



STARTER

DYNAMITE SHRIMP Asian ginger, sriracha, mayo	14
HOUSE-MADE GUACAMOLE Diced onions, tomatoes, cilantro, fresh lime juice, tortilla chips	15
ROASTED RED PEPPER & GOAT CHEESE CROSTINI Olive oil, balsamic, parmigiano, parsley	12
BUCKEYE FLATBREAD Ohio-raised bratwurst, vidalias, garlic, broccolini, chihuahua queso	11
CHARCUTERIE & CHEESE BOARDS All boards are served with Pt Reyes Blue (California), Beemster 4-month Aged Gouda (Holland), Maestri Coppa (Italy), Volpi Prosciutto (Domestic), Creminelli Sopressata (Domestic), artisan rolls, seeded flatbreads, assorted pickles, olives, peppers and pistachios.	15
BAVARIAN PRETZELS Rhinegeist white cheddar beer cheese dip	9
MEDINA MEATBALL SLIDERS Beef raised in Medina, roasted hot pepper cream cheese	14
WINGS, BONE-IN OR BONELESS BBQ / Buffalo / Cajun / Dry Rub / Garlic Parmesan / Thai Chili / Hot Garlic / Teriyaki, celery, blue cheese	15.10
CALAMARI Breaded, marinara, jalapeno aioli	13

SALAD

ADD TO THE SALADS BELOW Grilled chicken 7 Salmon* 9 Sirloin* 14 Shrimp * 9	
CHEF Turkey, ham, swiss cheese, tomato, cucumber, egg, mixed greens	14
FRESH FRUIT AND COTTAGE CHEESE	8
SUMMER BERRY Strawberries, blueberries, feta, almonds, raspberry vinaigrette, mixed greens	13
BURRATA E POMODORO Tomatoes, basil, balsamic, olive oil, parmigiano	13
FOX / CAESAR / WEDGE / HOUSE Classic salads also available	10

SANDWICH

CHICKEN L,T,O,P, Garlic Aioli, Brioche Bun, Grilled or Crispy / Cheese \$.50 / Avocado \$1 / Bacon \$1.50 / Fried Egg \$1.00 / Grilled Mushrooms & Onions \$.50	11
BUFFALO CHICKEN WRAP Fried, lettuce, tomato, blue cheese dressing, buffalo sauce, tortilla	12
ITALIAN PANINI Ham, cappicola, prosciutto, provolone, banana peppers	13
FOX BURGER* L,T,O,P, Brioche Bun / Cheese \$.50 / Avocado \$1 / Bacon \$1.50 / Fried Egg \$1.00 / Grilled Mushrooms & Onions \$.50	14
CLUB Ham, turkey, cheddar, lettuce, tomato, bacon, mayo, sourdough with egg	12
PHILLY Sliced, Grilled Mushrooms & Onions, Melted Provolone, Roll Make it a 12” for \$3 more	12

PASTA

AVAILABLE AFTER 5PM	
PAD THAI Chicken, shrimp, stir-fry vegetables, rice noodles, chopped peanuts, peanut sauce	18
CAJUN CHICKEN, SHRIMP, CHORIZO PENNE Bell peppers, celery, sauvignon blanc, cream	22
PENNA ALLA VODKA Italian sausage, meatball, marinara, cream	19
OCP RAVIOLI Baker’s Half Dozen, Four Cheese, Basil Pesto, Creamy or Oil & Garlic	18

CHOPS & SEAFOOD

AVAILABLE AFTER 5PM Served with one vegetable and one potato	
BUTCHER BLOCK* - MARKET PRICE	
FILET 8OZ* - MARKET PRICE	
TOP SIRLION 8OZ*	22
SALMON* Norweigan Sustainable, available blackened upon request	24
COLOSSAL TIGER SHRIMP* Half a dozen char-grilled	22
CATCH OF THE DAY* - MARKET PRICE	
HERBED CHICKEN BREAST*	19
BERKSHIRE PORK CHOP* Raised in Wooster, 16oz bone-in	27
ST. LOUIS HALF RACK OF RIBS	30
SAUCES Cognac-Cream / Classic Diane / Pineapple-Mango Salsa / Homemade Guacamole / Spicy Corn & Pepper Relish / Lemon-Dill-Caper Cream / “Sexy” BBQ (Homemade) / Horseradish Sauce / Roasted Garlic Butter	
VEGETABLES Roasted Pistachio Carrots Brown Butter Cauliflower Sauteed Broccolini Lime-Cotija Street Corn Sauteed Mushrooms & Onions Garlicy Green Beans	5

POTATOES & MORE Baked Idaho Potato House-Made Potato Salad Tricolor Tortellini Polenta Cake Wild Rice	5
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WE ARE COMMITTED TO PARTNERING
WITH LOCAL FARMS, REGIONAL RANCHES,
ARTISANAL BAKERIES, CRAFT DISTILLERS
AND USING SUSTAINABLE SEAFOOD.

