

SNACKS

BEIGNETS	POWDERED SUGAR - 7 / 11
HERB FOCACCIA	HOUSE-MADE / GREEN GODDESS HUMMUS - 10
*OYSTERS & SHOOTERS	THREE HALF SHELL / MINI BLOODY MARYS - 18
CHICKEN WINGS	HONEY SRIRACHA GLAZE / SESAME SEEDS / LIME - 15

SALADS

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

SIMPLE SIDE	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
*ATLANTIC SALMON SALAD	GREEN GODDESS HUMMUS / HOUSE MIX / CORN / CUCUMBER / TOMATO / PEPPERCORN RANCH - 16
GRILLED CAESAR	ROMA CRUNCH / GARLIC BREADCRUMBS / PECORINO ROMANO / HOUSE CAESAR - 12
SOUP DU JOUR	CHEF'S DAILY SELECTION OF SOUP - 6/9

PIZZA

CAULIFLOWER CRUST AVAILABLE UPON REQUEST - 3

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

SANDWICHES

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

*B.E.L.T	DAILY'S BACON / EGG / ARUGULA / TOMATO / LEMON AIOLI / EVERYTHING FOCACCIA - 14
*HOT FISH	TEMPURA BATTERED COD / CHILI OIL / LTO / BREAD AND BUTTER PICKLES / HERB MAYO / BRIOCHE - 17
*HOUSE BURGER	SHORT RIB GRIND / BACON / WHITE CHEDDAR / LTO / MAYO / PEPPER JAM / BRIOCHE - 19
PHILLY SPECIAL	SLICED RIBEYE / PICKLED JALAPEÑOS / BELL PEPPERS / CARAMELIZED ONION / HOUSE CHEESE DIP / HORSERADISH CREAM - 17
FRIED CHICKEN	SWEET PICKLE & JALAPEÑO SLAW / SPICY MAYO / BRIOCHE - 16
REUBEN	SHAVED CORNED BEEF / SAUERKRAUT / SWISS / RUSSIAN DRESSING / RYE - 17

LUNCH SPECIALS

MONDAY	MEATLOAF / SMOKED TOMATO GRAVY / MASHED POTATOES / GREEN BEANS / CRISPY ONION STRAWS - 12
TUESDAY	STUFFED PEPPERS / POMODORO / PECORINO / MASHED POTATOES - 12
POKÉ TUESDAY	TUNA / SALMON / ESCOLAR / MASAGO / AVOCADO / SEAWEED SALAD / CUCUMBER / POKÉ SAUCE / WHITE RICE / DAIKON - 12
WEDNESDAY	CHICKEN SALAD & GREENS / SPRING MIX / CHERRY TOMATOES / WALNUTS / CRANBERRY / PECCORINO - 12
THURSDAY	LINGUINI / MEATBALL / POMODORO / PECORINO / BASIL - 12
FRIDAY	FISH & CHIPS / TEMPURA BATTERED COD / HOUSE CUT FRIES / AIOLI OF THE DAY - 12
EVERYDAY	SUSHI BENTO BOX / POTSTICKERS / MISO SOUP / TWO NIGIRI / HALF CALIFORNIA ROLL - 12

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	½ 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

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 / CURAÇAO / 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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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