

The story of 14608 West Park Street Burton, Ohio:

Starting in 1798, the Umberfield Tavern was born. Unfortunately, the Tavern was burned down by an arsonist in 1843. In 1945 the Exchange Hotel took its place acting as a Coach Stop exchanging horses. The hotel was torn down in 1942 and when Belles Colonial Restaurant opened in the mid 40's the structure became much of what you see today. Opening in October of 2020 (in the middle of the Coronavirus pandemic) Fat Daddy set off on a mission to take the community on a culinary adventure around the world while utilizing local Geauga County food, beverage and small businesses. Welcome to the adventure and thank you....

Appetizers

Grilled Eva Street Corn 6.94

Fresh Cilantro, Queso Fresco, Lime Aioli, BBQ Spice, Lime Zest

Whole Chicken Wings- House Smoked or Pub Style 9.97

Sriracha Lime, Double Dipped Buffalo, Watty's a Jerk Sauce (Jamaican Jerk), Sweet Soy Garlic Ginger, Whitey Low BBQ, Carolina BBQ. Add Blue Cheese, Ranch, Celery or Carrots...1

Calamari ala Chubbwah 11.93

Flash Fried Calamari, Spicy Pepper Rings, Lime Aioli

T.A.B. Tuna Nachos 14.87

Fried Won Tons, Wasabi Aioli, Green Onion, Sesame Seeds, Sweet Soy, Soy Marinated Jalapeno

Fried Plantains 6.83

Queso Fresco, Lime Aioli

Franks Fried New Potatoes 9.98

Roasted and Fried New Potatoes with Cheese Curds, Romano and Green Onion. Chipotle Aioli, Garlic Chive Aioli and Ketchup served on the side.

Go Home Hummus, You're Drunk 11.98

Human Furnace Harissa Sauce, Onions, Tomatoes, Melted Cheddar, Kalamatta Olives, Sour Cream, Either Orr Garlic Naan Bread

Warm Stuffed Grape Leaves ...7.98

Feta Cheese, Garlic Dill Sauce, Human Furnace Harissa Sauce

Soups

Lobster Bisque Cup 7.47 Bowl...9.97

Jambalaya Soup cup 5.97 Bowl...7.97

Smoked Chicken Thighs and House Smoked Kielbasa

Salads

F.D. House Salad 8.97

GLG Lettuce Mix, Carrots, Cucumbers, Croutons, Cherry Tomato, Cheddar or Mozzarella Cheese. Choice of Homemade Dressing

• add a small house salad to any entrée...5.97

Peach Salad 12.94

Grilled Peaches, Blueberries, Raspberries, Blackberries, Candied Walnuts, Feta Cheese, GLG Lettuce, Styx Strawberry Vinaigrette

Seared Salmon Salad 17.97

GLG Lettuce, Chickpeas, Roasted Red Peppers, Tomatoes, Olives, Cucumbers, Smoked Great Tomato Vinaigrette

Poached Pear and Fried Goat Cheese Salad 12.96

GLG Lettuce, Candied Walnuts, Poppyseed Dressing, Red Wine Poached Pears, Fresh Berries and Fried Ohio Goat Cheese

Grilled Watermelon Salad 12.96

Feta Cheese, GLG Lettuce, Fresh Mint, White Balsamic Vinaigrette

Homemade Dressings

Maple Balsamic, Blue Cheese, Buttermilk Ranch, Vinny's Italian, Poppyseed, Styx Strawberry Vinaigrette, White Balsamic Vinaigrette, Smoked Great Tomato Vinaigrette

• Extra Dressing .95

add to any salad:

Seared Salmon 12, Grilled Chicken 5, Calamari 8, Seared Sesame Crusted Ahi Tuna 12

Sides

Smoked Gouda Mac n Chz 5

Seasonal Veg of Day 4

Zucchini Fries 4

homemade Ranch

Battered Fries 3

Potato Salad 4

Jo Jo Fries 4

Apple Cider Vinegar Aioli

Double Butter Mashed Potatoes 5

with Gravy

Cowboy Beans 5

sandwiches

Arts's Pulled Pork Sandwich 11.97
Smoked Pork Butt, Cripsy Cole Slaw, Spicy or Mild BBQ Sauce, Brioche Bun.

