

# 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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