared filet medallions stacked on fried green tomato with haricots vert and roasted tomatoes then topped with filibuster whiskey bordelaise

Pecan Smoked Salmon 20
8oz smoked salmon fillet topped with tomato jam, yams

NY Strip 28
cut to order 14oz strip cooked to your liking, topped with horseradish sauce whipped yukons

Pork Ribs
half rack \$18 ▪ full rack \$28
local baby back pork ribs, dry rubbed and smoked to perfection, served with carolina mustard, honey peach sauce and root beer bbq sauce, hand cut fries



CLEVELAND MENU USE ONLY

JOB#: 264158

DATE: 11/7/19

QTY: 50

DESIGNER: KD B

CUSTOMER: Holiday Inn Gaithersburg

PROJECT: Harvest All Day Menu Card

ATTENTION: Chuck Cobb

PROOF NUMBER:

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