



## SNACKS

- TAVERN FRIES** 8 ⑆ ✓  
**DEVILS ON HORSEBACK** 11 ⑆  
**TATER TOTS** 9.5 ⑆ ✓
- OLD FASHIONED DEVILED EGGS** 12 ⑆ ✓  
**FRIED PICKLES** 9.5 ⑆ ✓  
**SMOKED WHITEFISH SPREAD** 11 ⑆

## STARTERS

- JALAPEÑO CORN SPOON BREAD** Whipped Butter, Local Honey 17 ✓  
**CREAMY CLAM CHOWDER** Chorizo Dust, Oyster Crackers 16  
**HOUSE SMOKED SALMON** Deviled Egg, Brioche, Scallion Tartar Sauce 23 ⑆  
**CHICKEN WING CONFIT** Gochujang Buffalo Sauce, Blue Cheese Dip 19/pound ⑆  
**THAI CURRY MUSSELS** Coconut, Sake, Basil, Lime 21 ⑆

## FROM THE OYSTER ROOM

### COLD

- OYSTERS ON THE HALF SHELL\*** 3 for 15 ⑆  
**PEEL & EAT GULF SHRIMP** 21/half pound ⑆  
**YELLOWFIN TUNA CRUDO\*** 20  
**LOBSTER TAIL** 33 ⑆

### HOT

- N'AWLINS STYLE BAKED OYSTERS** 3 pc / 24 ⑆  
**FRIED OYSTERS** Chili Relish 3 pc / 18 ⑆  
**CHILI GARLIC SHRIMP** 22 ⑆  
**BROILED LOBSTER TAIL** 33 ⑆

### SHELLFISH TOWER\* ⑆

Dozen Oysters on the Half Shell, Half Pound Peel & Eat Gulf Shrimp, Yellowfin Tuna Crudo, Lobster Tail, Cocktail Sauce, Pickled Horseradish *Mkt*

## SALADS AND SANDWICHES

- BEET SALAD** Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing 18 ⑆ ✓  
**CITRUS SALAD** Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette, Pistachios, Goat Cheese 16 ⑆ ✓  
**TAVERN CAESAR** Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing 15 ⑆  
**HARBOR SALAD** Shrimp, Crab, Scallops, Avocado, Croutons, Bacon, Egg, Aged Ricotta, Red Wine Vinaigrette 24 ⑆  
**PUB BURGER\*** Ground Fresh Daily, Cambozola Cheese, Tomato Jam 22 ⑆  
**CRISPY CHICKEN SANDWICH** Napa Slaw, Pickled Onion, Red Chili Aioli 19  
**CUBAN** Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew 20 ⑆  
**GRILLED CHEESE** Brie, Pear Jam, Roasted Squash, Arugula Pesto 19 ⑆ ✓

## ENTREES

- ATLANTIC SALMON\*** Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée 38 ⑆  
**ROASTED CHICKEN** Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus 31 ⑆  
**REDFISH** Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri 36 ⑆  
**GREAT LAKES FISH N CHIPS** Malt Vinegar Fries, Coleslaw 32 ⑆  
**SHRIMP AND GRITS** Kielbasa, Poblano Peppers, Gouda Cheese Grits 35 ⑆  
**SEA SCALLOPS** Corn Purée, Roasted Tomato, Charred Green Beans, Lemon Chili Vinaigrette 46 ⑆  
**HANGER STEAK\*** Pineapple Marinated, Kimchee Fried Rice, Fried Egg 47 ⑆  
**BRAISED SHORT RIB** Horseradish Mashed Potatoes, Glazed Root Crop, Ale Reduction 49 ⑆  
**STEAK\*** 12oz Prime New York Strip Steak, Charred Broccoli, Loaded Baked Potato 59 ⑆

