

LOCATED IN MARIEMONT, OHIO



Dinner

CARRY OUT AVAILABLE

STARTERS

HUNGARIAN MUSHROOM SOUP

the house favorite and our signature soup 6/8

FARM GREENS SALAD

mixed organic greens, cucumber, tomato, carrot, red wine vinaigrette 7

ARUGULA & KALE SALAD

baby kale, organic arugula, manchego cheese, house lemon vinaigrette 7/11

CHOPPED BEET SALAD

confit beets, smoked almonds, green apple, frisee, radicchio, romaine heart, black truffle whipped goat cheese, citrus vinaigrette 13

NE CAESAR SALAD*

baby kale, romaine heart, sourdough croutons, grana padana cheese, creamy caesar dressing 7/11
add chicken 7 | salmon 16

STEAKHOUSE WEDGE SALAD

crisp iceberg lettuce, hardwood smoked bacon, hard-boiled egg, danish blue cheese, heirloom cherry tomatoes, pickled red onion, house made creamy blue cheese dressing 11

SHARE OR NOT

SMOKED SALMON FLATBREAD

pastrami smoked salmon, grilled flatbread, whipped cream cheese, pickled red onion, baby arugula, everything seasoning, extra virgin olive oil 13

BACON WRAPPED DATES

stuffed with chorizo, spicy roasted tomato sauce 12

CARNITAS VERDE SLIDERS (3)

green chili braised pork, crushed avocado, escabeche, cilantro, cotija cheese on a challah bun 12

CHILLED SHRIMP

wild caught shrimp, spicy house cocktail sauce, lemon, salted crackers 15

MUSSELS CARBONARA

parmigiano cream, guanciale, black pepper, scallions, crispy shallot-garlic, parsley 16

CHARCUTERIE PLATTER

cured meat, aged cheese, seasonal accompaniments, toast points, warm biscuit 18

SWEETS

CARROT CAKE

house favorite, cream cheese icing, served warm 10

CHOCOLATE CAKE

whipped chocolate-mascarpone, sea salt, extra virgin olive oil 10

LEMON TART

lemon cream, vol-au-vent, sugared berries, powdered sugar 8

ENTREES

ROASTED AMISH CHICKEN

airline chicken breast, seasonal inspired risotto, chicken jus 26

PAN SEARED SALMON*

certified sustainable, yuzu-soy glazed norwegian salmon, nappa cabbage, bacon, dashi, parsnip puree 28

GRILLED BRANZINO

mediterranean sea bass, cous cous, roasted corn, roasted red pepper, green onion, jalapeño, grana padana, lime, cilantro chimichurri 25/33

SCALLOPS*

soft cheesy grits, melted leeks-spinach, topped with frisee - brown butter-bacon-hazelnut crumble, saba, chive 35

PRIME RIB AU JUS*

aged 28 days & slow roasted, whipped potatoes, charred broccolini, creamy horseradish english cut 28 | house cut 38 | exemplar cut 44

GRILLED "CENTER CUT" FILET*

black angus beef, whipped potatoes, creamy spinach, bordelaise sauce 44

LIVER & ONIONS*

beef liver, whipped potatoes, onion-bacon sauté 27

VOLCANO PORK SHANK

cider braised-molasses glazed pork shank, creamy grits, brussels sprouts, carrots, cider jus, smoked almond gremolata 28

PAPPARDELLE AL RAGU

tuscan style beef ragu, carrots, peas, grana cheese, italian parsley 18/26

MUSHROOM-TRUFFLE GARGANELLI

penne style pasta, wild mushroom ragout, white wine, thyme, black truffle, butter, parmigiano 18/25

SEAFOOD "ALFREDO"

fresh fettucini, scallop, shrimp, creamy garlic parmesan sauce, garlic breadcrumbs, Italian parsley 21/28

SANDWICHES

*all sandwiches come with your choice of one side item.

THE COMEBACK BURGER*

two sakura wagyu farms fresh ground beef patties, shredded lettuce, american cheese, bread & butter pickles, comeback sauce, toasted potato bun 16.5

BISON BURGER*

half pound durham ranch bison, pepper-jack cheese, chipotle mayo, baby arugula, fried onions, potato bun 19.5

FRENCH DIP AU JUS*

freshly shaved prime rib, toasted artisan roll, creamy horseradish, melted provolone piccante cheese 18.5

SALMON PATTY MELT

house made norwegian salmon patty, toasted rye bread, quick pickle cucumber, avocado, boursin cheese, baby arugula 14

ON THE SIDE [7]

FARM GREEN SALAD mixed organic greens, cucumber, tomato, carrot, red wine vinaigrette

MASHED POTATOES butter, cream, salt

SMOKED POTATO SALAD house smoked fingerling potatoes, creamy dressing

MAC & CHEESE pasta shells, fontina, gruyere, parmesean, sage-prosciutto breadcrumbs

CREAMY SPINACH parmesan bechamel

CHARRED BROCCOLINI roasted garlic, red chili flake

HONEY GLAZED CARROTS toasted hazelnuts

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Drinks

CARRY OUT AVAILABLE

EXEMPLARY COCKTAILS

[ask about our cocktails to go]

