



SHAREABLES

- Bavarian-style Pretzels** vg 6/16
Warm, freshly baked pretzel with a crisp outside and soft, chewy center; Single order comes with choice of warm goat cheese dip, house mustard, or beer cheese; shareable size comes with 3 pretzels and a flight of sauces
- Bacon & Beer Cheese Fries** 11
Fresh-cut fries tossed topped with beer cheese, bacon bits and chives
- Bell Tower Board**** 20
Duma Meats summer sausage and smokies, spicy capocollo, rotation of Old Forge Dairy cheese, goat cheese dip, fig jam, candied pecans, olive medley, strawberries, apples, grapes, two types of house crostini
- Jerk Cauliflower Wings** vegan, vg 12
Battered and fried cauliflower wings tossed in Jamaican jerk dry rub, with grilled pineapple and Hawaiian huli huli dipping sauce
- Ohio City Pasta Pierogies** vg 15
Five Yukon gold potato, white truffle, fontina cheese and rosemary pierogies topped with beer-caramelized onions and drizzled in a Schwarzbier reduction sauce
- Bruschetta** vg 9
Classic Bruschetta on house crostini with roasted garlic, shaved parmesan, basil chiffonade, and balsamic reduction
- French Onion Dip** vg 9
Beer-caramelized onion dip served with kettle chips, house crostini, and assorted vegetables

SOUP & SALAD

- House Salad**** vg, gf 8/15
Mediterranean lettuces, seasonal fruit, feta cheese, candied pecans, house dressing
- Caesar*** 7/14
Romaine lettuce, tomatoes, croutons, parmesan cheese, tossed with house Caesar dressing (dressing contains soy)
- Italian Salad** 8/15
Mediterranean lettuces, romaine lettuce, tomato, red onion, cucumber, olives, banana peppers, pepperoni, croutons, parmesan cheese, and house made Italian dressing
- Cobb Salad** gf 7/14
Local romaine lettuce, tomato medley, red onion, chopped hard-boiled egg, bacon bits, crumbled blue cheese with house apple cider vinaigrette
- Add** Patagonia Salmon \$11, crispy chicken \$8, seared chicken \$8 (gf), club steak \$9, 3 falafel \$6 (v), mushroom burger \$6 (v), thick-cut bacon \$4, bacon bits \$2
- Soup of the Week** 8

BOWLS

- Pork Belly Mac & Cheese** 18
Ohio City Pasta cavatelli, house smoked bbq pork belly, smoked cheddar sauce, topped with candy jalapenos, fried onions, bbq sauce, bread crumbs and chives
- Greek Bowl** vg, vegan, gf 18
Lemon spiced basmati rice, Greek salata, roasted squash and zucchini, arugula, olive medley, feta cheese, pickled red onions, and toasted quinoa, lemon mint vinaigrette
- Add** Patagonia Salmon \$11, crispy chicken \$8, seared chicken \$8 (gf), club steak \$9, 3 falafel \$6 (v), mushroom burger \$6 (v), thick-cut bacon \$4, bacon bits \$2
- Patagonia Salmon** gf 22
Seared and steamed Patagonia Salmon with herb butter sauce, lemon coriander basmati rice, and roasted asparagus

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food is prepared in a shared kitchen and in shared fryers. **May contain nuts

Vegetarian — vg
Vegan — v
Gluten free — gf



HANDHELDS

All handhelds served with dill pickle spear. Gluten free buns are available

Burger

7oz local ground beef patties* cooked to med-well served on fresh made brioche buns

Park Ave vg, vegan, gf available. 16

Lettuce, tomato, red onion, pickle chips, cheddar cheese, house ketchup and mayo

Black and Blue vg, vegan, gf available 16

Blackened patty, lettuce, blue cheese crumble, spicy aioli, and pickled red onion

Bell Tower 16.50

Thick cut bacon, pickled red onion, beer cheese smother, BBQ sauce, and fried onions

Haymaker vg, vegan, gf available 16

Scratch made mushroom burger, lettuce, tomato, caramelized onions, and balsamic glaze on focaccia bread

Crispy Chicken Sandwich gf available 16

Hand breaded and fried chicken, thick cut bacon, Seasons Micro Farm sunflower shoots, peppercorn ranch on house made brioche bun

Hot Italian gf available 16

Capocollo, ham, pepperoni, provolone, spicy giardiniera, red onion, mayo served on a house made baguette

Grilled Cheese vg. 12

Cheddar cheese, gruyere cheese, beer-caramelized onions, and tomato on house brioche

Strawberry Goat Grilled Cheese vg. 14

Goat cheese fondue dip, thick-cut bacon, fig jam, arugula, and fresh strawberries on house brioche toast

Steak Wrap* 16

Seared marinated club steak, arugula, fried onions, crumbled blue cheese, and peppercorn ranch, in a whole wheat wrap (marinade contains soy)

Veggie Wrap vg, vegan 14

Fried falafel, Greek salata, baba ganoush, toasted quinoa, mediterranean lettuce with lemon mint vinaigrette, in a whole wheat wrap

SIDES

Side of fries vg, vegan, gf. 4

Side of Smoky Mac & Cheese vg 6

Mixed Veggies vg, vegan, gf 5

Lemon corriander basmati rice vg, vegan, gf 4

Summer Pasta Salad. 7

pepperoni, cheese, olives, salata, banana peppers, pasta tossed in house Italian dressing

Side of Bread vg, v, gf. 1.50

Toasted focaccia (vegan), toasted brioche, or gluten-free bun

Half Salad 7/8

House (vg), Italian, Cobb or Caesar

Any House Dip / Sauce. 0.50

KIDS

Smokey Mac & Cheese vg 8

w/ smoked cheese sauce and twistetti pasta, small fry and ketchup

Burger Sliders 10

w/ cheddar cheese, small fry and ketchup

Grilled Cheese vg. 8

w/ cheddar cheese, small fry and ketchup

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food is prepared in a shared kitchen and in shared fryers. **May contain nuts

Vegetarian — vg

Vegan — v

Gluten free — gf

FOOD