## FRESH PIES MADE DAILY – SAVE ROOM

**TIM EASTERLING** *Executive Chef* • **KELLI LYNCH** *General Manager*

⑆ GLUTEN-FREE FRIENDLY OPTION AVAILABLE WITH MODIFICATIONS ✓ VEGETARIAN OPTION AVAILABLE WITH MODIFICATIONS  
\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.  
While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus; however, our kitchen is not completely gluten free. 12.25 SN



## BEER DRAUGHTS

### CBC IPA

India Pale Ale,  
Columbus Brewing Co. 7.75

### RHINEGEIST BREWERY

Varying Rotation 7.50

### LAND-GRANT BREWING COMPANY

Varying Rotation 7.75

### TACO NINJA

Lager, Wolf's Ridge Brewing 8.00

### PEARL OYSTER STOUT

Exclusive Dry Oyster Stout,  
North High Brewing 8.50

### BROWN BAG BEER

Shucked from our great selection 4.00

### JACKIE O'S

Varying Rotation 7.25

### MARKET GARDEN BREWERY

Varying Rotation 8.00

### SEVENTH SON BREWING

Varying Rotation 8.00

## BARREL AGED COCKTAILS

### OLD FASHIONED

George Dickel No. 8,  
Demerara, Spiced Orange 17

### MANHATTAN

Old Forester, Carpano Antica  
Sweet Vermouth, Angostura Bitters 18

## COCKTAILS

### GIN THYME

Botanist Gin, Grand Poppy  
Amaro, Fresh Lime 15

### SUN WILL COME OUT AMARO

Mi Campo Blanco, Roasted  
Jalapeño Agave, Ginger, Amaro 15

### MOSCOW MULE

Watershed Vodka, Fresh Lime Juice,  
Fresh Ginger, Ginger Beer 15  
\$15 Additional Takes The Copper Cup

### DUKE OF PEARL

Old Forester, Dry Vermouth,  
Lemon, Earl Grey, Black Pepper 14

### THE CURE

Ketel One Peach & Orange Blossom,  
Guava Passionfruit, Mint, Cava 15  
Punch Bowl for 4 56

### SPICED SANGRIA PUNCH

Malbec, Watershed Apple Brandy,  
Cointreau, Spiced Demerara, Citrus 14  
Punch Bowl for 4 52

### MARGARITA

Corazón Reposado Tequila,  
Cointreau, Fresh Lime, Salt 16

### MOJITO

Bacardi Superior Rum, Muddled  
Blueberries & Mint 14

### BOURBON. BACON. BOOZY.

Fat-Washed Maker's Mark,  
Brown Sugar, Peychaud's Bitters,  
Candied Bacon 18

## NO BOOZE

### RIGHT ON THYME

Ritual Gin Alternative, Lemon Herb Infusion 9

### VI-NO SANGRIA

Fre Alcohol-Removed Red Blend, Apple Cider, Spiced  
Demerara, Orange & Cranberry, Ginger Beer 10

### NOJITO

Seedlip Grove 42, Blueberry, Mint & Citrus 9

### NADA RITA

Ritual Agave Spirit Alternative, Agave,  
Citrus, Salt Rim 10

## WINE POURS

### SPARKLING

**Brut Rosé Spumante**, Scarpetta, "Timido," Italy 15 | 60  
**Brut Rosé**, J Sparkling, Russian River Valley, California 24 | 96  
**Alcohol-Removed Sparkling**, Mionetto, Veneto, Italy 11 | 44  
**Cava**, Brut, Codorníu, "Anna," Catalonia, Spain 11 | 44  
**Blanc de Blancs**, Piper Sonoma, "Select Cuvée," Sonoma County, California 13 | 52

