

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

7:30 – 9:30 pm

SHAREABLES

Grilled Fish Tostadas (3) 9.95

grilled wild-caught Cornetfish, atop a crispy flour tortilla, with pickled red onion & cabbage, radish, red pepper jelly

➤ *Suggested wine pairing: HD Riesling - 8g / 24b*

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 beer pairing: Rhinegeist Cheetah Lager - 7*

Chicken & Dip 7.95

fresh Ohio Amish chicken breast from Chestnut Farms, fried in our special cider batter and served with a delicious red pepper jelly

House-cut Fries 5

house-cut 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*

Allergy Statement:

Some items may contain or come into contact with wheat, gluten, eggs, peanuts and other nuts, milk, and shellfish. Please be aware that we use common fryer oil.

Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens. Our manager is happy to offer more information.

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

SOUP

Butternut Squash Bisque cup 3.95 bowl 6.95

fresh roasted squash, garnished with crème fraiche and bacon crumbles *GF & V*

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

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 greens dressed with our own herbed ranch!

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

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

The Improbable Burger 14.95

for the vegan burger-lover; with vegan Dijonnaise, caramelized onion, house pickles, fresh lettuce; on a vegan traditional burger bun with fries or greens dressed with lemon vinaigrette - *Vegan*

➤ *Suggested wine pairing: Pol Clément Brut - 11g / 21b*

➤ *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 - 15g / 37b*

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!

Just send to: info@eatdrinkwatermark.com

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



ENTRÉES

Angus Reserve Strip Sirloin* (8 oz) 26.95

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

- Green Salad may be added for an additional 3.95
- Suggested wine pairing: True Myth Cabernet - 14g / 42b

Steak Frites* (8 oz) 21.95

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

- Suggested wine pairing: Grayson Cabernet Sauv. - 8g / 24b

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 - 10g / 30b

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 cheeks, slow-braised in a sticky-sweet glaze, with green beans, and traditional 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 bottle pairing: Pieropan Soave Classico - 35 btl

Sides 5 ea.

brown-butter smashed Yukon Gold potatoes; wilted spinach; cassoulet beans; Rosemary mashed sweet potatoes; roasted carrots; creamy cauliflower; haricot vert; mac & cheese; corn pudding; fries

CHEF'S WHIM MENU

(Changes Seasonally)

Starters

Patatas Bravas 8.95

One of the most traditional Spanish tapas; crispy fingerling potatoes with a tomato & smoked paprika sauce for dipping! - *GF & Vegan*

- Suggested beer pairing: König Ludwig Weissbier - 6

Apple-Bacon Fritters (4) 9.95

Crispy & delicious, fresh diced Granny Smith apple, bacon crumbles

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

Entrées

Braised Lamb Shank 26.95

slow-braised bone-in lamb shank in rich demi-glace of red wine and cinnamon over creamy smoked cauliflower & crispy fingerlings - *GF*

- Suggested bottle pairing: Pax Sonoma Hillside Syrah - 69 btl

Crab Cakes (2) 23.95

crab cakes served with remoulade and garnished with a red cabbage slaw, served with buttercrunch greens dressed with lemon vinaigrette and crispy fingerling potatoes

- Suggested wine pairing: Chateau Lamothe Blanc - 8g / 24b

Rack of Pork 26.95

Beeler Farms Heritage Red Duroc rack-of-pork; bone-in, brined in apple juice & brown sugar and char-grilled to perfection, rosemary sweet potato mash, and a swoosh of bacon-fat applesauce - *GF*

- Suggested bottle pairing: Belle Glos Pinot Noir - 60 btl

House Pasta 17.95

house-made pappardelle served with a rich, creamy alfredo sauce, bacon crumbles and wilted spinach - *Can be served Vegetarian*

- Add grilled chicken breast - 6
- Suggested bottle pairing: Trefethen Chardonnay - 45 btl

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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.

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.