DESSERTS

Banana Cream Pie Caramelized Bananas, Vanilla Whipped Cream	8.5
Vanilla Panna Cotta Fall Spice Crème Anglaise, Churned Pumpkin Ice Cream, Roasted Walnuts	8
Chocolate Chip Cookie Dough Pot de Crème Vanilla Custard, Chocolate Whipped Cream, "Just Baked" Cookie	9
Chocolate "Lava" Cake Vanilla Ice Cream, Chocolate Whipped Cream	8.5
Apple & Pear Crostada Cranberries, Powdered Sugar, Cinnamon Streusel, Churned Vanilla Ice Cream	8.5
Ohio "Buckeye" Peanut Butter Mousse, Chocolate Cookie Crust, Whipped Cream, Candied Walnuts	9
Ice Cream Chocolate / Vanilla	5
Sorbet Lemon / Raspberry	5
City Roast Coffee I **Tea Lab Hot Tea**	3.25

FAHRENHEIT

CLEVELAND

TAKE OUT MENU

2417 Professor
Cleveland OH 44113
www.fahrenheittremont.com

216.781.8858

TAKE OUT

STARTERS / SALADS

Crispy Calamari Salad 12.5
Baby Greens, Miso Vinaigrette, Kimchi, Thai Sauce

Vietnamese Chicken Spring Rolls 10
Local Bibb Lettuce, Cucumber Salad,
Hong Kong Dipping Sauce

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

Steamed Mussels 11
Tomato & White Wine Broth, Basil, Grilled Bread

Chorizo Stuffed Sweet Dates 12
Bacon Wrapped, Roasted Tomato Aioli

Crispy Cauliflower 10.5
Capers, Almonds, Golden Raisins, Citrus

Rocco's Black Truffle Meatballs 11
Veal, Beef & Pork, Red Sauce, Basil, Grilled Ciabatta

Tuscan Kale & Butternut Squash Salad 10
Toasted Pumpkin Seeds, Grana Padano,
Lemon Vinaigrette

Seared Lamb Sliders 11
Asian Pear Marmalade, Triple Cream Brie,
Toasted Brioche

Slow Braised Ohio Pork Belly 10
Caramelized Coconut Milk, Chilies, Peanuts, Mint

Grilled Avocado 10
Thai Sweet Soy, Goat Cheese, Grilled Bread, Lime

Seasonal Soup
Changes Daily

Fahrenheit House Salad 9
Hand-Picked Greens, Carrots, Miso Dressing,
Candied Cashews

Shaved Brussels Sprouts 9.5
Tart Green Apple, Gruyere, Radicchio, Pancetta,
Pine Nuts, Roasted Apple Vinaigrette

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 19
Pancetta, Marinara, Ricotta Salata

Wild Mushroom 18
Fresh Goat Cheese, Caramelized Onions,
Rosemary, Roasted Garlic

Margherita 16.5
Oven-Dried-Tomato, Fresh Tomato, Garlic Oil,
Mozzarella, Fresh Basi

Butter Poached Shrimp 20
Roasted Garlic Cream, Arugula,
Triple Cream Brie, Roasted Tomatoes

SIGNATURE ENTREES

Kobe Beef Short Ribs 34
Teriyaki Lo-Mein Noodles, Bok Choy,
Roasted Mushrooms, Ginger, Soy-Apple Glaze

Coffee & Mustard Crusted Pork Tenderloin 27
Roasted Sweet Potato Mousse,
Toasted Macadamia, Ohio Maple, Wilted Spinach

Grilled Filet Mignon 35
Garlicky Broccolini, Buttery Mashed Potatoes,
Truffle Jus

Grilled Rib Steak 31
Haricot Verts, Roasted Potatoes, Basil Pesto,
Pecorino Romano

Grilled Salmon 25
Wasabi Mashed Potatoes, Hand Picked
Greens, Sweet Pickled Cucumbers, Saikyo Miso

Seared Tuna 29
Tomato-Edamame Fried Rice, Green Curry &
Coconut Sauce, Baby Greens

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

Sea Scallop Phở 33
Rice Noodles, Star Anise Broth, Snap Peas,
Fennel, Herbs, Chiles

18 Hour Ohio Pork Shank 29
Honey & Mascarpone Polenta, Broccolini, Jus

Braised Veal Shoulder & Pappardelle Pasta 24
Mushroom Conserva, Brussels Sprouts,
Ricotta Salata

Seared Halibut 32
Braised Cauliflower, Golden Raisin,
Almond & Caper Pesto, Lemon

Roasted Bell & Evans Chicken 26
Ohio City Pasta, Butternut Squash Ravioli, Sage,
Brown Butter, Walnuts, Brussels Sprouts

Grilled Creekstone Farms Burger 14
Apple Wood Bacon, Grand Cru Gruyere,
Tomato "Jam", Arugula, Brioche, Parmesan Fries

Please do not hesitate to ask Chef Rocco & Co.
to prepare your meal "Fahren-lite® Style"

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