

BLIND PERCH



Speakeasy Pump & Grill

## **Sweets**

### **Pineapple Upside Down**

vanilla bean cake, brown sugar caramel, sour cream ice cream, chantilly

### **Sweet Potato Cheesecake**

with vanilla rum glaze, cinnamon caramel pecans, chantilly cream and orange cookies

### **Roasted Apple**

honey crisp apple, pecan raisin stuffing, cinnamon sugar twist and vanilla ice cream

### **Chocolate Beignets**

fried chocolate cake, raspberries two ways, chantilly and mint

### **Apple Cake**

German style apple cake with honey crisp apples, golden raisin puree, yogurt pearls with hard cider reduction and candied walnuts

**All desserts \$7**

3700 LIBERTY AVENUE  
VERMILION OHIO 44089  
RESERVATIONS  
440.963.7684

BLIND PERCH



Speakeasy Pump & Grill

## To Begin

Lake Erie Walleye Cheek Chowder **7**  
sweet corn, applewood-smoked bacon, fingerling potatoes

Smoked Seafood Board **10-13**  
chefs assorted smoked seafood items served with the appropriate accoutrements

Canadian Routine **9**  
shredded bison short ribs, cabernet demi-glace, Point Reyes blue cheese, pommes frites, fresh herbs

Chicken Lollipops **8**  
garlic lime marinated chicken legs served with an ancho barbecue sauce

Baby Bibb Salad **8**  
crispy pancetta, Point Reyes blue cheese, Michigan tart cherries, candied nuts, pickled shallots, black pepper and grana padano vinaigrette

Citrus Herb Roasted Chicken Salad **12**  
baby kale, grana padano, dried cranberries, toasted almonds and truffle bread crumbs

Grilled Haloumi **9**  
salad of frisee, oven roasted tomatoes, lardons of bacon and mustard vinaigrette

Prince Edward Island Mussels **12**  
citrus herbed cream, white wine, grape tomatoes

Crispy Perch Tacos **7**  
cabbage + sweet corn slaw, heirloom tomatoes, fresh cilantro

## Main Dishes

Pumphouse Burger **12**  
grilled tenderloin burger served on a potato roll, goat cheese, baby arugula, tomato marmalade, topped with a fried soft-shell crab and served with pommes frites

Filet Mignon  
served with grana padano + herb potato gratin, green beans, roasted garlic compound butter and beef demi-glace **3.75 per ounce**  
*cut to your size, 5 ounce minimum*

Pan-Roasted Lake Erie Walleye **23**  
baby arugula, applewood bacon, heirloom tomatoes, yellow-eyed steuben beans, blood orange reduction

Caramelized Sea Scallops **24**  
truffled cream sweet corn, fingerling potatoes, green beans, smoked tomato chutney

Pork Cheek **20**  
slow confit of pork cheek, caramelized cauliflower risotto, pork jus and garlic wilted greens, honey crisp apple salad

Crispy Lake Erie Perch **21**  
perch with chef's secret breading, sweet corn + cabbage slaw, smoked gouda + chive tater tots, peppadew remoulade

Garlic-Roasted Chicken Thighs **17**  
butternut squash puree, chicken jus with brown butter + sage, veg du jour

Bison Short Rib **26**  
slow-braised bison short ribs with goat cheese + rosemary whipped potatoes, sautéed garlic broccoli rabe, cabernet demi-glace

Chef's Whim Vegetarian Creation **12-16**  
ask server for chef's daily vegetarian dishes

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## LUNCH

### Soup + Salad

Lake Erie Walleye Cheek Chowder 7  
sweet corn, applewood-smoked bacon, fingerling potatoes

Baby Bibb Salad 8  
crispy pancetta, Point Reyes blue cheese, Michigan tart cherries, candied nuts, pickled shallots, black pepper and grana padano vinaigrette

Grilled Haloumi Salad 9  
salad of frisee, oven roasted tomatoes, lardons of bacon and mustard vinaigrette

Citrus Herb Roasted Chicken Salad 10  
baby kale, grana padano, dried cranberries, toasted almonds and truffle bread crumbs

