

MICHELSON AND MORLEY

SMALL

edamame hummus / lime / cilantro / tahini / cucumber relish / wonton chips \$6
cornmeal calamari / smoked tomato sauce / aged cheddar / green onion \$11
braised beef ravioli / fontina / mushroom demi / fried leeks \$12
poached shrimp / citrus aioli / cocktail sauce \$13
jerk chicken empanada / ancho mole / lime crema / jicama slaw \$10
seasonal soup daily selection \$6

GREENS

local greens / parmesan / sun-dried tomato / crispy chickpeas / roasted garlic vinaigrette \$8
wheat berry / dried cherries / pecans / apple / spinach / blue cheese / port wine dressing \$10
romaine / avocado / radish / toasted pepitas / manchego / orange vinaigrette \$10
*add chicken \$4 or seafood MP to any salad

FLATBREADS \$12

carbonara / pancetta / parmesan / arugula / farm egg
sweet tomato basil / agrodolce sauce / capers / romano and parmesan
broccolini and cheddar / aged cheddar / caramelized onion / garlic-herb butter
duck confit / fontina / pickled red onion / roasted pear glaze / arugula

SANDWICHES

served with herb pommes frites or greens salad

New Creation beef burger / pimiento cheese / bread and butter pickles / lettuce / brioche bun \$13
lentil burger / Indian spices / carrot raisin slaw / turmeric aioli / greens / multigrain bun \$12
chicken Milanese / panko-breaded / fried egg / baby arugula / pancetta / sun-dried tomato aioli /
onion roll \$13
bbq brisket / slow-roasted / smoked tomato sauce / pickled red onion / aged cheddar /
onion roll \$14

*add bacon to any sandwich \$2

LARGE

sea scallops / sweet potato hash / sauteed spinach / saffron cream sauce \$21
skirt steak / German potato salad / cauliflower purée / red wine demi \$22
roasted cauliflower steak / shitake quinoa / broccolini / romesco sauce \$17
grilled chicken paillard / pappardelle / haricot vert / wild mushroom-sherry sauce \$18
chef's daily seafood selection MP

we would like to thank our farmer and artisan friends

Green City Growers / Green Corps / Vegetable Basket Farm /
Veggie Valley Farm / Stone Oven Bakery / Gerber's Amish Farm /
New Creation Farm / Middlefield Cheese / Case Farm

the story behind the name

The restaurant name is a result of a student contest and honors the Michelson-Morley experiment that took place in 1887 at the Case School of Applied Science and nearby Western Reserve College. This collaboration resulted in the awarding of the Nobel Prize in physics to Albert Michelson in 1907 and the findings initiated a line of research that eventually led to Einstein's theory of relativity.

Tony Smoody *executive chef*

HAND-CRAFTED COCKTAILS

Spartan Mule	\$7
vodka or whiskey / simple syrup / fresh-squeezed lime juice / ginger beer / traditional copper mug	
Bellflower Basil	\$7
vodka / fresh-squeezed grapefruit juice / fresh basil	
Whiskey Island	\$7
whiskey / St. Germain / fresh-squeezed lemon juice / simple syrup / fresh grated ginger / local mint	
Eastsider	\$7
blended scotch / sweet vermouth / cherry heering / fresh-squeezed orange juice	
Westsider	\$7
vodka / fresh basil / fresh-squeezed lemon juice / simple syrup / St. Germain	
Cucumber Spitball Collins	\$7
gin / fresh-squeezed lemon juice / ginger syrup / cucumber	

WHITE WINE

	taste 2oz.	glass 5oz.	bottle
Prosecco, La Luca, Veneto LI / S / SB		\$7	\$28
Pinot Grigio, Cantina Tollo, Italy LI / EP / S / SB	\$3	\$7	\$28
Chardonnay, Highway 101, Monterey, CA LV / S / SB	\$4	\$8	\$36
Sauvignon Blanc, Pozzan, Napa, CA SB / S	\$3.5	\$8	\$32
Friulano, DiLenardo, Venezia, Italy LI / S / SB / HG	\$4.5	\$9	\$40
Chardonnay, William Kavney, Sonoma, CA SB / LV / S / DF	\$4.5	\$9	\$40
Riesling, Wildblumen, Rheinhessen, Germany LI / SB / S / DF	\$3.5	\$8	\$32
Moscato, Dante, CA SB / S	\$3.5	\$8	\$32

RED WINE

	taste 2oz.	glass 5oz.	bottle
Tempranillo, Clos 15, Penedes, Spain LI / SB / OG / HF / PF / EP	\$3	\$7	\$28
Chianti Classico, San Felice, Tuscany LI / S	\$4.5	\$9	\$40
Pinot Noir, Lithos, Carneros, CA SB / S	\$4.5	\$9	\$40
Merlot, Evolucion Reserve, Maule Valley, Chile SB / LI / S	\$3.5	\$8	\$32
Red Blend, Dante Reserve, CA SB / S	\$3.5	\$8	\$32
Cotes Du Rhone, France LI / S / SB / DF	\$4.5	\$9	\$40
Malbec, Urano, Mendoza, Argentina LI / SB / S / DF	\$4	\$9	\$36
Zinfandel, Highway 101, Amador, CA LV / DF / SB / S / OG / PF	\$4	\$9	\$36
Shiraz, Red Knot, McLaren Vale, Australia SB / S	\$4.5	\$9	\$40
Cabernet Sauvignon, Pozzan, Alexander Valley, CA SB / S	\$4.5	\$9	\$40

wine key

LI:Local Importer / LV:Local Vintner / S:Sustainable Agriculture / OG:Organically Grown / PF:Pesticide Free
 HF:Herbicide Free / EP:Eco-packaging / SB:Small Batch / HG:Heirloom Grape / DF:Dry Farmed

BEERS

standard

domestic, Miller Lite	\$3
import, Amstel Light, Heineken	\$4

craft

Fat Head's selection OB	\$6.5
Great Lakes selection OB	\$6.5
Small Craft über pils / pilsner	\$6
Jackie O's Mystic Mama / ipa OB	\$6.5
Jackie O's Firefly Amber / amber ale OB	\$6
Revolution Eugene / porter	\$6
Peg Leg / imperial stout	\$6
Dogfish Head 90 Minute / ipa	\$8.5
Original Sin / hard apple cider	\$6
Left Hand Milk Stout / nitro	\$6.5

OB: Ohio Brewer