

LIBATIONS

SIREN'S SONG OYO VANILLA VODKA / COFFEE LIQUEUR / COLD BREW / OAT MILK / AMARO DI ANGOSTURA - 12

BLOODY MARY PEPPER-INFUSED VODKA / HOUSE MIX / PICKLED VEGGIES - 12

SVG MIMOSA CHOICE OF ORANGE JUICE, PINEAPPLE, CRANBERRY, / PROSECCO - 9

PIMM'S CUP GIN / PIMM'S NO. 1 / STRAWBERRY / CUCUMBER / MINT / GINGER / LEMON - 12

SNACKS

BEIGNETS POWDERED SUGAR - 11

HERB FOCACCIA HOUSE-MADE / GREEN GODDESS HUMMUS - 10

***OYSTERS & SHOOTERS** THREE HALF SHELL / MINI BLOODY MARYS - 18

SOUP & SALADS

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

SIMPLE HALF SALAD HOUSE MIX / PECORINO / CIABATTA CRUMBS / RADISH / LEMON VINAIGRETTE - 8

COBB TOMATO / BLUE CHEESE / BACON / AVOCADO / EGG / WALNUTS / GRILLED CHICKEN / AVOCADO RANCH - 17

VILLAGE FARMHOUSE AVOCADO / TOMATO / CURRANTS / ALMONDS / RADISH / GOAT CHEESE / CORN / CHAMPAGNE VIN - 15

SOUP DU JOUR CHEF'S DAILY SELECTION OF SOUP - 6/9

BRUNCH

AVOCADO TOAST GUACAMOLE / FRIED EGG / CIABATTA / DAILY'S THICK CUT BACON - 14

SOURDOUGH FRENCH TOAST ORANGE CREAM CHEESE TOPPING / MAPLE SYRUP / FRESH BERRIES / DAILY'S THICK CUT BACON - 16

***CORNED BEEF HASH** SUNNY SIDE UP EGGS / FINGERLING / RED EYE GRAVY - 18

***CHICKEN & GRITS** BUTTERMILK FRIED / GRITS / POACHED EGGS / CHARRED SCALLION SALSA VERDE / MAPLE GASTRIQUE - 16

***STEAK TACOS** THREE FLOUR SHELLS / SCRAMBLED EGG / AVOCADO / WHITE ONION / CILANTRO / HOUSE SALSA / CHIMICHURRI - 16

***HOUSE BURGER** SHORT RIB GRIND / BACON / WHITE CHEDDAR / LTO / PEPPER JAM / BRIOCHE - 19

VILLAGE BREAKFAST THREE EGGS YOUR WAY / FINGERLING POTATOES / DAILY'S BACON / SOURDOUGH TOAST - 14

CHEF'S SPECIAL CHEF'S WHIM / ASK YOUR SERVER FOR DETAILS - MP

***B.E.L.T** DAILY'S BACON / EGG / ARUGULA / TOMATO / LEMON AIOLI / EVERYTHING FOCACCIA - 14

SOUTH VILLAGE GRILLE

HAPPY HOUR MON-FRI 3-6 / SAT-SUN 3-5 / \$4 DRAFTS / \$6 WINES / \$8 COCKTAILS / DISCOUNTED SNACKS

LUNCH & BRUNCH MON-FRI 11 - 3 / BRUNCH SPECIALS AVAILABLE SATURDAY & SUNDAY

OYSTER MONDAY \$1 OYSTERS ON THE HALF SHELL WHILE SUPPLIES LAST / \$3 FERNET BRANCA 4-10PM

WINE WEDNESDAY 1/2 OFF BOTTLES OF WINE UNDER \$75

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

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

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

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

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

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

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

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

KINGFISHER

GIFFARD APERTIF / PINEAPPLE / MOLASSES / LIME - 8

BITBURGER

PILSNER / ABV 0 / 11.2oz BOTTLE - 5

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