Where's the Beef Brisket Sandwich 13.97
House Smoked Brisket, Homemade BBQ Sauce, Cheddar Cheese, Crispy Onions, Brioche Bun

Triple Cheese BT2 Burger 14.87
Two 4oz Heritage Meats Chuck Blend Burger Patties with Lettuce, Tomato, Onion, Roasted Garlic Chive Aioli, 3 slices of Cheddar and Swiss, Brioche Bun
• Add House Smoked Bacon 1, Sautéed Mushrooms .50, Grilled Onions .50

Yo Adrian, There's Lamb in my Cheesesteak ...14.94
Thin Sliced Leg of Lamb, Swiss, Mushrooms, Onions, Butter Toasted Sub Bun and Horsey Sauce

Lenny me a Doner (the original gyro) 14.57
Lamb and Steak with Middle Eastern Spices. House made Pickles, Cucumber, Tomato, Roasted Vegetables, Lettuce, Red Onions, Red Cabbage, Garlic Dill Sauce, Human Furnace Harissa Sauce (Spicy), Either Orr Naan Bread
• Sub Hummus for a vegetarian option...10

Baby Bull Bullseye Burger 16.87
Two 4 oz Patties, Tempura Battered Avocado, Pico De Gallo, Chipolte Aioli, Monterey Jack on a Bricoché Bun.

Pizzas

Detroit Style Pizza 4 cut...9.97 8 cut...16.97
Vinny's Pizza Sauce, Sidari's Blend Mozzarella and Provolone, Fresh Basil.

Regular Toppings- 4 cut \$1.50- 8 cut \$3.00
Mushroom, Onion, Red Onion, Sausage, Pepperoni, Roasted Garlic, Mild Pepper Ring, Green Pepper, Kalamatta Olive, Green Olive

Specialty Pizzas

Chicken Bacon Ranch 4 cut...13.47 8 cut...23.67
Homemade Ranch Sauce, Cheddar and Provolone Cheeses, Smoked Bacon, Red Onion, Breaded Chicken, Sriracha Drizzle

Dino's Bar and Grill 4 cut...14.67 8 cut 25.67
Whitey Low BBQ Sauce, Smoked Chicken Thighs, House Smoked Pork, Jalapeno's, Red and White Onion, Cheddar, Mozzarella and Provolone

Vespucci Takes on the Pacific 4 cut...13.67 8 cut...24.67
Mushrooms, Onions, Red Onions, Roasted Garlic, Kalamatta Olives, Provolone, Mozzarella, Ohio Goat Cheese, White Balsamic Reduction, Soy Garlic Ginger, GLG lettuce mix

Achilles Last Stand 4 cut...14.67 8 cut 25.67
Vinny's White Sauce, Marinated Lamb and Steak, Mozzarella, Provolone, Feta topped with Lettuce, Tomato, Onion, Garlic Dill Jimmy Page Sauce and Solos

Entrées

Those Who Fear Fried Chicken Dinner 15.89
Double Top Secret Spice Blend, 4 Piece Broasted Chicken With Two Sides. Honey, Hot Sauce or Chipotle Honey available upon request.

Fish and Chips 15.95
Beer Battered Cod, Remoulade Sauce, Cole Slaw, choice of side

Orange Soy Glazed Salmon 22.86
Soy, Sesame Oil and Rice Wine Vinegar Rice Noodles with Green Cabbage, Red Bell Peppers and Carrots

FRN Smokehouse Platter 25.95
House Smoked whole wings, brisket, and ribs. Served with cowboy beans and House Made BBQ, Carolina BBQ and Buffalo Sauce

16 Oz Black Angus Ribeye 32.92
JP Steak Seasoning Grilled on the Flat Top with choice of two sides

Pho 14.87
8 hour Beef Broth with Brisket and Sliced Sirloin, Cilantro, Thai Basil, Lime, Hoisin Sauce, Sriracha, Bean Sprouts and Jalapenos on the side

Slavic Village Platter 19.87
House Smoked Heritage Meats Kielbasa, Slavic Village Pierogies, Roasted New Potatoes, Braised Red Cabbage, Sauerkraut, Whole Grain Mustard Crema

Smoked Bone in Pork Chop 22.89
House Smoked with Peach Salsa and choice of two sides

12 oz Black Angus Strip Steak 28.98
JP Steak Seasoning with choice of two sides

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.