


Dinner

Starters

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

DOZEN 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

CHICKEN NOODLE SOUP gf v 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 & ASPARAGUS 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 v 9.00
Laurel Valley Ranch Cheese Curds,
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 Turkey, Bacon, Arugula, Mustard Aioli
Whole Wheat Bread 

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

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

VEGETABLE PINWHEEL v 12.00
Spinach, Roasted Portobello & Pepper, Mozzarella
and Basil Pesto

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

Sides

Side Salad 5.00

Side Caesar 6.00

Oven Roasted Brussels Sprouts 5.00

Herbed Rainbow Fingerling Potatoes 5.00

Baked Sweet Potato Wedges 5.00

Seasoned Fries 5.00

Mains

OHIO FIVE CHEESE MAC v 12.00
Ohio Artisan Cheese, Gemelli Pasta

WHOLE WHEAT SPAGHETTI v 18.00
Spinach & Portobello, Edamame & Broccoli,
Tomato Sauce 

AMISH FARMS HALF CHICKEN 22.00
Red Himalayan Pilaf, Roasted Brussels Sprouts

NEW YORK STRIP* 29.00
Smashed Potato, Oven Roasted Root Vegetables,
Whole Mustard Demi

NATURAL GRILLED PORK CHOP* 26.00
Bacon & Fingerling Hash, Braised Cabbage & Apples

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

MARYLAND CRAB CAKES 22.00
Creole Tartar Sauce, Shoestring Fries

WHITE MISO PHO v
Rice Noodles, Cilantro, Green Onions, Thai Basil
Tofu 12.00
Grilled Chicken 15.00
Poached Shrimp 16.00
Add Extra Veggies 2.00

Beverages

FRESHLY BREWED STARBUCKS® BLEND COFFEE
Regular or decaffeinated 3.00

COCA-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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