



IMMIGRANT SON
LKW D BREWERY OHIO

DINNER

CHARCUTERIE, SALUMI & FROMAGERIE

Cultivated assortment of imported and house-made pâtés, meats, and cheeses. Accompanied with house pickled vegetables, olives and condiments.

- PETITE: 2 CHEESES & 2 MEATS — \$16**
GRANDE: 4 CHEESES & 4 MEATS — \$22
LA FAMILLE: 6 CHEESES & 6 MEATS — \$28

Available in all cheese or all meat boards as well

SMALL PLATES

ISB ONION SOUP — \$7

Porter-braised onions, bouillon, sourdough, charred emmental swiss

BRUSSEL SPROUTS* — \$11 GF

Crispy fried brussels, yuzu aioli, shichimi togarashi, sesame cashews

SMOKED & CHAR-GRILLED WHOLE CHICKEN WINGS — MARKET GF

Sauces: Smoked almond romesco*; Ohio maple mustard BBQ; ISB hot sauce; Vadouvan French curry rub

OCTOPUS* — \$15 GF

Sous vide & charred fresh octopus, spanish chorizo, olives, fennel, citrus, smoked almond romesco

OYSTERS — MARKET GF

Fresh oysters, IPA mignonette, fresh citrus, horseradish
~ seasonal selection ~

HOUSE PIEROGI — \$6

Giant house-made pierogi, potato, sharp cheddar filling, pan-fried with butter, onion, crème fraîche

SMOKED CAULIFLOWER WINGS* — \$13 GF

Crispy battered smoked cauliflower, choice of wing sauce
~ vegan and gluten free ~

BACON & CHEDDAR CURD POUTINE — \$14 GF

House fries, applewood smoked bacon, cheddar curds, porter braised espagnole

MOULE FRITES — \$14 GF

"Hungarian Pearl" Kölsch steamed mussels, crispy fries, Kölsch vinegar aioli, butter, fresh herbs

LÁNGOS (FRIED DOUGH)

TRADITIONAL — \$6

Garlic butter, maldon salt

LOADED — \$8

Butter, maldon salt, sour cream, fresh cheddar curds

WRAPPED WAGYU DOG — \$9

Crispy fried Sakura Farms Ohio wagyu beef hotdog, lángos crust, butter, maldon salt

SALATA

Add grilled chicken or shrimp \$5

GREEK SALAD — \$12 GF

Romaine hearts, cucumber, heirloom tomatoes, onions, olives, feta, fresh oregano, red wine vinaigrette

CAESAR — \$13

Romaine hearts, sourdough croutons, white anchovies, house-made dressing, parmesan, lemon

BURRATA SALAD WITH COMPRESSED FRUIT — \$14 GF

Fresh burrata, compressed seasonal fruit, heirloom tomatoes, pickled onions, balsamic, EVOO, maldon salt, wild greens

UBORKASALATA WITH BEETS — \$11 GF

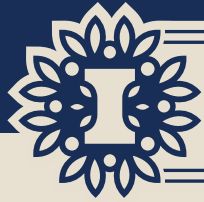
Shaved cucumber, candystripe beets, sweet onions, "Hungarian Pearl" Kölsch vinegar, dill, sour cream, smoked maldon salt, hungarian paprika

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please alert staff of any allergies before ordering. * Contains Nuts

GF
Gluten Free

Vegan

Fall 2021



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HANDHELDS

GF Choice of house fries or crispy zucchini fritters
(Fritters served with smoked tomato aioli)

GF Sub a house-made black bean & ancient grain burger



IMMIGRANT SON SMASH BURGER — \$15

Sakura Farms Ohio Wagyu beef burger, caramelized onions, emmental swiss, baby arugula, house aioli, challah bun
~add bacon \$4~

HUNGARIAN BURGER — \$16

Sakura Farms Ohio Wagyu beef burger, Hungarian paprika, sharp cheddar, crème fraîche, garlic butter, smoked tomato aioli, fried lángos bun

IMMIGRANT SON BANH MI* — \$14

Pork & pate sandwich, house-made pate, leoncini ham, pickled carrot, cucumber, radish namasu, fresh jalapenos, cilantro, crusty bread

BACON CHEDDAR SMASHBURGER — \$16

Sakura Farms Ohio Wagyu beef burger, topped with local cheddar, applewood smoked bacon, arugula, applewood smoked tomato aioli

CHICKEN PAPRIKÁS HANDHELD — \$15

Slow cooked chicken, Hungarian smoked paprika, crispy spaetzle, crème fraîche, house pickles, challah bun



ENTRÉE FEATURES



CHICKEN PAPRIKÁS — \$24

Organic airline chicken, blended Hungarian paprika, chicken jus, creme fraiche, house-made celeriac spaetzle, pea tendrils

CHEF'S MEATLOAF — \$22 **GF**

Sakura Farms Ohio Wagyu beef terrine, wrapped in applewood smoked bacon, charred broccolini, house mashed potatoes, tart cherry bordelaise

FISH & CHIPS — \$23 **GF**

Lake Erie walleye, crispy potato crust, house fries, lemon fennel slaw, herb'd tartar sauce

SHRIMP & GRITS — \$20 **GF**

Local Shagbark heirloom grits, butter poached shrimp, tasso ham, applewood smoked tomato aioli, pea sprouts

SMOKED CAULIFLOWER & MUSHROOM POLENTA* — \$19 **GF**

Vegan heirloom polenta, house smoked cauliflower, maitake mushroom & roasted tomato ragout, marcona almond, EVOO

SMOKED PORK PORTERHOUSE — \$22 **GF**

ISB Porter brined pork T-Bone, applewood smoked, fresh celeriac spaetzle, spiced green applesauce

GAUCHO STEAK FRITES — MARKET **GF**

Chef's select butcher's cut beef steak, house-made chimichurri, house fries, charred broccolini



DESSERTS



BEER APPLE CRISP — \$7

House-made tart apple crisp, cinnamon oat crust, salted caramel, Mitchell's vanilla bean ice cream

STOUT POT DE CRÈME* — \$9 **GF**

Swiss chocolate, stout chocolate reduction, Mitchell's vanilla bean ice cream, smoked almond crumble

HUNGARIAN KRÉMES — \$8

Napoleon of pillowy vanilla custard and crispy pastry crust, stout chocolate served on the side

MITCHELL'S ICE CREAM — \$5 **GF**

Vanilla Bean or Vegan Vanilla

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