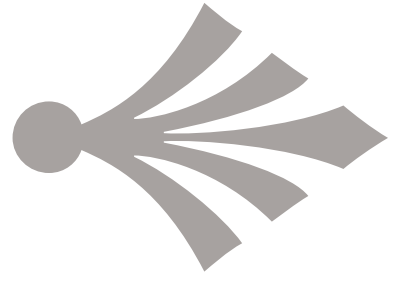


Lunch



Salads

Add grilled chicken or grilled salmon to any salad for \$5.00
Add grilled jumbo shrimp for \$8.00

Blackwell Salad \$6.75
Field greens tossed with candied pecans, roasted corn, fresh berries and Port wine vinaigrette.

Caesar Salad \$6.75
Crisp romaine hearts served with Caesar dressing, Parmesan cheese, roma tomatoes and rosemary croutons.

Bistro 2110 Chop Salad \$7.25
Romaine and iceberg lettuce tossed with marinated white asparagus, petite tomatoes, sweet peas, pickled beets, pumpernickel croutons and smoked Gouda cheese with creamy dill dressing.

Asian Chicken Salad \$11.25
Sesame marinated chicken tenders tossed with radish sprouts, cashews, scallions, shitake mushrooms, bell peppers and creamy sesame vinaigrette.

Specialty Greens \$7.50
Organic greens tossed with pickled cherries, shaved red onion, Gorgonzola cheese, crushed pistachio nuts and house made poppy seed vinaigrette.

Sandwiches

All sandwiches served with your choice of crisp house made French fries, kettle chips, side tossed salad, side Caesar salad or fresh seasonal fruit.

Ahi Tuna Salad \$10.25
Prepared with a light lemon vinaigrette served on toasted pan rolls.

Roasted Pepper and Goat Cheese Roll \$8.25
Garnished with hummus, pesto, mesclun greens and sliced tomato served on a toasted pretzel roll.

Smoked Turkey and Brie \$9.00
Warm house smoked turkey breast, melted brie cheese, marinated arugula, sliced tomato, crisp bacon and whole grain mustard aioli on toasted 12 grain bread.

***Blackwell Burger/Chicken Sandwich** \$9.25
8 ounces of char-grilled aged ground beef or a 6 ounce grilled chicken breast on a house made chive roll topped with melted Cheddar cheese, sliced tomato, crisp pancetta, caramelized onions and our Blackwell aioli.

Smoked Salmon Bialy Sandwich \$9.00
Thinly sliced house cured smoked salmon on a toasted bialy roll accented with spicy rémoulade, alfalfa sprouts, sliced hardboiled egg and shaved red onion.

Classic Reuben Sandwich \$8.75
House made corned beef or turkey thinly sliced and topped with melted Swiss cheese, Thousand Island dressing and sauerkraut on toasted caraway rye bread.

Soups

Cuban Black Bean and Ham Soup \$4.75
Garnished with avocado sour cream, scallions and crisp corn tortillas.

BLT Bisque \$5.50
Our classic tomato basil soup drizzled with spinach pesto and crisp pancetta bacon.

Chef's Daily Soup Creation \$6.00
Made fresh daily with Ohio grown produce.

Soup and Sandwich or Salad \$7.75
A cup of your choice of soup or tossed salad paired with our half sandwich of the day.

Full sandwich and soup or salad \$9.75

Entrées

Cencioni Pasta Arrabbiata \$9.50
"Little rags" of fresh made pasta tossed with house made chorizo sausage, shrimp, spicy tomato sauce, basil and ricotta cheese.

Wild Mushroom and Arugula Flatbread \$8.75
Shitake, crimini and portabella mushrooms sautéed with a hint of white truffle oil, served on house made herb focaccia, finished with taleggio and Parmesan cheese.

Honey Fried Chicken Tenders \$8.25
Served with our house made sweet and spicy mustard dressing and your choice of side.