THE EXEMPLAR

prosecco, chambord, cranberry, pineapple, simple, lemon 12

THE NE 40-YEAR OLD FASHIONED

old forester, vanilla bitters, demerara simple, luxardo finish 12

PIKE

old forester, canton ginger, st. germain, lime 12

EMERALD CITY

hendricks gin, st. germain, lemon, simple, cucumber, basil 14

THE NIGHTINGALE

ciroc pomegranate vodka, grand marnier, pomegranate, lemon, demerara simple 13

FALLSIDE SANGRIA

red or white, brandy, cider, demerara simple, fall fruit 12

CONCOURSE PARK & SIP

crown royal apple, nocino black walnut liqueur, cointreau, cider, lemon 13

QUEEN CITY MANHATTAN

woodford reserve rye, antica sweet vermouth, luxardo, smoked bitters 15

HOT SPIKED CIDER

kracken spiced rum, st. germain, cider 12

add a clear ice ball or rock from big ice to any drink for \$1.50

AMERICAN CRAFT BEERS

Madtree Happy Amber cincinnati, oh 6.5

Madtree Psychopathy Ipa cincinnati, oh 7

Rhinegeist Cheetah Lager cincinnati, oh 7

Rhinegeist Truth Ipa cincinnati, oh 7

Goose Island 312 Wheat Ale chicago, il 7

Bells Two Hearted Ale Ipa comstock, mi 7.5

Left Hand Nitro Milk Stout longmont, co 7.5

New Belgium Voodoo Ranger Juicy Haze Ipa asheville, nc 8

Northcoast Scrimshaw Pilsner fort bragg, ca 7.5

Sam Adams Boston Lager boston, ma 7

Breckenridge Vanilla Porter Ale breckenridge, co 8

Seasonal Craft Available

DOMESTICS & IMPORTS

Bud Light st. louis, mo 5

Budweiser st. louis, mo 5

Miller Lite milwaukee, wi 5

Michelob Ultra st. louis, mo 5

Angry Orchard Hard Cider walden, ny 7

White Claw Hard Seltzer chicago, il 6

High Noon Seltzer chester, sc 6

Pacifico Mexican Lager mazatlan, mex 6.5

Stella Artois leuven, bel 6.5

La Chouffe Belgian Blonde Ale houffalize, bel 8.5

Heineken amsterdam, nea 6.5

Einbecker non-alcoholic, ger 7

DRAFT BEER

Rotational Craft Selections 7

DIGESTIVES

Cream Alvear esp 10

Ruby Port Quinta Do Noval por 10

Ten Year Port Quinta Do Noval por 14

Twenty Year Port Quinta Do Noval por 18

GLASS POUR

SPARKLING | ROSE | WHITE

Prosecco Ca' Furlan ITL	10
Riesling Konrad Hahn GER	10
Sauvignon Blanc Ponga NZ	12
Pinot Grigio Bosco dei Crimioli ITL	9
Sauvignon/ Semillon Blanc Château La Galante FRA	10
Albarino O Fillio da Condessa ESP	12
Chardonnay Chime CAL	12
Chardonnay Lava Cap CAL	15

RED

Pinot Noir Jovino ORG	12
Pinot Noir Pike Road ORG	15
Tempranillo Honoro Vera ESP	9
Cabernet Sauvignon Sangiovese poggio al tufo rompicollo ITL	14
Barbera d'Alba Mauro Molino ITL	10
Grenache/ Syrah/ Mourvèdre E. Guigal Côtes du Rhône FRA	12
Malbec La Posta Tinto ARG	10
Merlot Grayson CAL	12
Cabernet Sauvignon Highway 12 CAL	12
Cabernet Sauvignon Dancing Crow CAL	16

OLD WORLD WHITES

Champagne Ayala Brut Majeur FRA	120
Sauvignon Blanc Gaspard FRA	58
Sauvignon Blanc Seifried NZ	38
Chardonnay Domaine Testut Chablis FRA	84
Allbariño La Caña ESP	58
Chenin Blanc Bernard Fouquet Vouvray FRA	68
Gruner Veltiner Herman Moser AUT	44
Verdicchio Marotti Campi ITL	56
Viognier d'Arenberg AUT	38
Pinot Grigio Abbazia di Novacella ITL	58

NEW WORLD WHITES

Pinot Gris Elk Cove ORG	54
Sauvignon Blanc Dancing Crow CAL	52
Chardonnay Bethel Heights Estate ORG	76
Chardonnay Domaine Eden CAL	84
Chardonnay Chateau Montelena CAL	160

OLD WORLD REDS

Pinot Noir Domaine Naudet Sancerre Rouge FRA	68
Pinot Noir Domaine Alain Gras Saint Romain Burgundy FRA	120
Chianti Classico Cappone ITL	38
Grenache /Syrah/ Mourvè dre Domaine Juliette Avril Châteauneuf-du-Pape FRA	88
Cabernet Sauvignon/ Merlot Château Gaudin Paulliac FRA	96
Nebbiolo Domenico Clerico Barolo ITL	105
Red Blend Bodegas Juan Gil ESP	38
Corvina Blend Tommasi Amarone della Valpolicella ITL	162
Garnacha Alto Moncayo Veraton ESP	74
Tempranillo Muga Reserva ESP	80

NEW WORLD REDS

Pinot Noir JK Carrier 'Provocateur' ORG	74
Pinot Noir Bethel Heights ORG	78
Pinot Noir Mount Eden Estate CAL	135
Cabernet Franc Andrew Will WAS	86
Malbec Blend Tikal 'Natural' ARG	64
Red Blend Robert Sinskey POV CAL	110
Merlot L'Ecole No. 41 WAS	62
Zinfandel Brown Estate CAL	100
Cabernet Sauvignon Bonanno CAL	84
Cabernet Sauvignon Chateau Montelena CAL	140

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A Neighborhood Tradition

LOCALLY OWNED & OPERATED SINCE 1983



consuming raw or undercooked items such as meats, poultry, seafood, shellfish or cooked-to-order eggs with less than well done yolks may pose an increased risk of food-borne-illness.