



# THE DINING ROOM DINNER

**V** Vegetarian **VR** Vegetarian Upon Request  
**GF** Gluten Free **GFR** Gluten Free Upon Request  
*Please inform your server of any allergies or dietary restrictions*

## STARTER PLATES

### CAULIFLOWER SOUP \$12

Cauliflower, onions, garlic, house-made cauliflower milk, white truffle oil, roasted cauliflower gremolata (Vegan, GF)

### BREAD BASKET \$12

Spent grain cheddar drop biscuits, served with rotating seasonal butter & jam (V)

### SEARED HALLOUMI \$16

Pickled garlic scapes, arugula & microgreen salad, pistachio-lemon vinaigrette (V, GF)

### RED PEPPER SCHNITZEL \$16

Breaded & pan-fried red peppers, Central Market sauce, apple & cabbage salad (V)

### ASPARAGUS TERRINE \$18

Asparagus, house-made whipped cottage cheese, bacon powder, James Beard salad

## ENTREE PLATES

### JAPANESE CURRY \$24

Tofu, carrots, and potatoes in a traditional Japanese curry sauce, rice, Hinoki ponzu, micro-fenugreek sprouts (Vegan)

### SPRING ORECCHIETTE \$26

Mushrooms, asparagus, peas, fava bean sprouts, arugula pesto, toasted breadcrumbs (V)

### RUBY RED TROUT \$28

Skin on pan-seared trout, spring onion couscous, aromatic broth poured tableside

### AIRLINE CHICKEN BREAST \$28

Brined & pan-seared chicken breast, Spanish white bean stew, sweet clover chimichurri

### PORK T-BONE \$34

Sweet tea-brined pork T-bone, pommes frites, carrot mostarda (GF)

### DUCK BREAST\* \$36

Ohio foraged seasoning blend, pea, carrot, pearl onion, asparagus, cauliflower, and artichoke heart ragout (GF)

## GREENS

### KALE SALAD \$13

Kale, strawberries, Primus walnuts, goat cheese, strawberry IPA dressing (V, GFR)

### MAROULOSALATA \$13

Romaine, scallions, fresh dill, feta, smoked olive oil & preserved lemon vinaigrette (V, GF)

### WRB WEDGE \$15

Iceberg lettuce, chopped bacon, cherry tomatoes, shaved red onions, Sour Flowers ranch, everything bagel seasoning (VR, GFR)

## DESSERT PLATES

### OLIVE OIL CAKE \$14

Hefe syrup-soaked olive oil cake, house-made whey ice cream, strawberry coulis (V)

### PANNA COTTA \$14

Chamomile-lavender custard, carbonated blueberries, bee pollen, honey tuile

### WHOOPIE PIE \$15

Chef's favorite. Chocolate whoopie pie, peanut butter frosting, served with a Dire Wolf milkshake, amaro foam (V)

**HEAD CHEF** Kristopher Ludwig **SOUS CHEFS** Ryan Moore & Steven Moorehead

**GENERAL MANAGER** Kaitlyn Stockton

**ALL MENU ITEMS ARE PREPARED IN A COMMON KITCHEN. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS YOU MAY HAVE.**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## WRB HOUSE DRAFTS

PICK 3 FLIGHT \$12 / PICK 5 FLIGHT  
\$15 / BARREL-AGED CHOICES +\$2

### 614 LAGER \$7

Light Midwestern Lager | 4.2%

### CLEAR SKY \$7

Cream Ale | 5.0%

### WALKING TACO \$7

Mexican Lager with Lime | 4.5%

### LUNA WOLF \$7

Lemon Drop Kölsch | 5.0%

*International Women's Day Brew created by our own  
Gwyn Armstrong*

### PEACH SUNRISE \$7

Belgian Witbier w/ Peach | 5.0%

### HEFE \$7

Hefeweizen | 5.0%

### DAYBREAK \$7

Coffee Vanilla Cream Ale | 5.0%

### CINNAMON TOAST BRUNCH \$8

Cinnamon Coffee Vanilla Cream Ale | 5.0%

### WOLF'S RIDGE IPA \$7

India Pale Ale | 6.2%

### BIG JUICY \$8

Hazy India Pale Ale (10 oz.) | 7.9%

### DREAM BOAT \$8

Oatmeal Stout | 5.2%

### TOP SHELF DIRE WOLF \$12

BA Imperial Stout Blend (10 oz.) | 10.8%

## ZERO PROOF

### FREE WAVE \$7

NA Hazy IPA, Athletic Brewing Co. < 0.5% ABV

### SPECIAL EFFECTS \$7

NA Pils, Brooklyn Brewery < 0.5% ABV

### SAUVIGNON BLANC \$10/\$44

Giesen Zero Alcohol, Marlborough, New Zealand

### BOYLAN BOTTLING CO. \$5

Cola, Diet Cola, Root Beer, Ginger Ale, Orange  
Soda, Lemon Limeade, Ginger Beer, Club Soda

### SAN PELLEGRINO \$6

500 mL

### DRIP COFFEE \$5

One Line Colombia El Puente (Regular), and  
One Line Colombia La Serrania (Decaf)

### ESPRESSO \$4

1.5 oz. One Line Method Espresso

### CAPPUCCINO / LATTE \$6

Sub oat milk +\$1

### HOT OR ICED TEA \$5

Mint Green | Scarlet & Gray (caffeinated)

## HOUSE COCKTAILS

### G & T \$13

Dry gin, yuzu, elderflower tonic

### OLD FASHIONED \$15

American rye, Japanese whiskey, garam masala  
spice, curry bitters, absinthe

### PAPER PLANE \$14

Kentucky bourbon, Aperol, fernet, lemon, bitters

### ROYAL BERMUDA \$13

Rums, falernum, kumquat liqueur, allspice, lime  
(contains almonds)

### MARTINI \$15

Japanese gin, dry & blanc vermouth, yuzu,  
vetiver, kinome leaf

### HIGHBALL \$15

Japanese whiskey, clarified apple, umeshu,  
sparkling green tea

### MARGARITA \$14

Reposado tequila, mezcal, cardamaro, pear,  
lime, fall spices

### LITTLE ITALY \$13

American rye, carciofo, sweet vermouth, vino  
amaro, sassafras

## WINE AND CIDER

### SPARKLING WHITE \$12/\$44

Pine Ridge, Clarksburg, California

### VERDICCHIO \$15/\$56

Fattoria Nanni, Marche, Italy

### PINOT GRIS \$13/\$48

Willamette Valley Vineyards, Oregon, USA

### SAUVIGNON BLANC \$14/\$52

Alpine Rift, Marlborough, New Zealand

### CHARDONNAY \$13/\$48

Time Place, Monterey County, California

### ROSÉ (SPARKLING) \$12/\$44

Lubanzi, Swartland, South Africa

### ROSÉ (STILL) \$12/\$44

Stoller Family Estates, Willamette Valley, Oregon

### ORANGE WINE \$13/\$48

Colliano, Goriška Brda, Slovenia

### PINOT NOIR \$12/\$44

Noah River, Napa, California

### NEGROAMARO \$12/\$44

Giustini Quis, Puglia, Italy

### CABERNET SAUVIGNON \$14/\$52

Xanadu Circa 77, Margaret River, Australia

### MAD MOON CIDER \$6

Tangerine Dream Creamsicle 6.0%