

TURN

BAR + KITCHEN

Did you know that everywhere you TURN something is new? This is Cleveland, flavor and textures, rich culture and entertainment. We happily partner with local butchers and farmers to show the essence of our cuisines, heritage and personality. Let us TURN our city into something you can taste.

COFFEE + TEA | 6

FIRST DROP

FRENCH PRESS

ILLY ESPRESSO SPECIALTY

MIGHTY LEAF TEA

JUICE | 6

PULL

Kale + Apple + Ginger + Lime

LOCAL BEET

Beet + Orange + Cherry Nectar

FRESH JUICES

SMOOTHIES | 8

THE PROTEIN

Banana + Peanut Butter + Whey
Coffee Shot

WILD THING

Seasonal Berries + Yogurt + Ice

MELON MELODY

Cantaloupe + Honeydew
Watermelon

BULK IT UP | 1

Chia Seeds + Hemp Seeds
Flax Seeds + Bee Pollen
Whey Protein

HUNG(A)RY | 20

Poached Egg
Dohar Paprika Sausage + Gravy
Pogacha Cheese Biscuit + Farmers Radish

SIDES | 7

DOHAR PAPRIKA BACON

J & J BREAKFAST SAUSAGE

WIENCEK'S BEER CHICKEN BRAT

CHEF'S GARDEN HEIRLOOM POTATO

BREAKFAST PASTRY

BERRIES

MORNING BITES

HOUSE MADE GRANOLA | 12

Fresh Fruit + Milk or Yogurt

MCCANN'S STEEL CUT OATMEAL | 12

Family Tree Farms Apple Compote
Brown Sugar + Raisins + Bananas
Warm Milk

THE MUESLI | 9

A Better Version of a Parfait
Soaked Oats + Apples + Pears + Granola
Nuts + Yogurt + Berries

FRUIT + BERRIES + CREAM | 13

GOULASH FOR BREAKFAST | 19

Cattleman's Goulash + Lángos
Crème Fraîche + Farmers Cheese + Egg Up

SERIOUS ATTRACTION

VEGAN CAST IRON | 16

Kale + Onion + Cherry Tomato
Tempeh + Edamame + Jack Fruit

EAST SIDE CHALLAH | 18

Sweet Almond Paste + Dipped + Fried
Seasonal Fruit Compote
Not Your Average French Toast but you can
have that too

CARROT CAKE PANCAKE | 16

Cream Cheese + Ohio Maple Syrup
Walnuts

Or if you want to be boring we also have
plain or blueberry

EGG WHITE FRITTATA | 17

Chicken + Roasted Mushroom
Lake Erie Farms Goat Cheese
Grilled Asparagus

FAR FAR'S SMOKED SALMON | 24

Fried Capers + Heirloom Tomato
Cucumber Salad + Cleveland Bagel
Cream Cheese

FARM FRESH EGGS | 20

However you want them
Don't Apologize + Asparagus
Heirloom Potatoes

RICHARD SÖREN ARNOLDI = EXECUTIVE CHEF

JOSH NAHM = CHEF DE CUISINE

Please advise server of any food allergies, or dietary restrictions. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SNACKS

