LUNCH & DINNER MENU

STARTERS

Hummus & Pita 7
Creamy housemade white bean hummus served with crispy fried pita chips.

The Legendary Smales Pretzel Bites 8
The bakers from Smales have been serving the Dayton area since 1906. They have created bite-sized versions of their legendary pretzels for us. Eight piping hot pretzel bites served with our housemade beer cheese fondue.

Spinach Artichoke Dip 7
Creamy dip topped with a blend of melted cheese and crispy fried pita chips.

Scratch-Made Tater Tots 8
Once you try our housemade tots, you’ll never eat those frozen tots again! Eight crispy tots served with chipotle ketchup and a garlic aioli.

White Chicken Chili Nachos 10
Co-founder Brian Young’s award-winning recipe (it won three times but we don’t want to brag) served over a heaping mound of fresh blue corn tortillas.

Ploughman’s Platter 13
A perfect starter that pairs well with beer or wine, and is co-founder Tony Griffin’s favorite appetizer. Nueske’s applewood-smoked bacon, boiled egg, cornichon, sliced apples, sourdough toast with Welsh rarebit cheese, and an array of pickled seasonal vegetables.

GREENS

Add-Ons

Chicken 4, Steak 7, Salmon 9

The Caesar 8
Crisp cut Romaine topped with Parmesan cheese, croutons, and a creamy Caesar dressing.

Wedge Salad 8
Wedge of iceberg, diced tomato, carrots, sliced egg, crispy pork belly lardons, and Gorgonzola crumbles drizzled with Bleu Cheese dressing.

House Salad 8
Mixed greens, cucumber, carrots, Kalamata olives, and cherry tomatoes served with your choice of dressing.

Brew House Salad 9
Mixed greens, fresh mozzarella, candied cashews, blistered cherry tomatoes, shaved red onion, and chopped Nueske’s smoked bacon drizzled with our House Porter Honey Mustard dressing.

Sesame Salmon Salad 13
Grilled salmon, baby greens, shredded carrots, pickled red onion, and toasted cashews topped with our Sesame Ginger dressing.

Spinach Salad 9
Baby spinach, roasted walnuts, dried cranberries, Fontina cheese, and shaved red onion served with our Raspberry Walnut Vinaigrette.

Dressings

Fat Free Italian, Ranch, Porter Honey Mustard, Thousand Island, Bleu Cheese, Raspberry Walnut Vinaigrette, Caesar, Sesame Ginger

SANDWICHES

All sandwiches come with a pickle spear and choice of french fries, sweet potato fries, or slaw.

Pork Belly Grilled Cheese 11
Slow-roasted and thinly sliced pork belly layered between five different varieties of mouth-watering melted cheese.

Not-So-Made Wright Sandwich 8
Our take on this savory loose-meat midwestern staple. Seasoned ground beef piled high and topped with sliced pickle and sliced onions.

B. Young’s Beef On Weck 10
Buffalo’s infamous Beef On Weck, and co-founder Brian Young’s all-time favorite sandwich! Thinly sliced slow-roasted tri-tip on a weck or Kaiser roll dipped in savory au jus and served with fresh horseradish. What the heck’s a weck? It’s a traditional roll topped with fragrant caraway seeds and coarse salt—a perfect accent to this legendary sandwich.

The Candied BLT 8
Candied Nueske’s smoked bacon layered with sliced tomatoes with sea salt, baby greens, and garlic aioli.

Hoppy Lemon IPA Chicken Sandwich 12
Grilled chicken breast slathered with our Lemon IPA glaze and topped with baby greens, sliced tomatoes, and our House Porter Mustard.

The Balsamic Roasted Portobello Sandwich 10
Sliced balsamic roasted portobello mushrooms, roasted red pepper aioli, baby greens, and sliced tomatoes.

The Griffin Steak Burger 12
A mouth-watering 1/3 lb. of char-grilled ground sirloin topped with candied Nueske’s smoked bacon, house-made beer cheese, caramelized onions, baby greens, and sliced tomato served on a toasted Kaiser roll.

Build-A-Burger 9
Char-grilled ground sirloin served on a toasted Kaiser roll with your choice of cheese and as many toppings as you like to create your masterpiece!

Wisconsin Bratwurst 7
Beer-braised the Wisconsin way and grilled to perfection! Served with our famous House Porter Mustard and your choice of toppings.

Wedell-Williams Weiner 5
Our 100% Angus beef gourmet hot dog is truly one of a kind like it’s namesake, the Wedell-Williams Model 44 racing aircraft that’s hanging in our lobby. Grilled to perfection and served on a poppy seed bun with your choice of toppings.

