

WASHINGTON PLATFORM SALOON & RESTAURANT

Food served 11am until 9 pm, Tuesday thru Thursday & Sunday
11am until 11 pm, Friday & Saturday. Closed Monday.

Deals on drinks, 4pm-7pm, Monday thru Friday

Reservations are available any time, and suggested prior to performances, and for parties of five or more.

The home of the Washington Platform Saloon & Restaurant in downtown Cincinnati was built in 1860. Originally established as The Johan Armleder Wine and Lager Beer Saloon, the building also housed several boarders. Johan Armleder, an immigrant from Wurttemberg, Germany, operated the saloon until his death in 1872.

The saloon was a lucrative business, supported by the heavy population of small industries and residences surrounding the Miami-Erie Canal.

The Canal linked Cincinnati to Lake Erie, and its course ran the path of what is now Central Parkway.

The influx of German immigrants to the area, in the 1850's and 1860's, helped to establish the enterprise as a favorite gathering place.

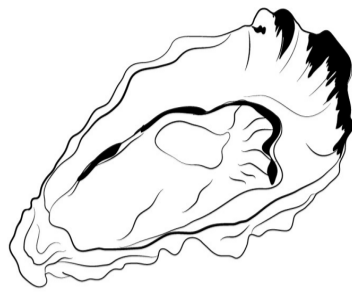
The next proprietor, Fiedel Bader, established the name "Washington Platform" in 1875. He continued to operate the popular neighborhood bar until 1882.

Several saloon keepers followed. Notably, the property was purchased by the John Hauck Brewing Company in 1912, and the establishment continued to operate as the Washington Platform until Prohibition in 1919 brought about its demise. Thereafter, the building was used for a myriad of ventures, including a produce shop, doll hospital, and a Chinese hand laundry.

The building was re-established as the Washington Platform Saloon & Restaurant in 1986. In late 1990, the property was improved with the addition of a new dining room, "The Canal Room."



Today, this restored piece of Cincinnati's proud heritage is once again, a favorite gathering place for those who enjoy quality food & drink, gracious service, reasonable prices, and a relaxed atmosphere – the hallmarks of the Washington Platform Saloon & Restaurant's *Deliciously Friendly* reputation.



Appetizers

Oysters On The Half Shell*

Fresh shucked with all the trimmings **13 / 21**

Oysters Bienville

Fresh shucked oysters, broiled on the shell w/ Shrimp, Shallot & Bacon Compound Butter **15**

Oyster Shooters*

Four fresh oyster shots with Cocktail Sauce and house peppered vodka **14**

Crabcake

Pan fried with Chipotle Remoulade **9**

Crab Quesadilla

Cheddar, jack & sweet chili sauce. **9**

Barbecued Shrimp Casino

Wrapped in bacon and grilled **10**

Crab Grenade

Crab stuffed, deep fried avocado; topped with Curry Aioli. It's the bomb! **13**

Fried Green Tomatoes

With Chipotle Remoulade **7**

Seafood Sampler

Shrimp Casino, Maryland Crabcake, and Southern Fried Oysters. **13**

Chicken Tenders

Served with honey mustard sauce **7**

Onion Straws

A basket of fresh breaded onions **5**

Fish Tacos

Grilled, seasoned whitefish in soft flour tortillas with lettuce, grilled onion, tomato & Sriracha Lime Sour Cream. **9**

Groaster Wings

Dry rubbed, grilled & roasted. Available Canadian, Cajun, or Sweet Heat. **10**

Jumbo Wings

Available "Buffalo", BBQ, Hot, Caesar, Big Al, Sweet Cajun or Honey Habanero. **10**

California (cauliflower) Wings **9**

Available "Buffalo", BBQ, Hot, Caesar, Big Al, Sweet Cajun or Honey Habanero.

Soups

Oyster Stew

Fresh oysters with milk, spices, and a slice of garlic toast. **13**

Seafood Bisque

Shrimp, Blue Crab, and Salmon in a rich cream soup **12**

Crab & Roasted Corn Chowder **12**

Potato Leek

Cream soup with fresh leeks and potatoes, topped with chopped bacon **3 / 5**

Chili

A blend of ground beef, tomatoes, onions, beans, and spicy seasonings. **3 / 6**

Creole Gumbo

Seafood, sausage, okra, and rice. **3 / 6**

3+3 Omelette

3 eggs + 3 ingredients & wheat toast. **9**

Additional Ingredients

American, Swiss, cheddar, Pepperjack, provolone, Romano, or Bleu; Vegan Goetta, ham, turkey, bacon, andouille sausage; onion, mushrooms, green pepper, spinach, tomato, black olives, broccoli, avocado **.75**