PRETZEL PROVOLONE STICKS 9
BERTMAN'S BALL PARK MUSTARD + HERBS

THE WEST SIDE OLIVE BOWL 10
HERBS + REALLY GOOD OLIVE OIL + ZATAR + BREAD

FLAT BREAD 9
BBQ CHICKEN + SMOKED GOUDA + HERBS + PICKLED ONION + BALSAMIC
OR
FRESH MOZZARELLA + TOMATO + BASIL

WAFFLE FRIES 9
BRAISED BEEF + BEER CHEDDAR FONDUE + SCALLION + DOHAR PAPRIKA BACON

SEA SALT EDAMAME 7

CLASSIC POLISH MEATBALL 9
FOREST MUSHROOM GRAVY

DRUNK CHICKEN LIVER 11
PLUM JELLY + LANGOS

ARTISANAL REGIONAL CHEESE 18

BUTCHER BLOCK

BRAISED SHORT RIBS 30
RED WINE

NY STRIP STEAK 38
ROASTED EGGPLANT BASIL RELISH

OHIO RIBEYE 48
WILD MUSHROOMS + CRESS + PEPPER

PORK BELLY 28
APPLE COMPOTE + BBQ SAUCE

DRY AGED BEEF FILET + PAPRIKA
SAUSAGE 42
PAPRIKASH + MUSTARD CREAM

AMISH CHICKEN BREAST 24
JUS + ROOTS

LINE CAUGHT

MAD RIVER RAINBOW TROUT 23
ALMOND + GREEN BEANS

DAY BOAT SCALLOPS 29
OHIO CITY PASTA + TOMATO BROTH

PEPPERCORN AHI TUNA 32
CELERY ROOT + PICKLED LIME FENNEL
APPLE SLAW + RED PEPPER COULIS

SHRIMP SCAMPI 28
WHITE WINE + GARLIC + OHIO CITY PASTA

GRILLED FAROE ISLAND SALMON 30
ASPARAGUS + LEMON

SOUP + SALAD

All salads are available as a wrap.

TAHINI 12
PEPPER + CUCUMBER + TOMATO + OLIVES + LEMON + TAHINI

SEARED RARE AHI TUNA NICOISE 19
FINGERLING POTATOES + FRENCH BEANS + OLIVES + EGG + TOMATOES
RED ONIONS + TARRAGON-DIJON MUSTARD VINAIGRETTE

MANGO ARUGULA 12
CANDIED PUMPKIN SEEDS + PISTACHIOS + DRIED CRANBERRY + CITRUS VINAIGRETTE

CHICKEN SCHNITZEL 15
HEIRLOOM POTATO + BABY GREENS + LEMON + MUSTARD VINAIGRETTE

CHEF'S GARDEN GREENS 10
RAISIN + SUNFLOWER SEEDS + BUTTERMILK DRESSING

PROTEIN ADD ONS
POLISH MEATBALL 4 + GRILLED CHICKEN 5 + SALMON FILLET 7
FLAT IRON STEAK 10 + PEPPERCORN TUNA 11

ASIA TOWN TOM YUM GOONG 9
SHRIMP + COCONUT BROTH

EAST SIDE MATZO BALL SOUP 8
PARSNIPS + CARROTS + PARSLEY

T U R N

B A R + K I T C H E N

DID YOU KNOW THAT EVERYWHERE YOU TURN SOMETHING IS NEW? THIS IS CLEVELAND, FLAVOR AND TEXTURES, RICH CULTURE AND ENTERTAINMENT. WE HAPPILY PARTNER WITH LOCAL BUTCHERS, BREWERIES, AND FARMERS TO SHOW THE ESSENCE OF OUR CUISINES, HERITAGE AND PERSONALITY. LET US TURN OUR CITY INTO SOMETHING YOU CAN TASTE.

