

RETRO-AMERICAN CLASSICS
MIXED *with* SOULFUL,
CONTEMPORARY CONCEPTS

∇ - vegetarian ∇̄ - vegan

f cedar point bar and kitchen t & i cedarpointPHL

SALADS

MINI CABBAGE {8.5} ∇

Grilled brussels, green apple, walnuts & capers topped with local sharp cheese and tossed with balsamic dressing

HARLEQUIN CHOPPED {8} ∇̄

Chopped beets, carrots, peas, limas, onions, romaine & bibb lettuce served with an old school French vinaigrette

THE CHEESEBALL {8.5} ∇

Bed of baby spinach topped with 3 sherried cheeseballs & strawberries served with balsamic dressing

SANDWICHES

(choice of root chips, salad, or fries)

KALE BURGER {8} ∇̄

Kale and white bean burger topped with sage aioli, served on a vegan bun

BURGER {11}

Grass-fed beef topped with pimento aioli, local cheddar & caramelized onions, served on brioche

CATFISH PO BOY {9}

Catfish, fried and served on a long roll with shredded romaine, pickles & remoulade sauce

FRIED GREEN TOMATO PO BOY {9} ∇

Green tomatoes, fried and served on a long roll with baby spinach, chipotle goat cheese & pickled green tomatoes

THE REUBENS {8}

Your choice of oven-roasted turkey or tempeh on toasted rye with *Food and Ferments* crock-aged caraway kraut, gruyere & Russian dressing (can be ∇)

CHICKEN SALAD {8}

With red grapes, served on brioche

BBQ GRILLED CHEESE {9}

Black bread grilled and stuffed with 3 cheeses and your choice of BBQ pulled pork or BBQ pulled portabella, topped with apple slaw (can be ∇)

SHARING

CHEESE BOARD {10} ∇̄

3 homemade vegan cheeses: pepperjack with raw caramel, herb goat with onion jam, smoked mozzarella with brandied figs

BEET RAVIOLI {8} ∇

Thinly sliced raw beets stuffed with goat cheese, served with a spinach walnut pesto & mixed greens

JOHNNYCAKE PINWHEELS {10}

Onion braised brisket rolled inside a cornmeal Johnnycake with gruyere and topped with pickled jalapeno

WINGS {10}

served with fried brussels

VEGGIE WINGS {10} ∇

served with fried brussels

FRIED PICKLES {5} ∇

served with honey mustard

OKRA FRITTER {5} ∇

served with honey mustard

MAC & CHEESE {6} ∇

ROOT CHIPS & LEEK DIP {5} ∇

BIG HELPINGS

VEGGIE CROQUETTES {14} ∇

Served with root mash, braised cabbage and black & white pepper gravy

THE ONION THEORY {15} ∇̄

Roasted onion stuffed with BBQ portabella stems, cashew cream, served with red flannel hash

FRIED CHICKEN & WAFFLE {13}

Boneless buttermilk chicken, fried and served on a cornbread waffle with BBQ syrup

PORK CHOP {15}

8oz center cut chop served with root mash & maple chili limas

JAMBALAYA {15}

Chicken, andioulle sausage, shrimp & tasso

LITTLE HELPINGS

FRIES {4} ∇̄

hand-cut white & sweet potato

PAN-SIZZLED GREENS {4} ∇̄

3 greens with cider

ROOT MASH {4} ∇̄

smashed root vegetables

RED FLANNEL HASH {4} ∇̄

diced sweet potatoes, beets, poblanos, onions, apples

CHILI MAPLE LIMAS {4} ∇̄

seared with a chili maple glaze

BRAISED CABBAGE {4} ∇̄

We would like to thank our local partners for providing us with top-quality products and a shared passion for health: Greensgrow Farm, Teens4Good, Cherry Grove Farm, Sweet Stem farms and Food and Ferments.

**Consuming raw or undercooked eggs, beef, lamb, pork, poultry, seafood, shellfish or milk products may increase your chances of foodborne illness.*