

## Dinner Service:

Tue, Wed, Thu: 5 - 9 pm

Fri & Sat: 5 - 10 pm



Reservations  
Gladly Accepted  
(937) 802-0891

### Weekly Specials!

Every Tuesday is Burger Night!

All burgers \$12.95 – and a new Specialty Burger each week!

Thirsty Thursday - Half-Price Wine

All bottles under \$50 are half-price

All bottles over \$50 are \$10 off

Fridays feature LIVE Music

A variety of local artists

8:00 – 10:00 pm

## SHAREABLES

### Pork Belly or Fish Tacos (3) 9.95

braised pork belly, or grilled Cornetfish, atop a crispy flour tortilla, with pickled red onion & cabbage, radish, red pepper jelly

➤ *Suggested beer pairing: Founder's All-Day IPA - 5*

### Crab Fondue 14.95

lump crab blended with creamy cheeses, butter, garlic, and spices; served with crispy tortillas

➤ *Suggested wine pairing: Mumm Napa Brut - 10*

### Panko-Crusted Brie 12.95

warm and melty, with fig jam and walnuts, served with wonton crisps *V*

➤ *Suggested wine pairing: Mionetto Prosecco - 9*

### Crispy Crackly Pork Skins 7.95

with Southern pimento cheese dip *GF*

➤ *Suggested cocktail pairing: Rosemary Paloma - 10*

### Chicken & Dip 7.95

fresh local chicken breast, fried in our special cider batter served with a delicious red pepper jelly

### House Fries 4.95

house-made fries with aioli *Vegan & GF*

## SALADS

### Watermark Salad 7.95

Hurricane lettuce, diced tomato, crumbled bacon and blue cheese, Chef's signature creamy parmesan dressing *GF*

### Green Salad 5.95

butter-crunch greens, shaved parmesan, fresh croutons, house-made herbed buttermilk ranch *V & Can be GF*

➤ *We also offer lemon vinaigrette dressing*

## SOUP

### Sweet Corn Bisque 6.95

fresh summer sweet corn, sautéed with onion cream and butter, garnished with diced roasted red pepper *GF & V*

➤ *Suggested wine pairing: Chat. Souverain Chardonnay - 7 / 21*

## FROM THE GRILL

### The (Great) Miami Burger\* 14.95

8 oz. all-prime burger on brioche, bacon jam, pickled onion, house pickles, blue cheese or cheddar; fries or dressed greens

➤ *Suggested beer pairing: Yellow Springs Boat Show IPA - 7*

➤ *Suggested wine pairing: Sierra Cantabria Rioja Crianza - 15 / 37*

### The Improbable Burger 14.95

for the vegan burger-lover; with vegan Dijonnaise, caramelized onion, house pickles, fresh lettuce; with fries or dressed greens *Vegan*

➤ *Suggested wine pairing: Chat. Souverain Chardonnay - 7 / 21*

➤ *All burgers may be ordered "Pink" - or - "Not Pink"*

## SEASONAL FEATURE

### Chef Maria's Smoked Brisket 24.95

served with creamy mac and cheese, herb-buttered green beans and Bourbon BBQ sauce on the side

➤ *Suggested wine pairing: Dry Creek Zinfandel - 15 / 37*

### Ask Your Server!

*About special features, including select wines.*

*Please consider joining our eMail list, in order to receive news about all of our special events, including Wine Dinners, Cocktail Classes, Holiday Parties, and more!*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

NOTE: Parties of 8 or more will be charged a minimum 20% gratuity



## ENTRÉES

### Angus Reserve Strip Sirloin\* (8 oz) 26.95

Stockyard Sirloin topped with herbed lemon-garlic butter, with garlic mashed potatoes & roasted carrots *GF*

- *Green Salad may be added for an additional 3.95*
- *Suggested wine pairing: Katherine Goldschmidt Cab - 13 / 39*

### Steak Frites\* (8 oz) 21.95

Angus Reserve Flat Iron steak with herbed lemon-garlic butter and topped with our house-made fries *GF*

- *Suggested wine pairing: Grayson Cabernet Sauvignon - 8 / 24*

### Pan-Seared Norwegian Salmon\* 26.95

seared fresh with crispy skin; served atop wilted fresh spinach, savory Cannellini beans and caramelized onion; topped with oven-roasted tomato *GF*

- *Suggested wine pairing: Jovino Pinot Noir - 10 / 30*

### Drunken Fish & Chips 17.95

fresh cod, dipped in our signature crispy cider batter, house-made tartar sauce, pub fries

- *Suggested beer pairing: Dayton Beer Co. Gem City Light - 5*

### Coca-Cola Braised Pork Cheeks 25.95

fork-tender pork, braised in a sticky-sweet glaze, with green beans, home-style corn pudding - *Can be GF*

- *Suggested cocktail pairing: Maria's Manhattan - 10*

### Meatloaf Wellington 25.95

rich & savory with mushroom duxelles, in puff pastry, served with Rosemary mashed sweet potatoes; topped with sherry demi-glace

- *Suggested wine pairing: Pieropan Soave Classico - 35*

## CHEF'S WHIM MENU

*(Changes Seasonally)*

### Starters

### Chicken & Funnel Cake 10.95

Way better than a waffle! Crispy battered chicken atop a warm funnel cake, drizzled with maple-bourbon sauce, bacon and scallions

### Spammies! (2) 6.95

our famous sliders with griddled spam, melted swiss, caramelized scallion, spicy Chinese mustard on grilled Hawaiian rolls

- *Suggested beer pairing: Founder's Solid Gold Lager - 4*

### Fried Green Tomatoes (2) 10.95

crispy green tomato slices, classic remoulade, topped with sautéed creole spiced shrimp

### Entrées

### Jumbo Chile Relleno 17.95

fire-roasted Poblano pepper, battered and stuffed with Chihuahua cheese, smoked red pepper sauce, charred corn salsa and served atop charro beans - *Can be served GF and/or Vegan*

- *Suggested wine pairing: Matua Sauvignon Blanc - 9 / 27*

### Aztec Pasta 17.95

house-made fettucine with chipotle sweet corn cream sauce, roasted red pepper, charred fresh sweet corn, sautéed zucchini - *V*

- *Add chili-spiced grilled shrimp or grilled chicken breast - 6*

- *Suggested wine pairing: Pieropan Soave Classico - 35*

### Sides 5 ea.

Garlic mashed potatoes; haricot vert; wilted spinach; cassoulet beans; corn pudding; Rosemary mashed sweet potatoes; roasted carrots; house fries; mac & cheese; charro beans

## About Watermark

At Watermark, our desire is that you have more than simply a meal. We want you to experience food in a way that leaves you completely delighted. Chef and owner Maria Walusis has been passionately preparing delicious food for over twenty-five years, and she wants to share that passion with each and every guest. Our dishes are freshly prepared to-order, and our sauces, dressings, and desserts are all house-made.

Chef Maria, a Dayton native and graduate of The Ohio State University, has trained under and partnered with leading chefs in both Dayton and Cincinnati. Says Maria, "I love being a part of the diverse and vibrant Dayton-area dining community. There are so many excellent chefs, many of whom also happen to be women. I think Dayton boasts a unique offering, something that you just don't see in too many cities."

Well-known for our creative takes on classic fare, as well as introducing diners to unusual ingredients and combinations, Watermark was voted "Best Fine Dining" in the 2017 Dayton.com poll and continues the rotating 'Chef's Whim' menu concept Maria developed at her first restaurant, Nibbles.

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