

## beginnings

Sesonal fruit beignets honey + goat cheese crème fraiche	7
biscuits + gravy mushroom truffle gravy add sausage {3}	7
biscuits + pickles biscuit, jam, pickles, bacon	10
Spice Acres salad roasted kohlrabi, sorghum glazed walnut, LEC chevre, charred strawberry vinaigrette	9
twice baked brioche seasonal jam, pistachio frangipane, almond	5

## sides

dee jay's bacon	4
housemade sausage	4
mushroom gravy	4
seasonal fruit	6
smash browns	4
fried egg	2
biscuit	2
housemade english muffin	4
side salad	5

## sweet

blueberry + peach crepes crème fraiche, powdered sugar	10
caroline's granola bowl toasted oats, flax seed, currant, strawberry, greek yogurt, maple syrup	9
waffle powdered sugar, maple syrup	8



**SPICE**  
— KITCHEN & BAR —

5800 Detroit Ave. Cleveland, OH

Owner/Chef - Ben Bebenroth  
Culinary Director - Joshua Woo  
Chef de Cuisine - Adam Stafford  
Farm Manager - Andrea Heim

## savory

dixie benedict pork belly, hot sauce hollandaise, biscuit, fried egg	12
cured salmon benedict mustard crème fraiche, english muffin, soft egg	14
korean fried chicken + waffle organic tea hill chicken, sweet chili glaze	12
smoked mushroom hash fried egg, pepper, hot sauce add sausage {3}	12
kale + quinoa bowl soft egg, roasted vegetables, sunflower seed dukkah, tamari, pickled onion	13
seasonal omelet	12
mushroom + zucchini migas crouton, egg, herb, headwater tomme	12
spice acres breakfast bacon or sausage, eggs, biscuit, smash browns	12
half spice acres breakfast (for kids)	8

7-16-17

\* consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness; we do not have a 100% gluten free kitchen due to space limitations

## beer

### BOTTLES + CANS

Monk's Café Flemish Sour 5.5%	7
Tröeggs Nugget Nectar 7.5%	8
North High Pale Ale 5.5%	5
Deschutes Black Butte Porter 5.2%	6
Green Flash Palate Wrecker 9.5%	8
Three Floyd's YumYum Pale Ale 5%	7
Carlsberg German Pilsner 5%	5
Miller High Life 4.6%	3
Brooklyn Lager 5.2%	6
Bells Oberon Ale 5.8%	7
Bottlehouse Spice Acres Gruit Ale 5.3%	12

### DRAUGHT BEER

Bavik Super Pilsner 5.4%	6
Odd Side Citra Pale Ale 5.3%	7
Anderson Valley Briney Melon Gose 4.2%	7
Revolution Brew Free or Die IPA 7%	7
Founder's Rubaues Raspberry Ale 5.7%	7
Victory Cage Radler 3%	7
Platform Ian Cider 6%	8

## cocktails

<b>Mimosa</b>	9
cava, orange juice	
~sub daily press juice {2}	
<b>Spice-y Mary</b>	9
vodka, tomato, house hot sauce,	
seasonal ferments	
<b>The Wild Ones Stir</b>	12
rum, fernet branca menta, cream,	
cold brew coffee, dry curacao	
<b>Bridge Burner</b>	10
blended scotch, rye whiskey, lemon, cynar	
<b>Persian Dream</b>	10
watershed vodka, gran marnier, ginger,	
green tea honey, cream	
<b>TO SHARE</b>	
<b>Crowd Pleaser</b>	34
bottle of champagne + carafe of orange juice	

## wine

### SPARKLING

Buitiful Brut Cava, Spain '12	8/30
Bisol Jeio Prosecco Brut Rose, Italy '15	9/34
Canella DOCG Prosecco, Italy '15	9/34

### WHITE

Saved "Magic Maker" Rose, Oakville CA '16	10/38
Cetine Rose, Toscana Italy '15	8/30
Herdade de Rocim Mariana Rose, Portugal '15	9/34
Ca' del Sarto Pinot Grigio, Friuli, Italy '15	7/29
Hess "Shirtail Ranches Sauvignon Blanc '16	8/30
Domaine Ferrandiere Viognier, France '14	7/29
Drouhin Vaudon Chardonnay, Chablis FR '14	13/50
Vila Nova Vihno Verde, Portugal '15	7/29
Scott Family Estate Chardonnay, Monterey '14	12/49
M Cellars Cuvee II White Blend, Grand River Valley '13	9/34
Jean Baptiste Gunderloch Riesling, Germany '15	11/34

### RED

Stoller Family Estate Pinot Noir, Willamette '14	14/54
Cosimi Oltre Terra Rossa, Rosso Toscana,	
Sangiovese Grosso Montalcino, Italy '13	13/50
Saved Red Blend, Oakville, California '13	10/38
Clos La Coutale Malbec, Cahors, France '13	9/34
Château Billeron Bouquey, Bordeaux '11	13/50
Wines of Substance by Charles Smith,	
Cabernet Sauvignon, Washington '14	12/46