***Grilled Sirloin Sandwich** \$10.75
Marinated, grilled beef sirloin served open faced on toasted sourdough bread topped with sautéed mushrooms and potato hash, crumbled bleu cheese, au jus and crisp fried onions.

Curried Garden Vegetable and Wild Grain Pilaf \$8.25
Presented in a light miso broth and garnished with caramelized onion and Parmesan crostini.

Smoked Mozzarella Ravioli \$10.75
Served with eggplant caponata, sautéed artichoke hearts, wilted spinach, asparagus tips and roasted red pepper coulis.

Fresh Fruit Skewers \$8.75
Seasonal fruit and berry skewers served with your choice of freshly baked muffin and yogurt granola parfait.

Desserts \$7.00

Buckeye Ice Cream Lollipop with waffle cone cookies

Tiramisu Cannoli with caramelized banana

White Chocolate Cheesecake layered with pistachio chiffon and strawberry jam

Fresh Strawberries served with warm chocolate ganache fondue and a marshmallow filled hazelnut macaroon

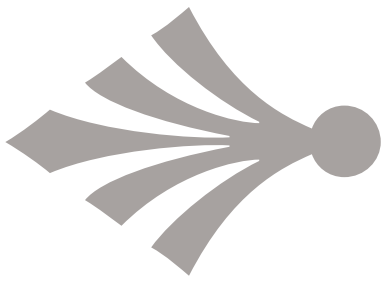
Vanilla Bean Crème Brûlée

Decadent Chocolate Mousse Cake covered in chocolate ganache

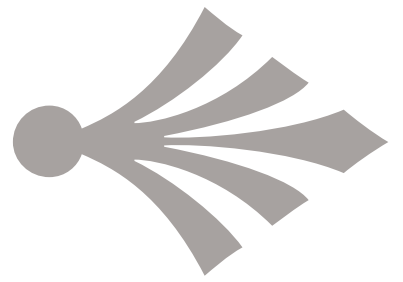
Add one scoop of Graeter's Vanilla Bean ice cream to any dessert \$2.00

Ice Cream \$6.00
Two scoops of Graeter's Ice Cream served with three freshly baked chocolate chip cookies and whipped cream.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness, especially if you have certain medical conditions.



Dinner



Small Plates

Coconut Shrimp Fried crisp and served with plum sauce and grilled red onion slaw.	\$6.75
Roasted Garlic Hummus Served with warm pita bread and lemon garnish.	\$4.50
Honey Fried Chicken Tenders Served with house made sweet and spicy mustard dipping sauce.	\$5.75
Parmesan Herb Fries Hand cut potatoes fried crisp, tossed in Parmesan cheese, served with chipotle ketchup and Blackwell aioli.	\$4.75
Roasted Goat Cheese Served with a blueberry marmalade, candied pecans and assorted crackers.	\$5.25
Ahi Tuna Tartar Lettuce Wraps Citrus marinated ahi tuna served with romaine lettuce hearts, fried corn tortilla threads and avocado sour cream.	\$10.75
Calamari Frito Served with spicy marinara and rémoulade sauces.	\$9.25

Soups

Cuban Black Bean and Ham Soup Garnished with avocado sour cream, scallions and crisp corn tortillas	\$4.75
BLT Bisque Our classic tomato basil soup drizzled with spinach pesto and crisp pancetta bacon.	\$5.50
Chef's Daily Soup Creation Made fresh daily with Ohio grown produce.	\$6.00

Salads

Add grilled chicken or grilled salmon to any salad for \$5.00
Add grilled jumbo shrimp for \$8.00

Blackwell Salad Field greens tossed with candied pecans, roasted corn, fresh berries and Port wine vinaigrette.	\$6.75
Caesar Salad Crisp romaine hearts served with Caesar dressing, Parmesan cheese, roma tomatoes and rosemary croutons.	\$6.75
Bistro 2110 Chop Salad Romaine and iceberg lettuce tossed with marinated white asparagus, petite tomatoes, sweet peas, pickled beets, pumpernickel croutons and smoked Gouda cheese with creamy dill dressing.	\$7.25
Specialty Greens Organic greens tossed with pickled cherries, shaved red onion, Gorgonzola cheese, crushed pistachio nuts and house made poppy seed vinaigrette.	\$7.50