### WHITES

**Riesling**, Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington 13 | 19.5 | 52  
**Pinot Grigio**, Benvolio, Friuli, Friuli-Venezia Giulia, Italy 11 | 16.5 | 44  
**Soave Classico**, Pieropan, Veneto, Italy 14 | 21 | 56  
**Sauvignon Blanc**, The Infamous Goose, Marlborough, New Zealand 14 | 21 | 56  
**Sauvignon Blanc**, Hanna, Russian River Valley, California 14 | 21 | 56  
**Rosé**, Château de Campuget "Tradition," Costières de Nîmes, Rhône, France 10 | 15 | 40  
**Pinot Gris**, The Four Graces, Willamette Valley, Oregon 12 | 18 | 48  
**Chablis**, Drouhin Vaudon, Burgundy, France 18 | 27 | 72  
**Chardonnay**, St. Francis, Sonoma County, California 12 | 18 | 48  
**Chardonnay**, Girlan, Südtirol-Alto Adige, Italy 15 | 22 | 60  
**Chardonnay**, Patz & Hall, Sonoma Coast, California 16 | 24 | 64

### REDS

**Pinot Noir**, La Crema, Monterey, California 13 | 19.5 | 52  
**Pinot Noir**, Cloudline Cellars, Willamette Valley, Oregon 16 | 24 | 64  
**Toscana**, Antinori, "Villa Antinori," Tuscany, Italy 14 | 21 | 56  
**Malbec**, Tamarí, "Reserva," Mendoza, Argentina 12 | 18 | 48  
**Rioja**, Cune, "Crianza," Rioja, Spain 10 | 15 | 40  
**Zinfandel**, Zanon, "Old Vine," Dry Creek Valley, California 13 | 19.5 | 52  
**Proprietary Red**, Smith & Hook, Central Coast, California 13 | 19.5 | 52  
**Cabernet Sauvignon**, Boomtown, Columbia Valley, Washington 14 | 21 | 56  
**Cabernet Sauvignon**, The Prisoner Wine Company, "Unshackled," California 16 | 24 | 64  
**Cabernet Sauvignon**, Quilt, Napa Valley, California 20 | 30 | 80

## HAPPY HOUR

Monday-Friday 4-6 p.m.

## HALF OFF SELECTED BEER, WINE, SPIRITS, AND COCKTAILS

HALF OFF SNACKS, STARTERS AND PUB BURGERS | \$3 OYSTERS



## FROM THE OYSTER ROOM

### COLD

**OYSTERS ON THE HALF SHELL\*** 3 for 15 ☉

**PEEL & EAT GULF SHRIMP** 21/half pound ☉

**YELLOWFIN TUNA CRUDO\*** 20

**LOBSTER TAIL** 33 ☉

### HOT

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**FRIED OYSTERS** Chili Relish 3 pc / 18 ☉

**CHILI GARLIC SHRIMP** 22 ☉

**BROILED LOBSTER TAIL** 33 ☉

### SHELLFISH TOWER\* ☉

Dozen Oysters on the Half Shell, Half Pound Peel & Eat Gulf Shrimp, Yellowfin Tuna Crudo, Lobster Tail, Cocktail Sauce, Pickled Horseradish *Mkt*

