

HEADLINER

BAR + EATERY



BREAKFAST MENU

CLASSICS

Indigo Scramble

fried egg, cheese curd, crisp potatoes,
roasted bell pepper, onion 9
add chorizo 13 / corned beef 14

Western Omelet

ham, onion, green pepper, cheese, breakfast
potatoes, choice of breakfast bread 14

The Headliner

two eggs cooked to order, breakfast potatoes,
choice of local smoked bacon or sausage
and breakfast bread 15

SWEET AND SAVORY

Belgian Waffle

golden crisp, whipped cream, butter 11
add strawberry or blueberry compote 14

Biscuits and Gravy

housemade sausage gravy, buttermilk biscuits 11

HANDHELDS AND SUCH

The Drought Buster Sandwich

fried egg, local smoked bacon, cheddar, Rock and
Roll sauce, sourdough toast 11

Rock and Roll Burrito

scrambled egg, chorizo, cheddar, crisp potatoes,
housemade Rock and Roll sauce 11

HEARTY AND HEALTHFUL

Avocado Toast

fried egg, pickled onion, vine-ripened tomato,
fresh avocado, toasted sourdough 11

Yogurt Parfait

choice of regular or Greek,
local granola, honey, berries 9

The Opener

seasonal fruit, choice of oatmeal or cereal
and breakfast bread 10

BEVERAGES

Coffee 5

local Cleveland Coffee Company
regular, decaf

Juice 4

orange, apple, cranberry

Hot Tea 4

assorted seasonal selections

SIDES

Steel-Cut Oatmeal 6

brown sugar, pecans, dried cherries

Bagel and Cream Cheese 5

plain, sesame, everything

Cereal and Milk 5

Frosted Flakes, Special K, Cheerios
whole, 2%, skim, almond, soy

Toast 3

white, wheat, sourdough, rye

Seasonal Fruit 6

Breakfast Potatoes 5

Local Smoked Bacon 6

Breakfast Sausage 6

Turkey Sausage 7

David Cliff
Executive Chef

Hwayda Kamleh
Restaurant Manager

*For any questions or concerns regarding food allergies or dietary restrictions, please alert your server prior to ordering. **Consuming raw or undercooked meats, poultry, seafood, shellfish, and/or eggs may increase your risk of foodborne illness, especially if you have a medical condition. 08.16.2024

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DINNER MENU

START OR SHARE

Beer Cheese Pretzel

Headliner Beer cheese, spicy mustard 11

Pierogi Poutine

Perla's potato and cheese pierogi,
cheese curds, maple bacon,
house gravy 12

Meatballs

two housemade sirloin blend meatballs,
marinara, shaved parmesan 12

Loaded Fries

golden crisp fries, candied bacon,
black bean corn salsa, queso sauce,
sour cream 13

Chips and Dip

housemade chips, sweet and savory dip 8

Jumbo Wings

six baked and fried chicken wings,
your selection of plain, mild, hot, or BBQ,
ranch or bleu cheese 15

SAVORY SOUP

Chef's Daily Soup

housemade 7

FARM FRESH SALADS

add grilled chicken 7 / grilled salmon 12

Classic Caesar

romaine, herbed croutons,
shaved parmesan, classic Caesar dressing 12

Apple Walnut

field greens, Ohio local apple,
candied walnut, fig, cheese curd,
apple cider vinaigrette 12

FLATBREADS

Margherita

mozzarella, vine-ripened tomatoes, parmesan,
fresh basil, extra virgin olive oil 15

BBQ Chicken

grilled marinated chicken, Cleveland
barbeque sauce, mozzarella cheese,
green pepper, red onion 15

Pepperoni

pepperoni, parmesan, mozzarella,
housemade tomato sauce 13

HANDHELDS AND SUCH

*your selection of crisp fries,
small greens salad, or fruit*

Crisp Chicken Sandwich

hand breaded, fried golden crisp, roasted
tomato aioli, pickle, local brioche bun 15

Double Burger

two chargrilled Angus beef patties, Ohio
local cheddar, pepper maple bacon, bibb lettuce,
tomato, red onion, Rock and Roll sauce,
local brioche bun 14

Southwest Chicken Wrap

all-natural chicken breast, black bean
corn salsa, crisp Romaine, spicy ranch 13

Smoked Turkey Wrap

smoked turkey breast, bacon, fresh avocado,
lettuce, tomato aioli, flour wrap 14

FRESH CAUGHT

Atlantic Salmon

fresh caught, pan seared, grilled asparagus,
crisp potatoes, brown butter 29

CHEF'S SIGNATURES

Creamy Chicken Marsala

sauteed wild mushroom marsala
cream sauce, garlic mashed potatoes,
grilled asparagus 28

Pasta Indigo

penne, spicy arrabbiata sauce,
aged parmesan 15
add meatball 21 / chicken 22 / salmon 27

THE GRILLE

NY Strip Steak

12 oz. aged Certified Angus, crisp
smashed potatoes, grilled asparagus,
garlic rosemary butter 37

SWEET ENDINGS

Warm Brownie Sundae

vanilla ice cream, caramel, whipped cream 8

Chef's Seasonal Dessert

daily selection 6

Davis Bakery Red Velvet Bundt Cake

cream cheese frosting, whip cream 7

BEVERAGES

Soda 4

Coke, Diet Coke, Sprite, Cherry Coke,
Ginger Ale, Root Beer

Iced Tea 5

Coffee 5

local Cleveland Coffee Company
regular, decaf

Juice 4

orange, apple, cranberry

Hot Tea 4

assorted seasonal selections

SIDES

Grilled Asparagus 6

Garlic Mashed Potatoes 5

Crisp Smashed Potatoes 5

Crisp Brussels Sprouts 6

Seasonal Fruit 5

Fries 5

Small House Salad 6

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