Seafood Entrées

Sesame Crusted Ahi Tuna Presented with soba noodles, seaweed salad and orange soy dipping sauce.	\$21.75
Seared Chilean Sea Bass Served with wild grain pilaf, seasonal vegetables, seafood broth and avocado corn salsa.	\$25.50
Grilled Salmon Fillet Served with a black bean risotto cake, sugar snap peas, spinach pesto and rich demi glace.	\$17.75

Poultry Entrées

Chicken Medallions Lightly breaded chicken breasts seared crisp and topped with spicy marinara, wilted spinach and crumbled goat cheese served with Yukon gold smashed potatoes.	\$13.50
Smoked Turkey Breast Grilled with bourbon barbecue sauce, served with white cheddar black bean risotto cake and seasoned broccolini.	\$12.75
Crispy Char Su Duck Served with basmati rice, grilled red onion slaw, sugar snap peas and house made plum sauce.	\$19.50

Beef Entrées

*Grilled Sirloin Sandwich Marinated, grilled beef sirloin served open faced on toasted sourdough bread topped with sautéed mushroom and potato hash, crumbled bleu cheese, au jus and crisp fried onions.	\$11.75
*Grilled Filet of Beef 6 ounce - \$26 8 ounce - \$32 Served with smashed Yukon gold potatoes, seasoned broccolini and rich demi glace.	
*Porterhouse Grilled 16 ounce Porterhouse served with a zesty steak sauce, Parmesan herb fries and seasonal vegetables.	\$28.00

Pasta Entrées

Add grilled chicken or grilled salmon to any entrée for \$5.00.
Add grilled jumbo shrimp for \$8.00

Cencioni Pasta Arrabbiata "Little rags" of fresh made pasta tossed with house made chorizo sausage, baby shrimp, spicy tomato sauce, basil and Manchego cheese.	\$12.75
Farfalle Alfredo Farfalle pasta tossed with sun dried tomatoes, prosciutto ham and broccoli florets, finished with Parmesan cream sauce and fresh basil.	\$11.50
Smoked Mozzarella Ravioli Served with eggplant caponata, sautéed artichoke hearts, wilted spinach, asparagus tips and roasted red pepper coulis.	\$12.75

Vegetarian Entrées

Curried Garden Vegetables and Grains Presented in a light miso broth and garnished with caramelized onion and Parmesan bruschetta.	\$9.75
Wild Mushroom and Arugula Flatbread Shitake, crimini and portabella mushrooms sautéed with a hint of white truffle oil served on house made herb focaccia and finished with taleggio and Parmesan cheese.	\$8.75
Pad Thai Rice noodles tossed with sautéed tofu, bell peppers, snow peas, radish sprouts, cilantro, green onions with sweet and spicy pad thai sauce.	\$10.75

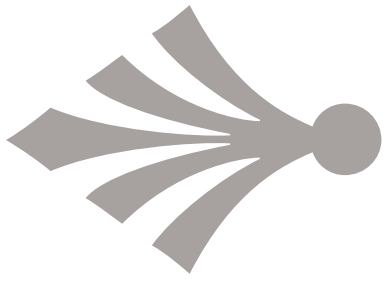
Sandwiches

All sandwiches served with your choice of crisp house made French fries, kettle chips, side tossed salad, side Caesar salad or fresh seasonal fruit.	
Smoked Salmon Bialy Sandwich Thinly sliced house cured smoked salmon on a toasted bialy roll accented with a spicy rémoulade, alfalfa sprouts, sliced hard boiled egg and shaved red onion.	\$9.00
*Blackwell Burger/Chicken Sandwich 8 ounces of char grilled aged ground beef or a 6 ounce grilled chicken breast on a house made chive roll topped with melted Cheddar cheese, sliced tomato, crisp pancetta, caramelized onions and our Blackwell aioli.	\$9.25
Roasted Pepper and Goat Cheese Roll Garnished with hummus, pesto, mesclun greens and sliced tomato served on a toasted pretzel roll.	\$8.25
Classic Reuben Sandwich House made corned beef or turkey thinly sliced and topped with melted Swiss cheese, Thousand Island dressing and sauerkraut on toasted caraway rye bread.	\$8.75

