

OPHELIA'S

ELECTRIC SOAPBOX

🍃 Vegan by Request

GF Gluten-Free by Request

FOREPLAY & TEASERS

Roasted Green Chili Cornbread \$8

Jalapeno, Goat Cheese & Whipped Honey Butter

GF 🍃 Cuban Plantains \$9.5

Sofrito Black Beans, Cotija Cheese, Pepitas, Lime Yogurt & Cilantro Pesto

GF Elote Spring Cheese Incident \$12.5

Brûléed Cheese, Sweet Corn, Fennel Escabeche, Cotija & Raquelitas Tortilla Chips

GF 🍃 Sweet Potato Jojo's \$7.5

Crispy Japanese Sweet Potato, Pastrami Spice, Lime & Sumac Yogurt

GF 🍃 Seasoned Steak Fries \$6.5

Vindaloo Ketchup

GF Pastrami Spiced Wings \$18

Crispy AF-Bacon Confit & Cool Ranch

GF Cheese Curds & Fried Pickles \$13

Wisconsin Yellow Curds, Blistered Shishitos, Turmeric Pickles & Cool Ranch

🍃 Pretzel & Beer Cheese \$5

House-Made Soft Pretzel, Spicy Beer Cheese & Smoked Salt

TOSSED SALADS

GF 🍃 3 Bean Burrata Salad \$14

Gigante Bean, Spring Vegetables, Aged Balsamic, Heirloom Cherry Tomatoes & Charred Scallion Vinaigrette

GF Country Ham Caesar Salad \$16

Chili Roasted Delicata Squash, Caramelized Fennel, Brussel, Baby Kale & Miso Dressing

GF Mediterranean Wedge \$16.5

Chandoka Whip, Pickled Red Onion, Crispy Chickpea, Slab Bacon & Lemon Tahini Yogurt

FLATBREADS

OUR FLATBREAD DOUGH IS MADE WITH A 200 YEAR OLD STARTER / + \$2 FOR GLUTEN FREE

GF 🍃 Roasted Tomato Margherita \$15

Mozzarella, Roasted Tomato, Basil, Parmesan & Olive Oil

GF 🍃 The Fun-Guy \$16

Ricotta, Koji Mushrooms, Garlic-Chili Crunch, Arugula, Parmesan & Sherry Agridulce

GF Low Country Pizza \$17.5

Elevation Country Ham, Roasted Corn Purée, Calabrian Chili, Creme Fraîche & Olive Oil

GF Pepperoni \$16

Ezzo Mini Pepperoni, Mozzarella, Basil, Fennel Pollen & Chili Honey Drizzle

GF Funky Chicken \$17

Haystack Funkmeister, Smoked Chicken, Caramelized Fennel & Apricot Preserves

In the spirit of creating a balanced & unified workplace, we implement a tip pool for our entire service team, including back of the house. A 5% restaurant recovery surcharge will be added to your check.

BOX LUNCH

GF *Prime Rib Burger \$18

7X Wagyu Beef, Mushroom, Crispy Onion, Dijon-Horseradish Cream, Black Pepper Demi & French Fries

River Bear Pastrami On Marbled Rye \$18

Gruyere, Poblano Kraut, Dijonaise, Ophelia's Special Sauce & Fennel Apple Slaw

Brothel Chicken \$16

Crispy Chicken Thigh, Double Smoked Slab Bacon, Carolina BBQ, Pickles, Garlic Chili Aioli & French Fries

Basic Bitch Grilled Cheese \$14

Haystack Funkmeister, Gruyere, Crispy Country Ham, Sourdough, Garlic Dijon Aioli & Fennel Apple Slaw

3RD BASE

GF Cider Braised Pork Shoulder \$22

Yellow Corn Grit Cakes, Mushroom & Charred Scallion Gremolata

Chicken & Buttermilk Waffle \$21

Crispy Chicken Thigh, Double Smoked Slab Bacon, Superfood Slaw, Apple Butter & Harissa Honey

GF *Ropa Vieja \$22

Short Rib, Root Vegetables, Caramelized Plantain, Escabeche Beans & Salsa Verde

HAPPY ENDINGS

GF Strawberry Shortcake Bar \$8

Goat Cheese Mousse, Milk Crumble

GF Chocolate Caramel Bar \$8

Caramelized White Chocolate, Dark Chocolate & Cornflake Crispies

Cinnamon Churro Ice Cream Sandwich \$8

Dulce de Leche Ice Cream, Horchata Puffed Rice

Cookies n' Drip Ice Cream Sandwich \$8

White Espresso Ice Cream, Dark Chocolate Shavings

PLEASE NOTIFY SERVER OF ANY ALLERGIES BEFORE ORDERING, NOT ALL INGREDIENTS ARE LISTED. DUE TO THE NATURE OF RESTAURANTS AND CROSS-CONTAMINATION CONCERNS, WE ARE UNABLE TO GUARANTEE A 100% ALLERGY FREE ZONE. WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS. *THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

