



RICHARD SÖREN ARNOLDI, EXECUTIVE CHEF

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.

SNACKS

PRETZEL PROVOLONE STICKS | 10

Bertman Ball Park Mustard, Herbs

THE WEST SIDE OLIVE BOWL | 10

Herbs, Really Good Olive Oil, Zatar, Bread

ARTISANAL REGIONAL CHEESE | 18

TURN WAFFLE FRIES | 13

Braised Beef, Beer Cheddar Fondue, Scallion, Dohar Paprika Bacon

CLASSIC POLISH MEATBALLS | 11

Forest Mushroom Gravy

SEA SALT EDAMAME | 8

FLATBREAD | 11

BBQ Chicken, Smoked Gouda, Herbs, Pickled Onion, Balsamic

or

Fresh Mozzarella, Tomato, Basil

DRUNK CHICKEN LIVER | 12

Seasonal Compote, Lángos, Pâté

SOUP / SALAD

[All salads are available as a wrap.]

ASIA TOWN TOM YUM GOONG | 10

Shrimp, Coconut Broth, Mushrooms, Bamboo Shoots

EAST SIDE MATZO BALL SOUP | 9

Parsnips, Chicken Stock, Carrots, Parsley

TAHINI | 14

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 | 13

Candied Pumpkin Seeds, Pistachios, Dried Cranberry, Citrus Vinaigrette

CHICKEN SCHNITZEL | 16

Heirloom Potato, Baby Greens, Lemon, Mustard Vinaigrette Tomatoes

CHEF'S GARDEN GREENS | 12

Raisin, Sunflower Seeds, Buttermilk Dressing

PROTEIN ADD-ONS

Polish Meatball	+5	Flat Iron Steak	+11
Grilled Chicken	+6	Peppercorn Tuna	+12
Salmon Filet	+8		

BETWEEN BREAD

[Choice of Waffle Fries, Salad or Fruit]

LAKE ERIE BEER-BATTERED WALLEYE | 19

Red Tartar, Arugula, Pita

CRAB BLT | 28

Lump Crab, Bacon, Balsamic Tomato, Hass Avocado, Alfalfa, Herbed Focaccia, Garlic Aioli

TURN BURGER | 17

How Do You Want It?

HOT CORNED BEEF | 18

Kitchen Cured Brisket, Russian Dressing, Swiss Cheese, Sauerkraut, 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, Tzatziki

BUTCHER BLOCK

BRAISED SHORT RIBS | 32

Red Wine, Charred Brussels Sprouts

NY STRIP STEAK | 40

Roasted Eggplant Basil Relish

OHIO RIBEYE | 50

Wild Mushrooms, Peppers

PORK BELLY | 30

Apple Compote, BBQ Sauce

DRY-AGED BEEF FILET, PAPRIKA SAUSAGE | 45

Paprikash, Mustard Cream

AMISH CHICKEN BREAST | 28

Jus, Roots

LINE CAUGHT

MAD RIVER RAINBOW TROUT | 25

Almonds, Green Beans

DAY BOAT SCALLOPS | 32

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 60° SOUTH SALMON | 32

Asparagus, Lemon

ON THE SIDE

Chili-Roasted Sweet Parsnips

Waffle Fries

Almond Green Beans

Rosemary Honey Glazed,

Tri-Color Carrots

Wild Mushrooms

Sweet Potato Fries

Pancetta Maple Brussels Sprouts

Whipped Potatoes

Please advise server of any food allergies or dietary restrictions. 20% gratuity will be added to parties of 6 or more. One check per table with a maximum of three payment methods. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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, Crème Anglaise,
Candied Orange

SMOKY CLASSICS

THE SMOKY MAN | 20
Woodford Reserve, Peychaud's Bitters, Vermouth,
Luxardo Cherry

BLACK OLD FASHIONED | 20
Johnnie Black, Simple Syrup, Black Walnut Bitters

SMOKING THE SAZERAC | 20
Bulleit Rye, Lemon Essence Simple Syrup, Absinthe, Peychaud's
Bitters

SIGNATURES

TURN | 18
Tito's Vodka, Lemon Juice, Lavender Elixir Topped with Soda

THE CLE | 18
Nolet's Gin, St. Germain, Lime Juice, Sparkling Grapefruit Soda

CRAFTED COCKTAILS

LAKE EFFECT | 18
Chocolate Bitters, Benedictine, Toms Foolery Ohio Bourbon,
Heavy Cream, Nutmeg ~ Crafted by Joseph

EDGEWATER DAYDREAM | 16
Ketel One, Lime, Pineapple Juice, Ginger Beer,
Bitters ~ Crafted by Elsie

AZTECA OLD FASHIONED | 18
Casamigos Anejo, Pope's Orange Habanero, Orange Bitters,
Orange Peel, Luxardo Cherry~ Crafted by Sam

TERMINAL TOWER TEA | 17
Watershed Bourbon Barrel Gin, Lemon Juice, Egg White Foam,
Honey, Lavender and Earl Grey Syrup~ Crafted by Lauren

USS COD-NS | 18
Ron Zacapa Rum, Smith & Cross Rum, Spice Shrub,
Fernet Branca ~ Crafted by Vincent

BOTTLES + CANS

Bubbles, Cidergeist Rose Cider | 9

Truth IPA, Rhinegeist | 9

Prosperity Wheat, Market Garden | 9

Citramax IPA, Market Garden | 9

HOPO-Thermia Double IPA, Alaskan | 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

Masthead IPA | 8

Miller Lite | 6

Bud Light | 6

Corona | 6

Corona Light | 6

Michelob Ultra | 6

Stella | 7

Heineken | 7

Samuel Adams | 7

Blue Moon | 7

Becks N/A | 6

Angry Orchard | 6

Yuengling | 6

Fauxbia | 9



TURN

B A R + K I T C H E N