

beginnings

apple cinnamon beignets honey + goat cheese crème fraiche	7
biscuits + gravy mushroom truffle gravy add sausage {3}	7
biscuits + pickles biscuit, jam, pickles, bacon	10
seasonal salad	9
twice baked brioche knotweed jam, pistachio frangipane, almond	5

sides

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

sweet

apple rhubarb crepes housemade ricotta, powdered sugar	10
caroline's oatmeal apple butter, toasted walnut	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
skillet mushroom hash fried egg, pepper, hot sauce add sausage {3}	12
quinoa bowl soft egg, roasted vegetable, arugula, pumpkin seed, tamari	13
ramp + cheese quiche seasonal salad	12
mushroom + ramp 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

5-14-17

* 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

Great Lakes Dortmund Gold 5.8%	5
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
Founder's All Day IPA 4.7%	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
PC Pilsner 5.5%	6

DRAUGHT BEER

Bavik Super Pilsner 5.4%	7
Thirsty Dog Irish Setter Red 5.9%	6
Victory Kirsch Gose 4.2%	6
Rogue 7 Hop IPA 7.7%	7
New Holland Full Circle Kolsch 4.9%	7
North High Local Bearing Porter 5.3%	8
Le Brun Organic Cidre 4%	9

cocktails

Mimosa 9
cava, orange juice
~sub daily press juice {2}

Spice-y Mary 9
vodka, tomato, house hot sauce,
seasonal ferments

The Wild Ones Stir 12
rum, fernet branca menta, cream,
cold brew coffee, dry curacao

Bridge Burner 10
blended scotch, rye whiskey, lemon, cynar

Persian Dream 10
watershed vodka, gran marnier, ginger,
green tea honey, cream

TO SHARE

Crowd Pleaser 34
bottle of champagne + carafe of orange juice

wine

SPARKLING

Buitiful Brut Cava, Spain '12	8/28
Lucien Albrecht Cremant D'Alsace Rose, France	11/42
Canella DOCG Prosecco, Italy '15	9/34

WHITE

La Caña Albarino, Riaux Baixas '15	11/42
Ca' del Sarto Pinot Grigio, Friuli, Italy '15	7/29
Le Petite Perriere Sauvignon Blanc, France '14	7/29
Domaine Ferrandiere Viognier, France '14	7/29
Drouhin Vaudon Chardonnay, Chablis FR '14	13/50
Scott Family Estate Chardonnay, Monterey '14	12/49
La Campuget Rose, Provance, France '15	10/38

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