



THE RHINED

CHEESE FLIGHTS ~ \$18

three cheeses accompanied by housemade, seasonal, and Findlay Market-sourced accoutrement + crostini (not available to-go, but check out our mini!)

SOFT ~ OOEY GOOEY, PUDGY CHEESES

STINKY ~ SUPER SMELLY CHEESES (IN A GOOD WAY)

MIDWEST ~ THREE CLOSE-TO-CINCINNATI CHEESES

BLUE ~ THREE BEAUTIFUL BLUES

CHEESEMONGER'S FAVORITE ~ OUR CURRENT OBSESSIONS

SPECIAL ~ SHEEP SEASON

CHARCUTERIE

cured meat served a la carte accompanied by Rhined mustard + Rhined pickled vegetables

WHOLE MUSCLE CUTS

PROSCIUTTO DI PARMA ~ 9

SMOKING GOOSE BRESAOLA ~ 8

SMOKING GOOSE DUCK PROSCIUTTO ~ 7

SALAMI

UNDERGROUND MEATS MORTADELLA, WISCONSIN ~ 6

SMOKING GOOSE CAPOCOLLO DI DORMAN, INDIANA ~ 7

SMOKING GOOSE SALAME PICCANTE, INDIANA ~ 5

CONSERVA

tinned fish served with Hen of the Woods chips and accoutrement

FISHWIFE SMOKED SALMON WITH CHILI CRISP ~ 20

PATAGONIA SPANISH PAPRIKA MACKEREL ~ 15

CAMBADOS OCTOPUS IN OLIVE OIL ~ 18

SANDWICHES

THE CHOPPER ~ 15

chopped cured meats, Pecorino Romano, spicy Calabrian chile mayo, pepperoncini, shreddy letty, hoagie bun

STRAW-BRIE FIELDS FOREVER ~ 15

turkey, triple crème brie, strawberry and sage jam, arugula, pickled red onion, sourdough

RAMPED UP ~ 13

grilled cheese with ramp pesto and mozzarella on sourdough

A TUNA CALLED TOMA ~ 16

tuna salad, Toma from Point Reyes, with a little lemony arugula on sourdough (it's a tuna melt)

RACLETTE SANDO ~ 12

French Raclette, roasted garlic butter, arugula, Rhined mustard, Rhined pickled veggies, baguette
+Smoking Goose City Ham \$5

HEN OF THE WOODS CHIPS ~ 2.50

Sea Salt | White Cheddar Jalapeño | Buttermilk and Chive

OTHER SNACKS

LAVENDER MARCONA ALMONDS ~ 5

PIMENTO (SPICY OR BASIC) + SOURDOUGH ~ 7

HOUSE MARINATED SPANISH OLIVES ~ 5

WINE

taster/glass/bottle

SPARKLING

BERTRAND-DELESPIERRE CHAMPAGNE 1ER CRU BRUT NV, 375ML ~ 14/25/69
Champagne, France | Pinot Noir + Pinot Meunier + Chardonnay

ALTA ALELLA MIRGIN CAVA BRUT NATURE RESERVA ROSÉ 2019 ~ 5/13/53
Catalonia, Spain | Mataro

WHITE

CANTINE BARBERA "TIVITTI" INZOLIA 2022 ~ 5/12/45
Sicily, Italy | Inzolia

FLORENT COSME VOUVRAY SEC GROSSE PIERRE 2022 ~ 5/12/45
Loire Valley, France | Chenin Blanc

ORANGE

PARRA JIMENEZ 'GULP HABLO' LA MANCHA ORANGE 2022, 1L ~ 4/10/51
Castilla-La Mancha, Spain | Verdejo + Sauvignon Blanc

ROSÉ

HERDADE DO ROCIM MARIANA ROSÉ 2023 ~ 4/10/30
Alentejo, Portugal | Touriga Nacional + Aragonez

RED

FIELD RECORDINGS 'CINCY' 2022 ~ 5/13/53
California | An exclusive blend for Oakley Wines & The Rhined

TIMOTHÉE DELALLE VAL DE LOIRE LE FOUR BLANC 2020 ~ 5/13/51
Loire Valley, France | Cabernet Franc

FLIGHT

EUROPEAN HOLIDAY ~ 15

Alta Alella Mirgin Cava Brut Rosé - Cantine Barbera 'Tivitti' Inzolia
- Domaine Timothée Delalle Val de Loire Le Four Blanc

WE HAVE MORE WINE!

Choose any bottle from our retail wall +15 corkage fee

BEER + CIDER

COOR'S BANQUET ~ 4

Colorado | Lager | ABV 5%

BELL'S OBERON ECLIPSE ~ 6

Kalamazoo, Michigan | Pale Wheat Ale | ABV 6.3%

JACKIE O'S CHOMOLUNGMA ~ 6

Athens, Ohio | Brown Ale | ABV 6.5%

RHINEGEIST TRUTH ~ 6

Cincinnati | IPA | ABV 7.2%

RHINEGEIST ELECTRIC GLOW ~ 6

Cincinnati | Fruited Sour | 4.5%

HALF ACRE DAISY CUTTER ~ 10

Chicago | Pale Ale | 5.2%

OLD WESTMINISTER HAPPY CAMPER ~ 6

Maryland | Wild Cider | 6.3%

N/A BEVS

LA CROIX ~ 1.50

Pure | Pamplemousse | Lime

DR. BROWN'S SODA ~ 2

Cel-Ray | Root Beer | Black Cherry

GHIA LE SPRITZ ~ 10

Original | Lime + Salt