



WOLF CREEK TAVERN
EST. 1840

3044 WADSWORTH RD. NORTON, OH 234-571-4531 *Fresh Daily* 44203

Built in 1840, the Tavern has been a witness to the passage of time. From a stop on the underground railroad, to a speakeasy, to the present day, the Tavern has offered food, shelter, and has been a gathering place for travelers and locals alike. Welcome, and enjoy YOUR spot in history. - *Shane & Amy*

LOCAL FRESH HOMEMADE LATE NIGHT LIVE MUSIC SPEAKEASY

Appetizers

- *Thai Curry PEI Mussels** 14
thai curry broth, peppers, fresh herbs, bread
- Fried Green Tomatoes** 9
buttermilk, cornmeal, spicy mayo, red pepper jalapeno jam, cucumber pickle relish
- Fried Brussel Sprouts** 7
maple aioli, bacon, lemon zest
- Meat Board** 9
chef selection of meat, whole grain mustard, house pickles, crispy bread
- Cheese Board** 9
artisan cheeses, seasonal jam, fruit, crispy bread
- Baked Brie** 10
honey, puff pastry, berry compote, crispy bread house jam, toasted nuts
- Pierogi Stack** 9
three locally made cheddar/ potato pierogis, caramelized onions, chivesour cream
- Pork Belly Poutine** 13
double smoked pork belly, cheese curd, roasted garlic, gravy, fried egg (*for sharing!!*)
- Confit Wings (1 pound per serving)** 11
 - korean BBQ w/ peanuts and scallion
 - buffalo w/ bleu cheese crumble, celery leaf
 - honey siriacha w/ sesame seed, scallion
 - maple bacon w/bacon and herb
- Buffalo Cauliflower** 10
blue cheese slaw, herbs

Pasta *available after 4 pm*

- ADD GRILLED CHICKEN \$4 *SALMON \$6
SHRIMP (4PC) \$6 *STEAK \$8
- Pasta Alfredo** 12
penne, parmesan, broccoli, bacon, roasted tomato, grilled bread
 - Lamb Bolognese** 16
lamb bolognese, house made fettuccini, cured egg, pecorino cheese
 - Macaroni & Cheese** 12
house made spatzle, cheddar, american, parmesan, shallot, garlic, toasted bread crumbs
 - Sweet Corn Ravioli** 15
six house made raviolis, sweet corn, bacon, potato chives, truffle oil

All of our food is made to order and freshly prepared.
Good food takes time --- we appreciate your patience...

* VEGAN & GLUTEN-FREE OPTIONS AVAILABLE *

Entrees

available after 4 pm

- Bourbon Cider Glazed Salmon** 22
apple bacon risotto, roasted sweet potato, candied pecans, cider glaze
- Kielbasa & Pierogis** 15
sautéed kielbasa, 3 locally made pierogis, onions, bell peppers, sour cream
- *Fish & Chips** 15
cod, beer batter, tavern fries, house made tartar sauce
- Country Fried Cauliflower Steak** 17
potato chip crust, vegan gravy, chickpeas, spinach, house pickles, hot sauce
- 16 oz. Ohio Raised Beef Rib Eye** 31
char grilled, garlic mash, seasonal veg
- Roasted Half Chicken** 18
braised beans, roasted tomato, smoked bacon, spinach, chimichurri sauce
- Guinness Braised Short Ribs** 26
creamy polenta, roasted vegetables, demi glace, herbs
- "Steak and Eggs"** 24
spice rubbed hangar steak, roasted oyster mushrooms, charred asparagus, potato puree, fried egg, burnt scallion vinaigrette
- Coffee Rubbed Pork Chop** 22
12 oz pork chop, sweet potato puree, brussel sprout hash, caramelized apples
- Shrimp and Grits** 17
creamy grits, peppers, bacon, tomato, lemon, butter
- Lamb Stew Pot Pie** 15
lamb, carrots, celery, onion, Guinness, herbs, mashed potato, puffed pastry, (served with side salad)

For the Kids

- Mac 'n Cheese** three cheese 6
- *Hamburger** fries or fruit 6
add cheese 7
- Chicken Fingers** fries or fruit 6
- Grilled Cheese** fries or fruit 5
- Fish 'n Chips** fries or fruit 7

Desserts

Selection of **HOMEMADE DESSERTS** by our own Pastry Chef Bethany

Wolf Creek Tavern places a modern twist on homestyle food.

We believe the best times should be surrounded with friends, great food, great drinks, and great music. The Tavern's concept encourages its patrons to eat, drink, dress up, dress down, and most of all, have some fun. Thank you for becoming part of the Wolf Creek Tavern community.