

Rood
17001 Madison Avenue
Lakewood
216.712.4506

First Course

Choice Of:

Crudite Caesar Salad

Carrot + radish tops, arugula, frisee , tossed with a anchovy-less Caesar dressing, topped with radish, ricotta salata, anchovy breadcrumbs

Walleye Cheek Crudo

Juniper cured, torched served with red tobiko, burnt orange vinaigrette, crispy quinoa

‘Pastrami’ Porkbelly

Smoked bourbon tamari reduction, house savoy kimchi, cold smoked tofu, cilantro

Second Course

Choice Of:

Stoney Creek Mushroom Stroganoff

Blend of oyster, shemji, shiitake tossed in a Dijon brandy cream sauce topped with chives, grano padano, breadcrumb (vegetarian)

Chicken and Dumplings

Breadcrumb chicken breast, carrot milk dumplings, 12hr shio gravy, pancetta, pickled fresno

Koji Dry Aged Meatloaf

Home style Yukon gold potato, simple beef gravy, fermented house made bbq, Plum sake fried onion rings

Heirloom Roasted Cauliflower

Whipped tofu, yuzu pickled raisin, oven roasted breakfast radish, crudite furikake, brown butter and tamarind agave (vegan)

Third Course

Choice Of:

Butter Pecan Roll

Brown sugar cream cheese frosting w/ housemade cinnamon ice cream
Gf

Vegan & gluten free

Glaze Spiced Cake

Aleppo, marinated oranges, pistachios, apple cider sorbet, pistachios (vegan, gf)

Carryout not Available.

\$50 plus tax and gratuity