COCKTAILS - \$12

The Airedale (Brown Drink)

Bourbon, Aperol, Grapefruit Zest

French Kiss (Purple Drink)

Butterfly Pea Flower Infused Gin, Lavender, Lemon, Bubbles

NC-17 (Pink Drink)

Vodka, Cranberry-Rosemary Shrub, Soda, Lemon

Burlesque (Green Drink)

Sage Infused Tequila, Melon, Lime

The Ron Sangria (Red Drink)

Red Wine, Apple Brandy, Lemon, Orange, Pomegranate, Rooibos Tea

Blackberry-Thyme Frosé

Rosé, Vodka, Champagne Acid

TFJ Cosmopolitan

TFJ Smoked Old Fashioned

BEER & CIDER

New Terrain Pillow Drops Pilsner \$8

16oz Can

Stem Off Dry Cider \$9

12oz Can

Call to Arms Ballroom Beer - Lager \$6

12oz can

Weldwerks Juicy Bits Hazy IPA \$10

16oz Can

Station 26 Tangerine Cream \$7

12oz Can

AH-SO WINES - \$9

(250MLS) / CANS

Bubbles (Garnacha), Navarra, Spain

Rosé (Garnacha), Navarra, Spain

White (Garnacha), Navarra, Spain

Red (Garnacha), Navarra, Spain

BY THE GLASS - SPARKLING

CVNE 10 / 38

(Brut Cava) Catalonia, Spain

Domaine Chandon 12 / 46

(Sparkling Brut Rosé) Napa Valley, California

BY THE GLASS - WHITE

Les Jamelles (House White) 10 / 38

(Roussanne) Languedoc, France

Mohua Wines 11 / 42

(Sauvignon Blanc) Marlborough, New Zealand

Elena Walch 'Selezione Südtirol' 13 / 50

(Pinot Grigio) Alto Adige, Italy

Gen del Alma 'jijiji Tunuyán' 12 / 46

(Chenin Blanc) Mendoza, Argentina

Hedges Family Estate 'CMS" 14 / 54

(Chardonnay) Columbia Valley, Washington

BY THE GLASS - ROSÉ

Elena Walch 20/26 Rosé 12 / 46

(Merlot, Lagrien, Pinot Nero) Trentino, Italy

BY THE GLASS - RED

Les Jamelles (House Red) 10 / 38

(Grenache) Languedoc, France

Angeline Vineyards 12 / 46

(Pinot Noir) Sonoma, California

QU.ALE Salento Rosso 11 / 42

(Red Blend) Puglia, Italy

Cape Mentelle 13 / 50

(Shiraz/Cabernet Sauvignon) Margaret River, Australia

Hedges Family Estate 'CMS" 14 / 54

(Cabernet Sauvignon) Columbia Valley, Washington

BY THE BOTTLE - SPARKLING

Gruet 'Sauvage Rosé' \$50

(Pinot Noir) New Mexico

Moet Imperial \$140

(Chardonnay/Pinot Noir/Pinot Meunier) Champagne, France

BY THE BOTTLE - WHITE

McBride Sisters 'Black Girl Magic' \$42

(Riesling) Edna Valley, California

Domaine Adèle Rouzé 'Quincy Blanc' \$56

(Sauvignon Blanc) Loire Valley, France

Cadre Wines 'Sea Queen" \$48

(Albariño) San Luis Obispo, California

Domaine J.A. Ferret 'Pouilly- Fuissé' \$100

(Chardonnay) Burgundy, France

BY THE BOTTLE - RED

Stoller Family Estate \$50

(Pinot Noir) Willamette Valley, Oregon

Christina \$48

(St. Laurent) Niederösterreich, Austria

Zinio Reserva \$64

(Tempranillo) Rioja, Spain

Bistue Cellars 'Blackswift' \$58

(Red Blend) Winters, California

Penner-Ash \$82

(Syrah) Newberg, Oregon

Newton Vinyard 'Unfiltered' \$120

(Cabernet Sauvignon) Napa Valley, California