

Brunch Menu

Eggs

“Eat Clean, Train Dirty” Omelette | 15
Egg Whites, Chicken Breakfast Sausage, Baby Spinach,
Roasted Tomatoes, Side of Oven Roasted Asparagus

Wood Grilled Avocado | 12
Grilled Avocado, 2 Eggs Sunnyside, Bacon, Multigrain Toast

Tremont Breakfast | 11
3 Eggs Sunnyside, Breakfast Potatoes, Bacon, Multigrain Toast

Fried Chicken Benedict | 14
Eggs, Cheddar Biscuit, Shoyu Crème, Pineapple-Papaya Marmalade

Kobe Beef Short Rib Hash | 20
Red Skin Potatoes, Charred Vegetable Hash,
Two Fried Eggs, Sriracha Aioli

Fahrenheit Daily Omelette | MKT price
Served with Multigrain Toast and Oven Roasted Asparagus

Brunch Favorites

Jumbo Cap’N Crunch Pancakes | 13
Vanilla Milk Reduction, Maple Syrup, Sugar, Cereal

Caramel Apple and Bourbon Waffle | 14
Smoked Golden Raisins & Almond Butter,
Vanilla Whipped Cream, Spiced Walnuts

Traditional Buttermilk Pancakes | 10
Maple Syrup

Fahrenheit Apple Salad | 10.5
Tart Apple, Gruyere, Radicchio, Pancetta,
Pine Nuts, Roasted Apple Vinaigrette

Cleveland “Breakfast” Nachos | 14
Crispy Fried Potato, Fondue, Scallions, Bacon, Fried Egg

Baked Lobster Mac & Cheese | 17
Cognac Reduction, Butter Poached Maine Lobster Tail, Goat Cheese,
Triple Cream Brie, Parmesan, Chives, Oven Roasted Tomatoes

Sides

½ # Bacon | 9

Chicken Sausage with Roasted Apples | 6

Breakfast Potatoes | 4

2 Cheddar Biscuits | 5.5

Multigrain Toast | 2

Grilled Avocado | 4

Handhelds

Adobo Rubbed Steak & Eggs Tacos | 18 / 3 tacos
Scrambled Eggs, Avocado Smash, Pickled Red Onions,
Pico de Gallo, Lime Crème Fraiche

Cinnamon French Toast Sticky Buns with Crème Anglaise | 8

Fahrenheit Chocolate Croissant | 4

Grilled Burger | 14
Gruyere or Cheddar Cheese, Tomato Jam,
Arugula, Bacon, Brioche, Fries
Add Egg +1

The “BAE” | 9
Crispy Bacon, Scrambled Eggs, Avocado,
Cheddar Melted on Multigrain, Fries

Scrambled Eggs & Chorizo Pizza | 17
Grilled Avocado, Pico de Gallo, Lime Aioli, Cilantro

Consuming under-cooked meat, fish and dairy may pose a health risk.
Please notify your server about all food allergies.

CLEVELAND

TAKE OUT MENU

2417 Professor
Cleveland OH 44113

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Fahrenheit

Starters/Salads

Rocco's Black Truffle Meatballs | 12
Veal, Beef & Pork, Red Sauce, Basil, Grilled Ciabatta

***Ahi Poke Nachos** | 15
Tuna, Wontons, Pickled Red Onion, Jalapeno,
Citrus Aioli

Grilled Avocado | 13
Thai Sweet Soy, Goat Cheese, Grilled Bread, Lime

Crispy Calamari | 14
Thailand Chili Vinaigrette, Kimchee,
Hand Picked Miso Greens

Vietnamese Chicken Spring Rolls | 12
Local Bibb Lettuce, Cucumber Salad,
Hong Kong Dipping Sauce

Cleveland "Nachos" | 14.75
Crispy Potato, Parmesan Fondue, Romano Cheese,
Scallions & Bacon

Fried Cauliflower | 12.5
Golden Raisins, Capers, Toasted Almonds,
Burnt Lemon Vinaigrette

Blistered Shishito Peppers | 11
Radish, Boiled Peanuts, Chilies, Sesame Ponzu

Chorizo Stuffed Sweet Dates | 12
Bacon Wrapped, Roasted Tomato Aioli

Tuscan Kale Caesar Salad | 13
Pecorino Romano, Hard Boiled Soy Cured Egg,
Garlic Croutons, Tomatoes

Young Spinach & Mandarin Orange Salad | 13
Toasted Almonds, Crispy Asian Noodles,
Sesame-Ginger Vinaigrette

Seasonal Soup | MKT
Changes Daily

Fahrenheit House Salad | 10
Hand-Picked Greens, Carrots, Miso Dressing,
Candied Cashews

Harvest Pear Salad | 12.50
Mixed Greens, Frisee, Sliced Pears, Red Wine
Vinaigrette, Goat Cheese Croquettes, Spiced Walnuts

Shaved Brussels Sprout | 12
Tart Green Apple, Gruyere, Radicchio, Pancetta,
Pine Nuts, Roasted Apple Vinaigrette

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Signature Entrees

Kobe Beef Short Ribs | 36
Teriyaki Lo-Mein Noodles, Bok Choy,
Roasted Mushrooms, Ginger, Soy-Apple Glaze

Butter-Poached Maine Lobster Macaroni & Cheese | 30
Cognac Reduction, Chives, Brie & Goat Cheese,
Oven Dried Tomato, Rigatoni

***Beef Tenderloin** | 36
Garlic Broccolini, Buttery Mashed Potatoes, Truffle Jus

***Tuna** | 31
Tomato-Edamame Fried Rice, Green Curry &
Coconut Sauce, Baby Greens

***Coffee & Mustard Crusted Pork Tenderloin** | 28
Whipped Sweet Potatoes, Sautéed Greens,
Toasted-Spiced Walnuts, Ohio Maple Glaze

***Diver Sea Scallops** | 36
Sweet Corn Puree, Brussels Sprouts, Sweet Peppers,
Thai Buerre Blanc

***10 oz Creekstone Hanger Steak** | 34
Caramelized Brussels Sprouts, Herbed Pomme Frites,
California Red Wine Syrup

***Atlantic Halibut** | 35
Fried Cauliflower, Wilted Tuscan Kale, Miso Butter,
Pomegranate Syrup, Cauliflower Puree

22 oz Braised Ohio Pork Shank | 32
Honey & Mascarpone Polenta, Broccolini, Jus

Roasted Organic Chicken Breast | 27
Roasted Asparagus, Buttered Redskins, Pan Gravy,
Fried Chicken Skins

***Verlasso Salmon** | 29
Wasabi Mashed Potatoes, Hand Picked Greens,
Sweet Pickled Cucumbers, Saikyo Miso

Pizzas | *Our Fresh Baked Pizza is a 12" pie with a crispy Caputo
Flour Crust. We offer a custom blend of high quality,
fresh ingredients fired in a Stone Oven that burns at 515 °F*

Pepperoni & Sausage | 21
Pancetta, Marinara, Ricotta Salata

Wild Mushroom | 21
Fresh Goat Cheese, Caramelized Onions,
Rosemary, Roasted Garlic

Margherita | 19
Oven-Dried-Tomato, Fresh Tomato, Garlic Oil,
Mozzarella, Fresh Basil

**Butter Poached Maine Lobster Pizza
with Triple Cream Brie** | 26
Spinach, Roasted Tomatoes

Kobe Short Ribs & Figs | 23
Tuscan Kale, Goat Cheese, Roasted Garlic,
Aged Balsamic, Sea Salt