



63 CORKS

M E N U



BEGINNINGS

Bread Service - Housemade Focaccia & House Cultured Butter \$6

Barrel Board - Chef's Rotating Selection of Local Meats & Cheeses, w/ Accompaniments, Homemade Ham Hock Mustard & Jams \$16

Winter Baby Gems - Baby Winter Greens, Goat Cheese, Pickled Onions, Crisp Bacon, Asian Pear, Delicata Squash Crisp, Candied Walnuts, Walnut White French 1/2 \$8 | Full \$14

Golden Beet Caprese - Salt Roasted Gold Beets, Mozzarella Di Bufala, Crisp Garlic, White Balsamic Honey Gastrique, Pink Peppercorn & Coriander 1/2 \$9 | Full \$14

Smokey Potato Leek Bisque - Smoked Potatoes, Leeks, & Baby Herbs \$10

Crisp Winter Dumpling - Butternut Squash Goat Cheese Dumpling, Ohio Apple Butter, Chili Oil, Pear & Pomegranate Relish, Baby Herbs \$12

Crisp Calamari - Crisp Calamari, Ohio Apple Cider Teriyaki, Peanut Collard Green Slaw Thai Chili Ginger Aioli, Charred Orange \$15

Roasted Brussel Sprouts - Crisp Winter Brussels, Whipped Goat Cheese, Candied Pecans, Pomegranate Aleppo Pepper Honey \$14

SUPPER

Heritage Chicken - 1/2 Poulet Rouge, Drop Dumplings, Braised Winter Greens, Chicken & Black Garlic Veloute, Cider Pepper Jam \$29

House Filet - Grilled Filet, Smoked Whipped Potatoes, Winter Greens & Millers Mushrooms, Roasted Baby Carrots, Cipollini Agrodolce. (Addition: Blue Cheese Steak Tallow Butter \$4) \$46

9185 Chop - Grilled Double Bone Duroc Pork Chop, Campri Lacquered, Black Garlic Heirloom Grits, Charred Broccolini, Kumquat Mostardo \$30

Mountain Trout - Pan Seared Mountain Trout, White Sweet Potato Puree, Creamed Collards, Smoked Tomato Conserva, Lemon Curd, Brown Butter & Sage, Crispy Leeks \$27

NY Strip - Grilled NY Strip, Rutabaga Pave, Roasted Miller's Mushrooms, Cranberry Veal Glacé \$39

Winter Pappardelle - House Pappardelle, Duck Confit, Braised Collards, Oven Dried Tomato, Miller's Mushrooms, Tarragon Cream, Toasted Pralines \$26

Pork Belly - Cured & Braised Pork Belly, Roasted Baby Carrots, Smoked Gouda Polenta Frites, Ohio Apple Butter, Apple Cider Reduction, Apple Crisp, Pork Demi \$25

Raviolo Carbonara - Marscapone & Winter Squash, Fresh Water Prawns, Guanciale, Farm Egg, Cider Brown Butter, Whipped Marscapone \$28

DESSERT

Smoked S'mores - Brown Butter Chocolate Crust, 75% Chocolate Mousse, Toasted Marshmallow Meringue, Bourbon Caramel, Graham Cracker Crumb, Hot White Chocolate \$11

House Cheesecake - The Original 9185 House Cheesecake, Candied Pecan Crust (Available w/ Lemon Curd, Bourbon Caramel, Chocolate Ganache or Turtle Style) \$12 (Plain \$10)

Butterscotch Bread Pudding - Bourbon Butterscotch Custard Baked Bread Pudding, Butterscotch Caramel, Gingersnap Ice Cream, Candied Kumquats \$12



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.