Add-Ons

American, cheddar, Swiss, pepper jack, beer cheese, mozzarella and provolone blend

Gluten free options available. Please inform your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Gratuity of 20% may be included on parties of 8 or more.

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ARTHAN PIZZAS

All of our artisan pizzas are 12" and hand tossed.

Classic Margherita  13
Housemade tomato sauce, fresh mozzarella cheese, sliced tomato, and basil.

The Wild Mushroom  13
Wild mushroom blend, house béchamel sauce, smoked Gouda cheese, and fresh herbs.

The Griffin Pie  15
Housemade tomato sauce, chicken, bacon, caramelized onions, roasted red peppers, and a mozzarella and provolone blend.

The BBQ Pork Belly  15
House BBQ sauce, red onions, pork belly, Fontina cheese, and fresh herbs.

Steak Florentine Pie  15
Housemade tomato sauce, shaved tri-tip beef, fresh spinach, Parmesan cheese, and fresh mozzarella topped with an over-easy egg.

Build Your Own Pizza  10
Your choice of sauce, cheese, and as many toppings as you like to create your masterpiece!

Vegetable Toppings  1/per topping
Caramelized onions, wild mushrooms, portobello mushrooms, spinach, onions, roasted red peppers, banana peppers, jalapeño peppers, sliced tomato, Kalamata olives

Meat Toppings  1.50/per topping
Fried egg, pork belly, sweet Italian sausage, Nueske’s smoked bacon, ham, ground beef, shaved tri-tip beef, chicken, pepperoni, anchovies

Cheese Selection
Fresh mozzarella, Fontina, mozzarella and provolone blend, smoked Gouda, white cheddar

Sauce Selection
Housemade tomato sauce, béchamel, olive oil

SIDES

French Fries  4
Sweet Potato Fries  4
Roasted Potato Medley  3
Mac & Cheese  5
Baked Beans  3
Slaw  3
Seasonal Vegetables  3
Couscous Salad  4
Side Salad  4

DRINKS

Wanderlust Blend Coffee  2
Ghostlight 24-Hour Cold Brew Coffee  3.50
Award-Winning Rishi Teas
  Iced Ceylon Black Tea  2.50
  Iced Hibiscus Berry Tea  2.50
  Hot Rishi Tea  2
Soda  1.80
Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Diet Mountain Dew, Sierra Mist
Craft Sodas  3.50
Ask about our weekly craft soda offerings

SPECIALTY DRINKS & COCKTAILS

Sheridan’s Authentic Irish Coffee  5
Sláinte! Wanderlust Blend Coffee mixed with Tullamore Dew Irish Whiskey, lightly sweetened with shaken cream across the top!

Lucy’s Hot Tea Toddy  5
Housemade tea & Demerara syrup, wildflower honey & lemon blend perfectly with Old Grand Dad Bonded Bourbon. Our bar manager, Lucy, makes the best Tea Toddy’s in Ohio! Try it—we think you will agree.

Moscow Mule  6
The classic cocktail served in a copper mug. Vodka, ginger beer, and lime juice garnished with a lime slice and a sprig of mint!

ENTRÉES

Available after 5pm.

The Hanger  25
Hanger steak marinaded in our house Shiner Bock marinade and grilled to otherworldly perfection. Served with a wild mushroom ragout, roasted potato medley, and seasonal vegetable.

Bone-In Pork Chop  22
We beer brine this amazing bone-in Duroc pork chop overnight and then grill it with an ancho chili glaze. Served with a heaping side of pork belly baked beans.

Lemon IPA Roasted Chicken  18
Roasted half chicken lightly coated with a lemon IPA glaze and fresh herbs. Served with roasted vegetable couscous.

Pan Seared Wild Salmon  24
Pan seared wild salmon glazed with our House Porter Mustard and served with a malt sweet potato hash.

Fish & Chips  12
House beer battered cod fried until golden and crispy served with fries, cole slaw, and sauce gribiche.

Roasted Portobello Couscous  14
Balsamic roasted portobello mushrooms, roasted vegetable couscous, roasted pepper aioli, and fresh herbs.

Pork Belly Mac & Cheese  12
Mac & cheese Griffin-style. We start with our house béchamel sauce and then add roasted jalapeños, crispy pork belly, sharp cheddar cheese, and a panko Parmesan crust. Perfecto!

Tony G’s Irish Breakfast  14
Co-founder Tony Griffin’s breakfast of champions! Fried egg, sausage, sliced ham, Nueske’s smoked bacon, blistered tomatoes, baked beans, and sweet potato hash served with a side of sourdough toast.

NOTE: Pizza will be available in the coming weeks - it will be worth the wait.