

# SNACKS

<b>HERB FOCACCIA</b>	GREEN GODDESS HUMMUS / ZA'ATAR - 10
<b>*OYSTERS</b>	SIX HALF SHELL / COCKTAIL SAUCE / HOUSE HOT SAUCE - 18
<b>CALAMARI</b>	CORNMEAL DUSTED / CAROLINA BBQ GLAZE / LEMON AIOLI / SCALLIONS - 14
<b>CRAB CAKES</b>	AUTUMN SUCCOTASH / CITRUS VANILLA BUTTER - 18
<b>MEATBALLS</b>	POMODORO / CIABATTA / PECORINO - 14
<b>CHICKEN WINGS</b>	HONEY SRIRACHA GLAZE / SESAME SEEDS / LIME - 15
<b>BRUSSELS</b>	CRANBERRY BALSAMIC GLAZE / PECORINO / PUMPKIN SEEDS / PANCETTA / RED PEPPER FLAKES - 12

# SALADS - SOUP

ADDITIONS / CHICKEN - 5 / SALMON - 7 / STEAK - 9

<b>SIMPLE SIDE</b>	HOUSE MIX / PECORINO / CIABATTA CRUMBS / RADISH / LEMON VINAIGRETTE - 8
<b>COBB</b>	TOMATO / BLUE CHEESE / BACON / AVOCADO / EGG / WALNUTS / GRILLED CHICKEN / AVOCADO RANCH - 17
<b>VILLAGE FARMHOUSE</b>	AVOCADO / TOMATO / CURRANTS / ALMONDS / GOAT CHEESE / CORN / RADISH / CHAMPAGNE VIN - 15
<b>GRILLED CAESAR</b>	ROMACRUNCH / GARLIC BREADCRUMBS / PECORINO ROMANO / HOUSE CAESAR - 12
<b>SOUP DU JOUR</b>	CHEF'S DAILY SELECTION OF SOUP - 6 / 9

# SANDWICHES

SERVED WITH FRIES / TRUFFLE FRIES +2 / SIMPLE SIDE SALAD +3

<b>HOT FISH</b>	TEMPURA BATTERED COD / CHILI OIL / LTO / BREAD AND BUTTER PICKLES / HERB MAYO / BRIOCHE - 17
<b>*HOUSE BURGER</b>	SHORT RIB GRIND / BACON / WHITE CHEDDAR / LTO / MAYO / PEPPER JAM / BRIOCHE - 19
<b>PHILLY SPECIAL</b>	SLICED RIBEYE / PICKLED JALAPEÑOS / BELL PEPPERS / CARAMELIZED ONION / HOUSE CHEESE DIP / HORSERADISH CREAM - 17
<b>FRIED CHICKEN</b>	SWEET PICKLE & JALAPEÑO SLAW / SPICY MAYO / BRIOCHE - 16
<b>REUBEN</b>	SHAVED CORNED BEEF / SAUERKRAUT / SWISS / RUSSIAN DRESSING / RYE - 17

# PIZZA

CAULIFLOWER CRUST AVAILABLE UPON REQUEST - 3

<b>OHIO PEPPERONI</b>	POMODORO / GARLIC OIL / MOZZARELLA / BASIL / CHILE INFUSED HONEY - 17
<b>MARGHERITA</b>	POMODORO / GARLIC OIL / MOZZARELLA / ROMA TOMATO / BASIL - 15
<b>SHROOMS</b>	BASIL PESTO / GARLIC OIL / CREMINI MUSHROOM / CARAMELIZED ONIONS / MOZZARELLA / PECORINO - 16
<b>BIANCA</b>	PECORINO CREAM / FRESH GARLIC / MOZZARELLA / PROVOLONE / PETITE SALAD - 16

# MAINS

<b>*STEAK FRITES</b>	8oz NY STRIP / COMPOUND BUTTER / HAND CUT FRIES / PETITE SALAD / HOUSE STEAK SAUCE - 32
<b>*SALMON</b>	MAPLE GLAZED / HARICOT VERTS / HEIRLOOM TOMATO / CAULIFLOWER PUREE / MUSTARD JUS - 28
<b>*SHRIMP ALLA VODKA</b>	BUCATINI / GARLIC / BABY SPINACH / HEIRLOOM TOMATO / CHILI FLAKE / GARLIC BREADCRUMBS - 25
<b>*TOMAHAWK PORK CHOP</b>	SOUR CREAM CHIVE MASHED POTATOES / COUNTRY GREEN BEANS / PEPPER JAM / SMOKED TOMATO GRAVY - 30
<b>CURRIED CAULIFLOWER</b>	VEGGIE FRIED RICE / TOASTED CASHEW / TAMARIND SWEET AND SOUR - 21
<b>*CARBONARA</b>	CAMPANELLE PASTA / PANCETTA / PEAS / PECORINO / EGG YOLK - 21

# SOUTH VILLAGE GRILLE

<b>HAPPY HOUR</b>	MON-FRI 3-6 / SAT-SUN 3-5 / \$4 DRAFTS / \$6 WINES / \$8 COCKTAILS / DISCOUNTED SNACKS
<b>LUNCH &amp; BRUNCH</b>	MON-FRI 11 - 3 / BRUNCH SPECIALS AVAILABLE SATURDAY & SUNDAY
<b>OYSTER MONDAY</b>	\$1 OYSTERS ON THE HALF SHELL WHILE SUPPLIES LAST / \$3 FERNET BRANCA 4-10PM
<b>WINE WEDNESDAY</b>	½ OFF BOTTLES OF WINE UNDER \$75
<b>\$12 LUNCH SPECIALS</b>	M-MEATLOAF / T-STUFFED PEPPERS / W-CHICKEN SALAD & GREENS / TH-LINGUINI & MEATBALL / F-FISH N' CHIPS

