

SNACKS & STARTS

Daily Soup Selection \$11

Pickled Vegetables \$10 GF 
assortment of seasonal pickled vegetables

Warm Marinated Olives \$12 GF 
fennel, orange, garlic, rosemary

Deviled Eggs \$12 GF
smoked paprika, local Pop's Mustard

Daily Mezze \$16
rotating seasonal dip, grilled bread

Clams \$18 GF

potatoes, corn, mirepoix, celery butter

Buffalo Chicken Meatballs \$17
Moody Blue cream, Calabrian buffalo, scallion

Sweet Potato Croquettes \$18
chevre crema, honey, scallion

Shepherd's Fries \$16 GF
Ohio braised lamb, peas,
carrots, cheese curds

ARTISANAL BOARDS

Pick **two** \$17, **four** \$30 or **All** \$48 - with pickles, smashed berry coulis, candied almonds, house mustard, crostini, fig & almond crackers**

Cheese { **Fresh Chevre** – McKenzie Creamery, OH
rich, creamy, tangy, smooth
“Vat 17” Aged White Cheddar – Deer Creek, WI
bold, unique, complex, crystalline
Moody Blue – Roth Cheese, WI
soft & smooth, sweet smoked bleu
“Trillium” Triple Cream – Tulip Tree, IN
elegant & buttery with bloomy-rind

Meat { **Prosciutto** – Salt & Twine
savory, slightly sweet, delicately melts
Calabrese Salami – Giorgio's Naturals
black pepper, lingering Calabrian heat
Duck Pastrami – Bella Bella
rich, robust & peppery, subtle smoke

SALADS

Sofia's House Salad \$10 
mixed local lettuce, winter citrus, house
crouton, champagne vinaigrette

Beets \$16 GF**
spinach, Moody Blue cream, candied
almond, pink peppercorn vinaigrette

Greek Salad \$16 GF
mixed local lettuce, olives, pickled red
onion, marinated cucumber, feta,
creamy Greek dressing

HANDHELDS

with crispy potatoes

Braised Lamb Sando \$19
tomato braised lamb, onion jam, pickled
carrot, arugula, toasted baguette

Pork Dip \$18
shaved roasted pork, aged cheddar, house pickle, arugula,
local mustard aioli, pork au jus, toasted baguette

The Anna \$18
fried & stuffed portobello mushroom,
feta & herb Boursin, roasted red peppers, leaf lettuce

PASTAS

from Ohio City Pasta

Bolognese Rigatoni \$26
Ohio beef & pork, tomato, red wine, parmesan

Calabrian Cream Maffaldine \$25
roast chicken, creme fraiche,
Calabrian chilis, red pepper flake

Cacio e Pepe Cavatelli \$24
toasted black peppercorn,
parmesan, brodo, bread crumb

ENTRÉES

Daily Market Fish \$ MP
seasonal rotating plate

Quarter Chicken \$28 GF
bone-in confit airline chicken, creamed spinach,
roasted fingerlings, corn salad

Tomato Braised Cauliflower Steak \$22 
braised mirepoix, roasted red peppers,
arugula gremolata, poor man's parm

Pork Prime Rib \$32 GF
bone-in slow roasted Ohio pork rib, sweet
potato mash, leek demi, roasted carrot

The Zoltán Grilled Strip Steak \$45 GF
Ohio raised beef strip steak, horseradish mashed
potatoes, red wine & herb Killbuck Valley mushrooms

SMALLS

grilled bread \$3.50
sautéed spinach \$7

crispy potatoes \$7
pasta with sauce choice:
[butter, bolognese, cacio e pepe] \$7

grilled chicken thigh \$9
Greek seasoned shrimp \$9
smoked andouille sausage \$9



HOUSE SEASONAL COCKTAILS \$15

SKB House Limoncello Spritz

House Limoncello, Ketel One, citrus, prosecco

Cherry Picked*

Ketel One, house almond orgeat, tart cherry juice, lemon, Luxardo cherries

Spot of Tea

Earl Grey infused Bombay Gin, lemon balm simple syrup, Scarborough bitters, ginger beer

Heat of the Moment*

Cilantro infused Ghost Spicy Reposado Tequila, ginger agave, lime, soda, ginger lime rim

Sage Against the Machine*

Sage infused Tanqueray Gin, pear, lemon, clove simple, sage oil

Fennel Countdown

Fennel infused Rittenhouse Rye, lemon, cardamom simple, red wine float

Nandor Two

Cazadores Reposado, Amaro Montenegro, grapefruit oleo, grapefruit bitters

The Elusive 24th Flavor

Evan Williams Bonded, Dr. Pepper cordial, cherry bark vanilla bitters

Creamsicle

Jack Daniels Bonded, Licor 43, orange, lemon, cherry bark vanilla bitters

CLASSIC COCKTAILS \$13

Gimlet

Cosmo

Tom Collins

Negroni

Aviation

French 75

Paper Plane

Sazerac

Old Fashioned / Manhattan

ZERO PROOF

*House Cocktails with * asterisk can also be made Zero Proof*

NA COCKTAILS \$13

The No Rita

Lyre's Agave Blanco, jalapeño agave, lime, tajin rim

Low Ball High Ball

Lyre's White Cane, lemon, blackberry pomegranate cordial, soda

No Sin Gin

Lyre's London Gin, Lyre's Italian Orange, Verjus Rouge

NA WINES \$10

Grüvi Dry Secco

Grüvi Bubbly Rosé

Grüvi Red Blend

BEER

We feature award-winning beers from Immigrant Son Brewery, locally brewed in Lakewood, Ohio

DRAFTS

ISB 'Hungarian Pearl' Kolsch \$7

ISB IPA \$7

ISB Common Ale \$7

ISB Pump School \$8

ISB Seasonal

CANS

ISB Pilsner \$6

ISB Seasonal \$6

Blake's Cider \$6

Quirk Seltzers \$6

NA

Best Day Brewing Kolsch \$5

Best Day Brewing Hazy IPA \$5

OTHERS

Mexican Coke/Sprite \$4

Cheerwine \$4

Diet Cheerwine \$4

Ready Set Coffee Cold Brew \$6

Ready Set Coffee \$6

House Lemonade \$5

House Iced Tea \$5

Storehouse Teas \$6



@sofiaskitchenandbar



Monday - Friday 4-6pm
Drink & Food Specials