### Sandwiches + Entrees

Herb Roasted Pork Tenderloin 8  
shaved roasted pork loin, caramelized onions, garlic broccoli rabe, smoked gouda and aioli

Grilled Cheese 6  
fresh goat cheese, house made tomato jam, baby arugula

Garlic Roasted Chicken 7  
chicken thighs, fresh basil, brie, sweet corn aioli and tomatoes

Veggie Sandwich 6  
roasted oyster mushrooms, oven roasted tomatoes, baby greens, shaved shallot and smoked gouda

Pumphouse Burger 12  
grilled tenderloin burger served on a potato roll, goat cheese, baby arugula, tomato marmalade, topped with a fried soft-shell crab and served with pommes frites

Caramelized Sea Scallops 14  
truffled cream sweet corn, fingerling potatoes, green beans, smoked tomato chutney

Crispy Lake Erie Perch 12  
perch with chef's secret breading, sweet corn + cabbage slaw, smoked gouda + chive tater tots, peppadew remoulade

**3700 Liberty Avenue • Vermilion, OH • Reservations (440) 963-7684**

# BLIND PERCH

Speakeasy Pump & Grill  
Vermilion, Ohio

## The West Side Stories

By Chef Brian Conley  
and Chef Josh Horning

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The **West Side Market** is a culinary gem in Cleveland for professional and amateur chefs alike. Chef Josh and I enjoy being a part of that magical culture. We will present new stories and menus every week for the rest of this year. Watch us get close and personal with a few vendors each week and then create three-course meals using their fresh produce and meats at the new Blind Perch, Speakeasy, Pump and Grill on Liberty Avenue in Vermilion, OH. You will get a little insight on each individual vendor and some of the rich history each person has to offer. Take the journey with us. Let our voyage spark your own interest in the market that holds a special spot in our hearts.

The featured vendors this week are:

**Dohar Meats, Inc.**  
{cottage ham}

**Decaro Produce**

{dandelion greens, assorted beets, baby mizuna, brussel sprouts, fresh figs}

**The Pork Chop Shop**  
{pork roast}

The Dohar Stand was started by the Dohar and Lovasz families in 1951 after emigrating from Hungary. The stand specializes in Old Country sausages, smoked meat and salumi. They bring a taste of Hungary with every product they sell. The stand has been handed down from generation to generation. Angela and Mikolos are the current two family members that are the brains and brawn behind the operation now.

The next stand is Decaro Produce, started in 1934 by Rosie and Augusto Decaro. They started working with local farmers and delivering to the public some of the freshest and more unique products that the rest of the market did not offer. Produce included fresh dandelion greens, candied beets, parsnips and fingerling potatoes, just to name a few. Joe Decaro was the second generation to run the stand. Melissa, Joe's daughter is the third generation and her son, Justin, is the fourth generation that is operating the stand to this date. The family is very proud of the rich history and the excellent service they have delivered for almost 80 years.

The featured stand this week is The Pork Chop Shop. This stand is owned and operated by Elexia Rodriguez and Emma Beno. Elexia and Emma are a couple whose stand is new to the market. They have owned the stand for nearly a year. Elexia has a background as a local chef while Emma has been cutting meat at the market for the last nine years. They specialize in local pork, which contains no steroids, hormones or preservatives. Their extensive product list includes pork loin, city chicken and homemade sausages, just to name a few. The stand's success rocketed when they were awarded "Most Interesting People" award by Cleveland Magazine. Through hard work and dedication they have carved out a unique niche as one of the new and exciting stands at the Market.

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Prix Fixe

\$40 per person

**First Course**

ROASTED BABY BEET SALAD, COTTAGE HAM, ROBIOLA BOSINA CHEESE,  
BABY MIZUNA GREENS,

SHAVED SHALLOT WITH A CLEMENTINE + FOREST HONEY VINAIGRETTE

**Second Course**

COUNTRY STYLE PORK POT ROAST, WILD MUSHROOM + HERB RISOTTO CAKE,  
LEMON CORIANDER ROASTED BRUSSEL SPROUTS, WITH PORK REDUCTION

**Third Course**

ROASTED FRESH FIGS, RICOTTA + PHYLLO TART, CREAMY MOUNTAIN FLOWER HONEY AND  
COCOA NIBS