197 THURMAN AVE / COLUMBUS, OH 43206 / 614.826.0491 / WWW.SOUTHVILLAGEGRILLE.COM

GENERAL MANAGER / ALEX BEATTY | EXECUTIVE CHEF / ANGELA ALLISON

PLEASE INFORM US OF ANY ALLERGIES

PARTIES OF 8 OR MORE ARE SUBJECT TO A 20% GRATUITY

ALL CHECKS PAID BY CARD ARE SUBJECT TO A 3.5% CREDIT CARD SURCHARGE

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

# WHITE

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**TORRE DI LUNA** PINOT GRIGIO / ITALY - 10/40  
**DOMAINE DUFFOUR** GASCOGNE BLANC / FRANCE - 11/35  
**DOUGH** SAUVIGNON BLANC / CALIFORNIA - 13/42  
**PROTEA** CHENIN BLANC / SOUTH AFRICA - 12/44  
**MARKHAM** CHARDONNAY / NAPA - 17/60  
**JOSEPH DROUHIN** CHARDONNAY / FRANCE - 13/48  
**WIEMER** RIESLING / NEW YORK - 52  
**MARENCO** MOSCATO / ITALY - 56  
**MERRYVALE** CHARDONNAY / CALIFORNIA - 85

# ROSÉ & SPARKLING

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**ACINUM** SPARKLING ROSÉ / ITALY - 12/44  
**CHIARETTO** STILL ROSE / ITALY - 12/44  
**CONQUILLA** CAVA / SPAIN - 12/44  
**DRAPPIER ½** CHAMPAGNE / FRANCE - 60  
**MOET & CHANDON** CHAMPAGNE / FRANCE - 100

# DRAFTS

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**WOLF'S RIDGE 614** / LAGER - 6  
**HEARTSTATE THROB** / IPA - 6  
**HOMESTEAD SNAKE OIL** / SUPER PALE ALE - 6  
**HEARTSTATE SONA** / AMERICAN WHEAT - 6  
**JACKIE O'S CHOMOLUNGMA** / NUT BROWN - 6  
**RHINEGEIST SWIZZLE** / LEMONGRASS CIDER - 6  
**HEARTSTATE DOUBLE ACHE** / ORANGE CREAM SOUR - 8  
**ROTATING SEASONAL SELECTION** - MP

# RED

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**MCMANIS** PINOT NOIR / CALIFORNIA- 10/32  
**ELOUAN** PINOT NOIR / OREGON - 14/48  
**RICASOLI** CHIANTI / ITALY - 10/44  
**ALCEO** TEMPRANILLO / SPAIN - 12/44  
**GIAPOZA** CABERNET / CALIFORNIA - 13/48  
**BANSHEE** CABERNET / CALIFORNIA - 17/56  
**IQUE** MALBEC / ARGENTINA - 12/44  
**PAPA FIGOS** BLEND / PORTUGAL - 13/45  
**POGGIO D'ELSA** SUPER TUSCAN / ITALY - 12/44  
**JEAN LEPETIT** CHATEAUNEUF-DU-PAPE / FRANCE - 80

# SAKE

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**SHO CHIKU BAI** JUNMAI / 4oz - 8  
**MIRROR OF TRUTH** JUNMAI / 4oz - 11  
**GREEN RIDGE** GINJO / 4oz - 14  
**HAKETSURU** CHIKA JUNMAI / 200mL - 12  
**SNOW TIGER** NIGORI / 200mL - 18  
**AWA YUKI** SPRAKLING / 300mL - 125

# BOTTLES & CANS

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**SEVENTH SON** HUMULUS NIMBUS / PALE ALE / 12oz CAN - 7  
**DELIRIUM TREMENS** BELGIAN PALE / 16oz CAN - 12  
**RODENBACH** GRAND CRU SOUR / 11.2oz BOTTLE - 11  
**GUINNESS** DRAUGHT / STOUT / 15oz CAN - 7  
**HEARTSTATE BREAK** / HAZY IPA / 12OZ CAN - 6

# COCKTAILS – 12

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## LLORONA'S LULABY

REPOSADO TEQUILA / RHUBARB / PEAR / LIME

## SIREN'S SONG

VODKA / COLD BREW / AMARO / COFFEE LIQUEUR / OAT MILK

## PORT OLYMPIA

WHISKEY / SPICED PEAR / POMEGRANATE / RED WINE / LEMON

## WOLFGANG

REPOSADO TEQUILA / MEZCAL / PINEAPPLE SYRUP / SUZE / CHARTREUSE

## CORPSE REVIVER #2

GIN / LILLET BLANC / CURACAO / LEMON / ABSINTHE

## FRENCH 197

GIN / ST. GERMAIN / LEMON / SEASONAL SHRUB / BUBBLES

# NON-ALCOHOLIC

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## KINGFISHER

GIFFARD APERTIF / PINEAPPLE / MOLASSES / LIME - 8

## BITBURGER

PILSNER / ABV 0 / 11.2oz BOTTLE - 5

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