OHIO CITY PASTA / BW HOG FARMS / DESTINY FARMS /
BUCKEYE / FAT HEADS / GREAT LAKES / RHINEGEIST /
VOUDOUX / LOCAL PRODUCE WHEN AVAILABLE

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.



BEER

BY THE BOTTLE OR CAN

Coors Light	3.75	New Belgium Fat Tire Amber Ale	5.50
Corona Extra	4.75	Blue Moon Belgian White	4.75
Corona Light	4.75	Voodoo Ranger IPA	5.50
Corona Premier	4.75	White Claw Hard Seltzer	4.75
Miller Lite	3.75	Stella	4.75
Michelob Ultra	3.75		
Yuengling / Yuengling Light	4.75		

DRAFT BEERS

Stella	5
Guinness	5
Rhinegeist	5
Miller Lite	4

COCKTAILS

ABSOLUTE COSMO 11 Absolute Citron, Triple Sec, Fresh Lime Juice, Cranberry Juice	FOX PALOMA 10 Exotico Tequila, Grapefruit Juice, Fresh Lime Juice, soda, a red wine float	PRICKLY PEAR SOUR 10 Western Son Vodka, Honey Syrup, Fresh Lemon Juice
BLUE HAWAIIAN 10 Malibu Coconut Rum, Pineapple Juice, Blue Curacao, Creme de Coconut	GREY GOOSE MARTINI 13 Vermouth, Lemon Twist	NEW AMSTERDAM TOM COLLINS 9 Fresh Lemon Juice, Sugar, Soda
CROWN ROYAL “ROYAL FLUSH” 10 Peach Snapps, Cranberry Juice	JACK & SODA 9 Pepsi, Splash of Lemon	STRAWBERRY SMASH 13 Heart of Glass Strawberry Vodka, Fresh Muddled Strawberries, Honey Syrup, Soda Water
CUCUMBER MARTINI 14 Grey Goose, Fresh Muddled Cucumber, Splash Hendricks Gin and Lilet Blanc	MAKER’S MARK MANHATTAN 13 Sugar, Angostura Bitters, Orange and Maraschino Cherry Garnish	SVEDKA BLOODY MARY 9 Svedka Bloody Mary
EXOTICO MARGARITA 9 Triple Sec, Sugar, Fresh Lime Juice	PAINKILLER 10 Plantation Pinapple Rum, Pineapple Juice, Orange Juice, Creme de Coconut	TRANSFUSION 10 Three Olives Cherry Vodka, Grape Juice, Ginger Ale
FIREBALL CIDER 9 Apple Cider, Splash of Ginger Ale		TITO’S AMERICAN MULE 10 Fresh Lime Juice, Ginger Beer

WINE

CANYON ROAD 7 26 Cabernet Sauvignon	CLOUDFALL 38 Chardonnay	RAVAGE 28 Red Blend
CANYON ROAD 7 26 Chardonnay	JOEL GOTT 32 Sauvignon Blanc	MACMURRAY RANCH 34 Pinot Noir
CANYON ROAD 7 26 Merlot	KIM CRAWFORD 8 32 Chardonnay	MASO CANALI 28 Pinot Grigio
CANYON ROAD 7 26 Pinot Grigio	KENDALL-JACKSON 10 34 Chardonnay	MEIOMI 34 Rosé
CANYON ROAD 7 26 Pinot Noir	KIM CRAWFORD MARLBOROUGH 9 39 Sauvignon Blanc	SIMI 8 40 Cabernet Sauvignon
CAPOSALDO 26 Pinot Grigio	LA MARCA 26 Prosecco	UNSHACKLED 9.50 46 Cabernet Sauvignon
CHARLES & CHARLES 30 Cabernet Sauvignon		WYCLIFF 32 Brut Champagne
CHARLES SMITH 28 Merlot		