BETWEEN BREAD

Choose - Waffle Fries | Salad | Fruit

LAKE ERIE BEER BATTERED WALLEYE 19
RED TARTAR + ARUGULA + PITA

CRAB BLT 26
LUMP CRAB + PORK BELLY + BALSAMIC TOMATO + HAAS AVOCADO
ALFALFA + SOUR DOUGH + GARLIC AIOLI

TURN BURGER 16
HOW DO YOU WANT IT

HOT CORNED BEEF 17
KITCHEN CURED BRISKET + RUSSIAN DRESSING + SWISS CHEESE
OUR KRAUT + JEWISH RYE

NOT SO MUCH "POLISH BOY" 15
CHEDDAR CHICKEN BRAT + SWEET POTATO FRIES + BBQ SAUCE
SLAW + AMOROSO ROLL

BEST FALAFEL EVER 17
BABA GANOUSH + FETA + PICKLED TURNIP + SHAVED ONION + ARUGULA

ON THE SIDE = 7

CHILI ROASTED SWEET PARSNIP

WAFFLE FRIES

ROSEMARY HONEY GLAZED
TRI-COLOR CARROTS

ALMOND GREEN BEANS

WILD MUSHROOMS

SWEET POTATO FRIES

PANCETTA MAPLE BRUSSELS SPROUTS

YUKON GOLD WHIPPED POTATO

SWEETS = 8

STEWART'S MEET MITCHELL'S
STEWART'S ROOT BEER + MITCHELL'S VANILLA

SLAVIC VILLAGE MINI PACZKI
CINNAMON SUGAR + JAM

NORTHEAST OHIO CASSATA CAKE
STRAWBERRIES + CUSTARD
WHIPPED CREAM

THE CAKE
RICH CHOCOLATE GRAND MARNIER CAKE
CREME ANGLAISE + CANDIED ORANGE

PLEASE ADVISE SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

RICHARD SÖREN ARNOLDI
EXECUTIVE CHEF

JOSH NAHM
CHEF DE CUISINE

SMOKEY CLASSICS

THE SMOKY MAN 20

WOODFORD RESERVE + PEYCHAUD'S BITTERS
VERMOUTH + LUXARDO CHERRY

BLACK OLD FASHION 20

JOHNNIE BLACK + HOUSEMADE SIMPLE SYRUP
BLACK WALNUT BITTERS

SMOKING THE SAZERAC 20

BULLEIT RYE + LEMON SIMPLE SYRUP
ABSINTHE + PEYCHAUD'S BITTERS

STRAWBERRY PEACH SANGRIA

15

SPHERES

TURN 18

TITO'S VODKA + LEMON JUICE + LAVENDER ELIXIR
TOPPED WITH SODA

THE CLE 18

NOLET'S GIN + ST. GERMAINE + LIME JUICE
SPARKLING GRAPEFRUIT SODA

THE USUAL SUSPECTS

PASSION COSMO 15

MILAGRO TEQUILA + GRAND MARNIER + LIME JUICE + CRANBERRY

DAIQUIRI 15

ZACAPA RUM + LIME JUICE + HOUSEMADE SIMPLE SYRUP

TURN

B A R + K I T C H E N

TRIPLES

[SEASONAL]

CAPTAIN MORGAN SPICED RUM

ROSEMARY SYRUP

LEMON JUICE + HOLIDAY SHRUB

TOPPED WITH FRESH CRANBERRIES

18

BREW

THAT'S MY JAM AMBER ALE, OWL'S BREW RADLER 9

THE BLONDIE WHEAT, OWL'S BREW RADLER 9

BUBBLES, CIDERGEIST ROSE CIDER 9

TRUTH IPA, RHINEGEIST 9

PROSPERITY WHEAT, MARKET GARDEN 9

PROGRESS PILSNER, MARKET GARDEN 9

CITRAMAX IPA, MARKET GARDEN 9

LE CHEVAL SAISON, ROCKMILL 13

PETITE SAISON, ROCKMILL 13

SAISON, ROCKMILL 14

TRIPEL, ROCKMILL 14

HOPO-THERMIA DOUBLE IPA, ALASKAN 9

ELYSIAN SPLIT SHOT 9

DORTMUNDER LAGER, GREAT LAKES 8

ELIOT NESS AMBER LAGER, GREAT LAKES 8

BURNING RIVER PALE ALE, GREAT LAKES 8

EDMUND FITZGERALD PORTER, GREAT LAKES 8

LARGE FORMAT

[750ML]

SOFIE SAISON, GOOSE ISLAND 18

LOLITA AMERICAN WILD ALE, GOOSE ISLAND 24

LE CHEVAL SAISON, ROCKMILL 20

PETITE SAISON, ROCKMILL 21

RUGGED EXPANSE STOUT, ROCKMILL 21

TRIPEL, ROCKMILL 22

CASK AGED RUGGED AF IMPERIAL STOUT, ROCKMILL 28