



Welcome Back and thank you for your support!

As owners and managers of Paxton's and Ramsey's, we want you to be comfortable knowing we are doing everything we can to make sure that your dining experience is both enjoyable and healthy, amid the COVID-19 concerns. We have always prided ourselves on meeting all requirements of the State Health Department, but our current goal is to go above and beyond to assure your health during this time. The following are protocols put into place for the safety of our guests and staff.

Front of House/Outdoor Dining Areas

Employees:

- Temperature taken daily. Sent home if above 100.4
- Sent home if not feeling well
- Mask required
- Use of hand sanitizer/wash hands before approaching tables

Dining Area:

- Tables, chairs and condiments thoroughly cleaned/sanitized between seatings
- Tables spaced according to appropriate social distancing guidelines
- Single use menus, then recycled
- Touchless payment system

Additional:

- Full time cleaning person to clean/sanitize doors, handles, common surfaces
- Cleaning of bathrooms on regular basis
- Minimal touch soap and towel devices in bathrooms
- Hand sanitizer located throughout the restaurant available for all guests
- Closing protocol in place to clean/disinfect the entire restaurant every day

Back of House/Kitchen

- Prep surfaces, cutting boards cleaned/sanitized exceeding state health requirements
- Gloves and masks for all staff, per Ohio Health Dept.
- All surfaces cleaned/sanitized regularly
- Hand washing required regularly and continuously
- All serve ware washed, rinsed and sanitized with Ecolab commercial dishwasher system

Curb - Side Service

- Masks and gloves worn - gloves discarded after each drop-off service
- Pens and checkout books disinfected after every use
- On-line order and payment to prevent contact with customers
- For cash payments, no change provided to limit exchange with customers and staff

Thank you again for joining us, we very much appreciate your support.

- Our kitchen is equipped with a VEGAN-ONLY GRILL dedicated exclusively for the preparation of vegan dishes -

- We take pride in using nothing but the highest quality ingredients. Our meat dishes are served with only fresh, free-range, USDA organic chicken or 100% certified angus beef and we are dedicated to creating delicious offerings without the use of hormones or antibiotics. -

Beginners

Sliced Filet Mignon \$18

Filet Mignon thinly sliced, paired with a sauce of your choice.

Sauce Choices: Red Wine, Bleu Cheese Butter, Mushroom and Garlic

Wings \$12

Fresh chicken wings tossed in one of our signature dry rubs.

Dry Rubs: House | Parmesan Garlic | Mango Habanero | Caribbean Jerk

Crab Cakes \$13

Hand crafted blue crab claw meat, served with cilantro lime aioli.

Santa Fe Chicken Eggrolls \$12

Chicken, corn, black beans and chopped peppers rolled into a flour tortilla. Served with Avocado Ranch.

Garlic & Red Pepper Hummus Platter Veg V \$10

Roasted garlic and red bell pepper hummus, served with grilled pita and fresh cut vegetables

Bacon Wrapped Salmon \$12

Sliced fresh Atlantic salmon wrapped in bacon, served with a maple bourbon orange glaze.

Brussels Sprouts Veg V \$8

Crispy sprouts sautéed in a sweet and salty bourbon glaze. 12 oz portion.

Salsa and Guacamole Veg V \$9

Mild salsa paired with our fresh guacamole, served with corn tortilla chips.

Cheese Ravioli Veg \$9

Crispy fried cheese ravioli, served with marinara sauce.

Bavarian Pretzel Veg V \$9

A giant Bavarian pretzel lightly salted, served with beer cheese dipping sauce.

Fried Zucchini Veg \$9

Breaded and fried zucchini, garlic parmesan seasoning, served with horsey sauce.

Salads

Add: Tofu \$3 | Chicken \$4 | Salmon \$5 | Steak \$5 | Shrimp \$5

Autumn Harvest Salad Veg \$9

Mixed greens topped with pepitas, glazed butternut squash, dried cranberries, walnuts, fried garbanzo beans and smoked Gouda.

Served with Smoky Maple Vinaigrette.

Taco Salad Veg V \$9

Mixed greens, black beans, onion, cheddar cheese and corn salsa. Topped with sour cream and guacamole.

Avocado Quinoa Salad \$9

Mixed greens, quinoa, goat cheese, walnuts, tomatoes, bell pepper and avocados. Served with Lemon Honey Vinaigrette

Caesar Salad \$9

Romaine lettuce tossed with parmesan cheese and croutons. Grilled by request.