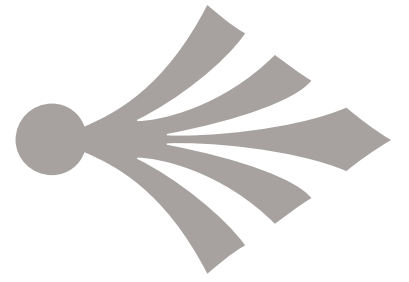
Desserts \$7.00

Buckeye Ice Cream Lollipop with waffle cone cookies	
Tiramisu Cannoli with caramelized banana	
White Chocolate Cheesecake layered with pistachio chiffon and strawberry jam	
Fresh Strawberries served with warm chocolate ganache fondue and a marshmallow filled hazelnut macaroon	
Vanilla Bean Crème Brûlée	
Decadent Chocolate Mousse Cake covered in chocolate ganache	
Add one scoop of Graeter's Vanilla Bean ice cream to any dessert	\$2.00
Ice Cream Two scoops of Graeter's Ice Cream served with three freshly baked chocolate chip cookies and whipped cream.	\$6.00

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Wine List



Wines are listed progressively by flavor profile
We proudly serve Salmon Creek Wines as our house pour

White Wines

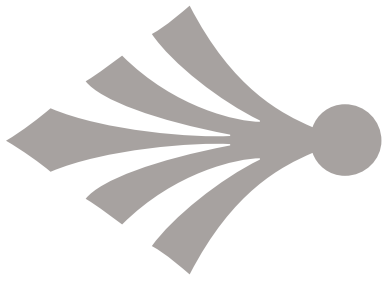
- Chardonnay, Salmon Creek, California
\$5
- Organic Chardonnay, Powers, Washington
\$5.50
- Chardonnay, Kendall-Jackson, California
\$9 \$36
- Chardonnay, Ledgewood Creek Three Clone, California
\$8 \$32
- Chardonnay, Raymond Collection, California
\$8 \$32
- Pinot Grigio, Salmon Creek, California
\$5 \$20
- Pinot Grigio, Campanile, Italy
\$7 \$28
- Organic Sauvignon Blanc, Yorkville Cellars, California
\$8 \$32
- Fumé Blanc, Ferrari-Carano, Sonoma
\$11 \$44
- White Zinfandel, Beringer, California
\$5 \$20
- Johannisberg Riesling, Chateau St. Michelle, Washington
\$6 \$24
- White Riesling, Wente Vineyards, Monterey
\$8 \$32
- White Riesling, J. Lohr Estates, Monterey
\$7 \$28
- Gewürztraminer, Hogue, Washington
\$6 \$24
- Chardonnay, Merryvale Starmont, Napa Valley
\$45
- Chardonnay, Sonoma Cutrer, Russian River Ranach
\$49
- Chardonnay, Cakebread Cellars, Napa Valley
\$85
- Sauvignon Blanc, Cakebread Cellars, Napa Valley
\$58
- Pinot Grigio, Voga, Italy
\$26
- Chablis AC, Domaine Christian Moreau
\$56

