

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

***Shrimp and Lobster Benedict** | 20
Aged Cheddar Biscuits, Poached Eggs, Old Bay Hollandaise

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

Fried Chicken and Waffles | 14
Fried Chicken Thighs, Belgium Waffle, Bourbon
Molasses, Butter, Fahrenheit Hot Sauce, Maple Syrup

Traditional Buttermilk Pancakes | 10
Maple Syrup

Orange Ricotta Pancakes | 12
Fig Compote, Pecans

***Cleveland "Breakfast" Nachos** | 14
Crispy Fried Potato, Fondue, Scallions, Bacon, Fried Egg

***6oz Vegas Strip Steak and Fried Eggs** | 15
Pancetta Rosemary Home Fries, Bacon,
Roasted Garlic & Parmesan Sauce

Sides

½ # Bacon | 9

Pork Sausage | 6

Breakfast Potatoes | 4

2 Cheddar Biscuits | 5.5

Multigrain Toast | 2

Grilled Avocado | 4

Seasonal Berries with Whipped Cream | 6

Warm Caramel Pecan Mini Sticky Buns | 10

Vanilla Ice Cream, Brittle

Handhelds

Veal Bacon BLT | 14
Veal Bacon, Bibb Lettuce, Oven Dried Tomatoes, Texas Toast,
Beer Battered Fries

Patron XO Pot De Crème with Fresh Churros | 9

***Lox Bagel** | 14.50
Open Faced with Smoked Salmon,
Dill Cream Cheese, Caper, Pickled Onions

***Shaved Steak Sandwich** | 15
Texas Toast, Red Onion Jam, White Cheddar,
Steak Sauce Hollandaise with JoJo Fries

***Pork Belly Poutine** | 12
JoJo Fries, Country Sausage Gravy, White Cheddar,
Pickled Shallots, Chillies, Fried Egg

Prosciutto Flatbread | 19
Fig Compote, Blue Cheese, Pickled Shallots, Balsamic, Arugula

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

CLEVELAND

TAKE OUT MENU

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Cleveland OH 44113

www.fahrenheittremont.com
216.781.8858

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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

Parmesan Polenta | 9
Fresh Cut Strawberries, Pine Nuts,
20 Year Balsamic, Mint

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

Lamb Sliders | 12
Triple Cream Brie, Red Onion Jam,
Toasted Cumin, Arugula, Brioche

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

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

Braised Ohio Pork Belly "Corndog" | 13
Corn Bread Croutons, Chinese Mustard,
Tomato Jam, Jalapeño, Shoyu Aioli

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

Mixed Greens Salad | 12
Buttermilk Miso Vinaigrette, Baguette Croutons,
Bacon Lardons, Cherry Tomatoes

Fried Domestic Burrata | 13.50
Baby Heirloom Tomatoes, Crostini, Basil,
Aged Balsamic Vinegar, Cracked Pepper

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

Signature Entrees

Kobe Beef Short Ribs | 38
Teriyaki Lo-Mein Noodles, Bok Choy,
Roasted Mushrooms, Ginger, Soy-Apple Glaze

**Butter-Poached Maine Lobster Macaroni
& Cheese** | 32
Cognac Reduction, Chives, Brie & Goat Cheese,
Oven Dried Tomato, Rigatoni

***16 oz Prime Ribeye** | 40
Melted Leeks, Roasted Fingerling Potatoes,
Haricots Verts, Whiskey Miso Sauce

***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** | 34
Garlic & Parsley Cavatelli, Sweet Peas, Pancetta,
Pearl Onions, Radish

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

Lobster & Shrimp Gnocchi | 34
Lobster Lemon Sauce, Spring Peas, Mushrooms,
Parmesan, Thyme

Braised Lamb Shank | 32
Scallion Pancakes, Baby Bok Choy,
Shiitake Mushrooms, Sweet Chili Glaze

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** | 27
Spinach, Roasted Tomatoes