## BRUNCH ENTREES

### CHICKEN AND WAFFLES

Arbol Chili Butter, Cinnamon Apple Compote, Honey 19

### SHRIMP AND GRITS

Kielbasa, Poached Egg\*, Poblano Peppers, Gouda Cheese Grits 35 ☉

### BLUEBERRY PANCAKES

Lemon, Almond Streusel, Mascarpone Whipped Cream 15 ✓

### TAVERN BENNY

Poached Eggs\*, House Made Sausage, Buttermilk Biscuits, Sausage Gravy 17

### SHAKSHUKA

Two Spicy Tomato Stewed Eggs\*, Roasted Peppers, Potatoes, Feta, Cilantro 16 ☉ ✓

### GREAT LAKES FISH N CHIPS

Malt Vinegar Fries, Coleslaw 32 ☉

### HANGER STEAK\*

Pineapple Marinated, Kimchee Fried Rice, Fried Egg 47 ☉

## SIDES 5

Skillet Potatoes ☉ ✓ | Breakfast Sausage ☉

Smoked Bacon ☉ | Cinnamon Swirl Toast ✓

Fruit Brûlée ☉ ✓

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## BREADS

**CINNAMON ROLL** 8 ✓

**JALAPEÑO CORN**

**SPOON BREAD** 17 ✓

**BISCUIT DONUTS** 7 ✓

Blueberry Sauce,  
Cream Cheese Icing

## STARTERS

**CREAMY CLAM CHOWDER**

Chorizo Dust, Oyster Crackers 16

**HOUSE SMOKED SALMON**

Deviled Egg, Brioche, Scallion Tartar Sauce 23 ☉

**THAI CURRY MUSSELS**

Coconut, Sake, Basil, Lime 21 ☉

**CHICKEN WING CONFIT**

Gochujang Buffalo Sauce,  
Blue Cheese Dip 19/pound ☉

## SNACKS

**FRIED PICKLES** 9.5 ☉ ✓

**DEVILS ON HORSEBACK** 11 ☉

**TATER TOTS** 9.5 ☉ ✓

**OLD FASHIONED  
DEVILED EGGS** 12 ☉ ✓

**SMOKED WHITEFISH  
SPREAD** 11 ☉

## SALADS AND SANDWICHES

### PUB BURGER\*

Ground Fresh Daily,  
Cambozola Cheese,  
Tomato Jam 22 ☉

Add Egg\* 4

### BEET SALAD

Apple, Egg, Avocado, Candied Cashews,  
Blue Cheese, Buttermilk Dressing 18 ☉ ✓

### CITRUS SALAD

Gem Lettuce, Radicchio, Fennel, Chili Citrus  
Vinaigrette, Pistachios, Goat Cheese 16 ☉ ✓

### TAVERN CAESAR

Egg, Parmesan Brioche Crumble, Radish,  
Anchovy Dressing 15 ☉

### HARBOR SALAD

Shrimp, Crab, Scallops, Avocado,  
Croutons, Bacon, Egg, Aged Ricotta,  
Red Wine Vinaigrette 24 ☉

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TIM EASTERLING *Executive Chef* | KELLI LYNCH *General Manager* | SHORT NORTH | 641 North High Street | Columbus, OH 43215 | CameronMitchell.com | 614.227.0151



## BEER DRAUGHTS

**CBC IPA**  
India Pale Ale,  
Columbus Brewing Co. 7.75

**RHINEGEIST  
BREWERY**  
Varying Rotation 7.50

**LAND-GRANT  
BREWING COMPANY**  
Varying Rotation 7.75

**TACO NINJA**  
Lager,  
Wolf's Ridge Brewing 8.00

**PEARL  
OYSTER STOUT**  
Exclusive Dry Oyster Stout,  
North High Brewing 8.50

**BROWN BAG BEER**  
Shucked from our  
great selection 4.00

**JACKIE O'S**  
Varying Rotation 7.25

**MARKET GARDEN  
BREWERY**  
Varying Rotation 8.00

**SEVENTH SON BREWING**  
Varying Rotation 8.00

## WINE POURS

### BARREL AGED COCKTAILS

**OLD FASHIONED**  
George Dickel No. 8,  
Demerara, Spiced Orange 17

**MANHATTAN**  
Old Forester, Carpano Antica  
Sweet Vermouth, Angostura Bitters 18

### COCKTAILS

**ESPRESSO MARTINI**  
OYO Honey Vanilla Bean  
Vodka, Hubbard & Cravens  
Espresso, Foam, Cinnamon 17

**BLOODY MARY**  
Infused Vodka, Housemade  
Tomato Juice, Spiced Rim,  
Miller Grenade 14  
*Loaded 18*

**BOURBON. BACON.  
BOOZY.**  
Fat-Washed Maker's Mark,  
Brown Sugar,  
Peychaud's Bitters,  
Candied Bacon 18

**SPICED SANGRIA  
PUNCH**  
Malbec, Watershed  
Apple Brandy, Cointreau,  
Spiced Demerara,  
Citrus 14  
*Punch Bowl for 4 52*

