


Dinner

Starters

LEMON & EDAMAME HUMMUS gf v 8.00
Crisp Vegetables, Roasted Tomato, Grilled Pita 

POUND BUFFALO WINGS gf 12.00
Ancho BBQ Rubbed Jumbo Wings, Port Blue Cheese Dip

MINI BRIE & PEAR QUESADILLAS v 7.00
Wheat Tortilla, Arugula Orange Salad

BAKED SWEET POTATO gf v 7.00
Kale & Hemp Seed Hash, Ancho Yogurt 

ROASTED TOMATO & PORTOBELLO FLATBREAD v 11.00
Middleton Goat Cheese & Fresh Mozzarella Citrus Arugula Salad

COLUMBUS BREWING CO. IPA PORK BELLY TACOS gf 10.00
Shaved Red Onion, Carolina Spiced BBQ Sauce, Romaine Lettuce "Shell"

FAROE ISLANDS SALMON TACOS 8.00
Shredded Cabbage & Cilantro Slaw, Avocado Fresh Lime, Wheat Tortillas 

From The Kettle

SOUP DU JOUR 6.00

ASIAN CHICKEN NOODLE SOUP gf 6.00
Chicken & Vegetables in a Herbed Chicken Broth

From The Garden

add Chicken 5.00, Salmon* 6.00, Angus Steak* 7.00

ROASTED BEET & A@24965 A62C SALAD gf 15.00
Laurel Valley Curd, Toasted Almonds, Haricots Vert Champagne Vinaigrette 

FORK & KNIFE CAESAR v 12.00
Crispy Pita Shards, Cured Tomatoes

BRUSSELS SPROUTS & SWEET POTATO SALAD gf 9.00
Laurel Valley Cheese Curds, Sun Dried Cranberries, Chopped Pepper Bacon, Dijon Maple Dressing 

SESAME SEARED FAROE SALMON SALAD gf 17.00
Edamame, Spinach, Grape Tomatoes, Ginger Soy Pomegranate Dressing 

Hand Helds

all sandwiches served with chips, fries, or salad

TURKEY SANDWICH 12.00
Thin Sliced Boars Head Turkey, Bacon, Arugula, Mustard Aioli Whole Wheat Bread 

BLACK & BLUE ANGUS BRISKET BURGER* 12.00
Pepper Bacon, Sliced Stella Blue Cheese, Lettuce & Tomato, Toasted Brioche Bun

THURBER'S ANGUS BRISKET BURGER* 15.00
Caramelized Balsamic Onions, Sunny Side Egg, Middlefield Goat Cheddar, Toasted Brioche Bun

SWEET POTATO QUINOA BURGER v 12.00
Chili Ketchup, Kale Slaw, Sliced Tomato, Jalapeno Havarti, Toasted Brioche Bun

HOT CBUS CHICKEN 13.00
Sweet Hot Pickle, Brussels Slaw Grilled Brioche Bun

HOT PASTRAMI MELT 12.00
Sauerkraut, Spicy Pickles, Whole Grain Mustard, Amish Baby Swiss, Toasted Rye

Sides

Side Salad 5.00

Side Caesar 6.00

Oven Roasted Brussels Sprouts 5.00


Extra Virgin Olive Oil Smashed Potato 5.00

Baked Sweet Potato Wedges 5.00

Seasoned Fries 5.00

Mains

THURBER'S CHEESE MAC 13.00
Ohio Artisan Cheese, Gemelli Pasta, Chopped Bacon, Sauteed Mushrooms, Broccoli

WHOLE WHEAT & SHRIMP POMODORO 18.00
Plum Tomato Sauce, Broccoli & Asparagus Tips, Fresh Basil & Parmesan Cheese 

HERB ROASTED HALF CHICKEN 22.00
Red Himalayan Pilaf, Roasted Brussels Sprouts Natural Reduction

NEW YORK STRIP* 29.00
Smashed Potato, Steamed Broccoli, Roasted Wild Mushrooms

NATURAL GRILLED PORK CHOP* 26.00
Organic Polenta with Goat Cheese, Sauteed Kale, Apple Bourbon Reduction

GREEN TEA LACQURED FAROE SALMON* gf 25.00
Sweet Potato, Shiitake, Mushroom, Spinach 


MARYLAND CRAB CAKES 22.00
Creole Tartar Sauce, Shoestring Fries

Beverages

FRESHLY BREWED STARBUCKS® BLEND COFFEE
Regular or decaffeinated 3.00

PEPSI-COLA SOFT DRINKS 3.00

JUICE 3.00

 Indicates a SuperFoodsRx™ dish. SuperFoodsRx powerfully pairs together whole foods to boost nutritional composition and flavors.

Service charges and government taxes are additional.

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

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