Sparkling Wine and Champagne

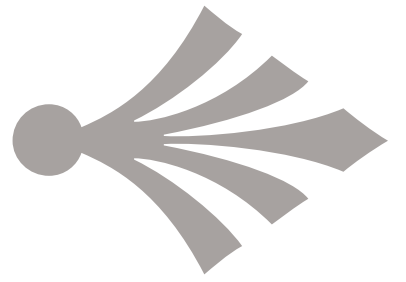
- St. Hillaire Blanc de Blanc, France
\$29
- Moet Chandon "White Star", France
\$89
- Chandon Brut Rosé, California
\$54
- Mumm Brut Prestige, Napa (split)
\$14

Red Wines

- Pinot Noir, Pepperwood Grove, California
\$6 \$24
- Merlot, Salmon Creek, California
\$5 \$20
- Organic Merlot, Powers, California
\$5.50
- Merlot, Ledgewood Creek, California
\$8 \$32
- Zinfandel, Cline Cellars, California
\$8 \$32
- Tempranillo, Matchbook, Dunnigan Hills
\$8 \$32
- Shiraz, Rosemount Estates, Australia
\$7 \$28
- Cabernet Sauvignon, Salmon Creek, California
\$5 \$20
- Cabernet Sauvignon, J. Lohr Estates, Paso Robles
\$8.50 \$34
- Malbec, Diseño, Argentina
\$8 \$34
- Pinot Noir, MacMurray Ranch, Sonoma
\$48
- Pinot Noir, Mossback, Sonoma
\$56
- Pinot Noir, King Estate, Oregon
\$69
- Merlot, Columbia Crest, Washington
\$34
- Merlot, Rutherford Hill, Napa Valley
\$58
- Merlot, Coppola "Diamond Series", California
\$49
- Rioja, Viña Salceda Crianza, Spain
\$39
- Chianti Classico, "Riserve Ducale" Ruffino, Italy
\$55
- Shiraz, Jacobs Creek Reserve, Australia
\$36
- Syrah, Waterbook, Columbia Valley
\$58
- Zinfandel, Michael David 7 Deadly Zins, Lodi
\$48
- Cabernet Sauvignon, Estancia, Paso Robles
\$38
- Cabernet Sauvignon, Mount Veeder Winery, Napa Valley
\$85



Dinner



STUDENT DINING PLAN SWIPE CARD VALUES

Small Plates

Coconut Shrimp Fried crisp and served with plum sauce and grilled red onion slaw.	2
Roasted Garlic Hummus Served with warm pita bread and lemon garnish.	1
Honey Fried Chicken Tenders Served with house made sweet and spicy mustard dipping sauce.	2
Parmesan Herb Fries Hand cut potatoes fried crisp, tossed in Parmesan cheese, served with chipotle ketchup and Blackwell aioli.	1
Roasted Goat Cheese Served with a blueberry marmalade, candied pecans and assorted crackers.	1
Ahi Tuna Tartar Lettuce Wraps Citrus marinated ahi tuna served with romaine lettuce hearts, fried corn tortilla threads and avocado sour cream.	3
Calamari Frito Served with spicy marinara and rémoulade sauces.	2

Soups

Cuban Black Bean and Ham Soup Garnished with avocado sour cream, scallions and crisp corn tortillas	1
BLT Bisque Our classic tomato basil soup drizzled with spinach pesto and crisp pancetta bacon.	1
Chef's Daily Soup Creation Made fresh daily with Ohio grown produce.	2

Salads

Add grilled chicken or grilled salmon to any salad for 1 swipe
Add grilled jumbo shrimp for 2 swipes

Blackwell Salad Field greens tossed with candied pecans, roasted corn, fresh berries and Port wine vinaigrette.	2
Caesar Salad Crisp romaine hearts served with Caesar dressing, Parmesan cheese, roma tomatoes and rosemary croutons.	2
Bistro 2110 Chop Salad Romaine and iceberg lettuce tossed with marinated white asparagus, petite tomatoes, sweet peas, pickled beets, pumpernickel croutons and smoked Gouda cheese with creamy dill dressing.	2
Specialty Greens Organic greens tossed with pickled cherries, shaved red onion, Gorgonzola cheese, crushed pistachio nuts and house made poppy seed vinaigrette.	2