**MIMOSA KIT**  
Bottle of Sparkling Brut with  
your choice of Tangerine or  
Strawberry Lemonade 30  
*Available with  
Alcohol-Removed Sparkling*

**THE CURE**  
Ketel One Peach & Orange  
Blossom, Guava Passionfruit,  
Mint, Cava 15  
*Punch Bowl for 4 56*

### NO BOOZE

**RIGHT ON THYME**  
Ritual Gin Alternative,  
Lemon Herb Infusion 9

**VI-NO SANGRIA**  
Fre Alcohol-Removed Red  
Blend, Apple Cider, Spiced  
Demerara, Orange &  
Cranberry, Ginger Beer 10

**BLOODY MARGOT**  
curated with our famous mix 8  
*Loaded 13*

**DONKEY KICK**  
Shaken Espresso & Cream,  
Earl Grey-Infused 7

**NOJITO**  
Seedlip Grove 42,  
Blueberry, Mint & Citrus 9

**NADA RITA**  
Ritual Agave Spirit  
Alternative, Agave,  
Citrus, Salt Rim 10

### SPARKLING

**Brut Rosé Spumante**, Scarpetta, "Timido," Italy 15 | 60  
**Brut Rosé**, J Sparkling, Russian River Valley, California 24 | 96  
**Alcohol-Removed Sparkling**, Mionetto, Veneto, Italy 11 | 44  
**Cava**, Brut, Codorníu, "Anna," Catalonia, Spain 11 | 44  
**Blanc de Blancs**, Piper Sonoma, "Select Cuvée," Sonoma County, California 13 | 52

### WHITES

	6oz	9oz	bottle
<b>Riesling</b> , Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington	13	19.5	52
<b>Pinot Grigio</b> , Benvolio, Friuli, Friuli-Venezia Giulia, Italy	11	16.5	44
<b>Soave Classico</b> , Pieropan, Veneto, Italy	14	21	56
<b>Sauvignon Blanc</b> , The Infamous Goose, Marlborough, New Zealand	14	21	56
<b>Sauvignon Blanc</b> , Hanna, Russian River Valley, California	14	21	56
<b>Rosé</b> , Château de Campuget "Tradition," Costières de Nîmes, Rhône, France	10	15	40
<b>Pinot Gris</b> , The Four Graces, Willamette Valley, Oregon	12	18	48
<b>Chablis</b> , Drouhin Vaudon, Burgundy, France	18	27	72
<b>Chardonnay</b> , St. Francis, Sonoma County, California	12	18	48
<b>Chardonnay</b> , Giralan, Südtirol-Alto Adige, Italy	15	22	60
<b>Chardonnay</b> , Patz & Hall, Sonoma Coast, California	16	24	64

### REDS

	6oz	9oz	bottle
<b>Pinot Noir</b> , La Crema, Monterey, California	13	19.5	52
<b>Pinot Noir</b> , Cloudline Cellars, Willamette Valley, Oregon	16	24	64
<b>Toscana</b> , Antinori, "Villa Antinori," Tuscany, Italy	14	21	56
<b>Malbec</b> , Tamarí, "Reserva," Mendoza, Argentina	12	18	48
<b>Rioja</b> , Cune, "Crianza," Rioja, Spain	10	15	40
<b>Zinfandel</b> , Zanon, "Old Vine," Dry Creek Valley, California	13	19.5	52
<b>Proprietary Red</b> , Smith & Hook, Central Coast, California	13	19.5	52
<b>Cabernet Sauvignon</b> , Boomtown, Columbia Valley, Washington	14	21	56
<b>Cabernet Sauvignon</b> , The Prisoner Wine Company, "Unshackled," California	16	24	64
<b>Cabernet Sauvignon</b> , Quilt, Napa Valley, California	20	30	80