Wedge Salad \$9

Fresh and crisp wedged iceberg lettuce smothered in tomato, red onion, bacon with bleu cheese crumbled dressing

House Salad Veg V \$9

Mixed greens topped with tomato, shaved carrots, red onions, cucumber, cheddar cheese, and croutons. Choice of dressing

Dressings: Ranch | Chipotle Ranch | Bleu Cheese | Caesar | Balsamic Vinaigrette | Honey Mustard | Avocado Ranch | Smoked Maple Vinaigrette | Lemon Honey Vinaigrette

Soups

Soups of the Day \$6

Pub Chili \$6

Ask your server for today's homemade choices.

Veg Vegetarian or can be prepared vegetarian upon request

V Vegan or can be prepared vegan upon request



Trailside Classics

Sandwiches and Burgers are served with French Fries.

Tacos Veg V	\$13	Chicken Avocado Ranch Wrap	\$12
Three tacos with your choice of tofu, chicken, steak or shrimp topped with corn salsa, shredded cabbage, Cotija cheese and chipotle dressing. Served with cilantro lime rice and black beans.		Grilled chicken with spring mix, cheddar cheese, tomato and avocado ranch wrapped in a tomato basil tortilla.	
Brisket Sandwich	\$13	Vegetable Wrap Veg V	\$10
Sliced brisket topped with swiss cheese, onion straws, and barbecue sauce		Spinach, black beans, tomato, avocado, cheese and ranch dressing wrapped in a tomato basil tortilla.	
Build Your Own			
Grilled Chicken Sandwich	\$12	Veggie Burger Veg V	\$10
Marinated grilled chicken with your choice of toppings listed below.		Made from scratch with black beans, rice, mushrooms, peppers, and onions. Hand patted and grilled to perfection. Topped with your choice of the items listed below.	
Classic Steak Burger	\$13	Choices	
Half-pound of ground sirloin, strip, and rib eye. Topped with your choice of the items listed below.		Choice of Cheese: American, Swiss, Bleu cheese, Provolone, Pepper Jack, Cheddar	
The Impossible Burger Veg V	\$12	Additional Toppings: Mayonnaise, Chipotle Mayonnaise, Onion Aioli, Ale	
A plant based burger that tastes like the real thing! Topped with your choice of the items listed below.		Mustard, Hummus, Lettuce, Tomato, Sautéed Onion, Pickle, Avocado, Sautéed	
		Mushrooms, Onions & Sautéed Peppers	
		Vegan and Gluten Free Bun: Available upon request	

Plates

Plates come with your choice of two sides.

Southwest Chicken	\$15
Two 6oz chicken breast, lemon and pepper brined, grilled, topped with a red honey drizzle. Served with two sides.	
Kingston Salmon	\$16
Mango Habanero rubbed Salmon, grilled, topped with pineapple salsa, side of sweet chili slaw. Served with two sides.	
Braised Short Rib	\$20
Slow Roasted Short Rib served over mashed potatoes, topped with beef gravy. Served with one side.	

Kids' Meals \$5

Served with fries or fruit cup and a drink

- Macaroni and Cheese Veg
- Impossible Burger Veg V
- Cheese Burger
- Grilled Cheese Veg
- Hot Dog
- Chicken Fingers

Bowls

Add: Tofu \$3 | Chicken \$4 | Salmon \$5 | Steak \$5 | Shrimp \$5

Fajita Bowl Veg V	\$9
Cilantro lime rice, black beans, corn salsa, shredded cheddar cheese, fresh grilled onions and peppers. Topped with fresh guacamole and sour cream.	
Greek Bowl Veg V	\$9
Quinoa with roasted tomatoes and garlic, topped with our hummus and tzizki, garnished with pita, cucumber, kalamata olives, feta, and lemon	
Zucchini Noodle Thai Bowl Veg V	\$9
Zucchini noodles with bell peppers, mushrooms, and sautéed onions, in a Thai peanut sauce.	
Creamy Smoked Gouda Bowl	\$11
Penne Pasta tossed with Spinach, Smoked Gouda Cream Sauce and Tomatoes.	

Sides \$3.50

- Asparagus Veg V
- Brussels Sprouts Veg V
- Shoestring French Fries
- Mashed Potatoes Veg
- Steamed Broccoli Veg V
- Seasonal Vegetable Veg V

Desserts

Holey Cow	\$6	Seasonal Desserts	\$6
Warm glazed donut with vanilla ice cream topped with your choice of Strawberry Glaze, Caramel or Chocolate		Please ask server for details	

Ramsey's offers:

- Private events and accommodations for large and small groups are welcome. Please ask your server for additional information.
- Convenient carryout. Call ahead and we will have your order ready for pickup.
- A socially conscious business environment utilizing earth friendly sourcing, products and procedures.