Seafood Entrées

Sesame Crusted Ahi Tuna Presented with soba noodles, seaweed salad and orange soy dipping sauce.	5
Seared Chilean Sea Bass Served with wild grain pilaf, seasonal vegetables, seafood broth and avocado corn salsa.	6
Grilled Salmon Fillet Served with a black bean risotto cake, sugar snap peas, spinach pesto and rich demi glace.	4

Poultry Entrées

Chicken Medallions Lightly breaded chicken breasts seared crisp and topped with spicy marinara, wilted spinach and crumbled goat cheese served with Yukon gold smashed potatoes.	3
Smoked Turkey Breast Grilled with bourbon barbecue sauce, served with white cheddar black bean risotto cake and seasoned broccolini.	3
Crispy Char Su Duck Served with basmati rice, grilled red onion slaw, sugar snap peas and house made plum sauce.	5

Beef Entrées

*Grilled Sirloin Sandwich Marinated, grilled beef sirloin served open faced on toasted sourdough bread topped with sautéed mushroom and potato hash, crumbled bleu cheese, au jus and crisp fried onions.	3
*Grilled Filet of Beef 6 ounce - 6 8 ounce - 8 Served with smashed Yukon gold potatoes, seasoned broccolini and rich demi glace.	
*Porterhouse Grilled 16 ounce Porterhouse served with a zesty steak sauce, Parmesan herb fries and seasonal vegetables.	7

Pasta Entrées

Add grilled chicken or grilled salmon to any entrée for 1 swipe
Add grilled jumbo shrimp for 2 swipes

Cencioni Pasta Arrabbiata "Little rags" of fresh made pasta tossed with house made chorizo sausage, baby shrimp, spicy tomato sauce, basil and Manchego cheese.	3
Farfalle Alfredo Farfalle pasta tossed with sun dried tomatoes, prosciutto ham and broccoli florets, finished with Parmesan cream sauce and fresh basil.	3
Smoked Mozzarella Ravioli Served with eggplant caponata, sautéed artichoke hearts, wilted spinach, asparagus tips and roasted red pepper coulis.	3

Vegetarian Entrées

Curried Garden Vegetables and Grains Presented in a light miso broth and garnished with caramelized onion and Parmesan bruschetta.	2
Wild Mushroom and Arugula Flatbread Shitake, crimini and portabella mushrooms sautéed with a hint of white truffle oil served on house made herb focaccia and finished with taleggio and Parmesan cheese.	2
Pad Thai Rice noodles tossed with sautéed tofu, bell peppers, snow peas, radish sprouts, cilantro, green onions with sweet and spicy pad thai sauce.	3

Sandwiches

All sandwiches served with your choice of crisp house made French fries, kettle chips, side tossed salad, side Caesar salad or fresh seasonal fruit.	
Smoked Salmon Bialy Sandwich Thinly sliced house cured smoked salmon on a toasted bialy roll accented with a spicy rémoulade, alfalfa sprouts, sliced hard boiled egg and shaved red onion.	2
*Blackwell Burger/Chicken Sandwich 8 ounces of char grilled aged ground beef or a 6 ounce grilled chicken breast on a house made chive roll topped with melted Cheddar cheese, sliced tomato, crisp pancetta, caramelized onions and our Blackwell aioli.	2
Roasted Pepper and Goat Cheese Roll Garnished with hummus, pesto, mesclun greens and sliced tomato served on a toasted pretzel roll.	2
Classic Reuben Sandwich House made corned beef or turkey thinly sliced and topped with melted Swiss cheese, Thousand Island dressing and sauerkraut on toasted caraway rye bread.	2

Ask your server about our featured desserts

Add one scoop of Graeter's Vanilla Bean ice cream to any dessert.

Ice Cream

Two scoops of Graeter's Ice Cream served with three freshly baked chocolate chip cookies and whipped cream.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness, especially if you have certain medical conditions.