Salads

Greens & Grains

| | |
|---|-----------|
| Atop avocado with garden garnish & Sriracha Dill Dressing | 9 |
| -Shrimp & Crab | 15 |
| -Fried Green Tomatoes | 12 |

Grilled Salmon Salad*

On spinach with croutons, Sweet Spice walnuts, crumbled bleu, & our Balsamic Vinaigrette. **10**

Black and Bleu

Cajun grilled chicken, fresh spinach, Bleu Cheese Dressing and garden garnish **9**

Caesar's Salad

Fresh romaine with mushroom and croutons in our Caesar dressing **9 / 5**

Findlay Market Salad

Fresh greens, meats, and cheeses **9**

Mixed Salad Greens

Fresh greens and garden vegetables **3**

Thai Slaw **2**

Salad Add-ons:

Grilled Shrimp or steak, Fried Oysters **5**
Grilled or Blackened Salmon or Chicken **4**

Homemade Dressings

| | |
|-------------------------|-------------------------|
| Caesar Dressing | Sweet Chili Vinaigrette |
| Buttermilk Garlic Ranch | Bleu Cheese |
| Balsamic Vinaigrette | Sriracha Dill |

We hope you enjoy your visit and thank you for your continued patronage

Washington Platform Saloon & Restaurant

Corner of Court & Elm Streets • 513-421-0110
washingtonplatform.com

Sandwiches

Served with choice of Thai Slaw or BBQ Fries

Black Forest Pretzel

Jumbo pretzel stuffed with hot roast beef, grilled onion, and melted swiss cheese **10**

The Dixie Chicken

Hand cut, breaded & fried breast of chicken on a jumbo pretzel with bacon, provolone, lettuce, tomato & Chipotle Remoulade **10**

Oyster Po' Boy

Fresh fried oysters, lettuce, tomato, onion and Chipotle Remoulade on a toasted sour dough loaf. **13**

Black Bean Burger Caprese

Spicy black bean burger with provolone, fresh basil, tomato & Curry Aioli. **10**

Char-grilled Burgers*

With choice of cheese, lettuce, tomato, onion, & pickle on a toasted sesame bun. **10**

Fish Sandwich

Beer battered white fish fried with lettuce, tomato, & tartar sauce on a french loaf. **9**

Court Street Club

Ham, turkey, bacon, lettuce, tomato, mayo, and choice of cheese on wheat toast. **9**

Shrimp & Andouille Po' Boy

Sauteed; with lettuce, tomato, onion, & Chipotle Remoulade on a toasted sour dough loaf **12**

Fat Boy Burger

With choice of cheese, fried oysters, tarter sauce, lettuce, tomato, onion, and pickle on a toasted sesame bun. **13**

Pastas

Served with your choice of soups (Gumbo, Chili, Potato Leek), Thai Slaw, or Mixed Green Salad, & a slice of Garlic Toast

Blue Crab Bleu

Blue crab lump meat with penne in creole spiced bleu cheese cream sauce **21**

Penne Provencale

Fresh vegetables, artichoke, oil and herbs **17**

Pasta Giovanni

Shrimp, scallops, salmon & crab in a light white wine / pesto cream sauce. **23**

Jampastalaya

Penne pasta with blackened chicken, onion, peppers, andouille sausage and roasted corn in creole spiced cream sauce. **19**

Entrees

Served with your choice of soups (Gumbo, Chili, Potato Leek), Thai Slaw, or Mixed Green Salad, Hush Puppies & Honey Chipotle Remoulaude

Fried Oyster Dinner

Fresh shucked oysters rolled in our house recipe cornmeal breading **24**

Thai Veggie Bowl

Broccoli, cauliflower & brussel sprouts in red curry, coconut & lime. With chopped peanuts and Wild Rice & Quinoa Pilaf. **17**

Sea Scallops

Pan seared and finished with white wine, brown butter, fresh basil and bread crumbs. **27**

Creole Combo

Cajun Grilled Snapper served with Southern Fried Oysters. **23**

Cajun Grilled Snapper

Also available southern fried, or herb baked. **20**

Salmon Picada

With mushrooms and artichokes in whole butter and white wine cream sauce. **22**

Chicken Pompei

Boneless breast of chicken with fresh spinach, capers & White Wine Lemon Butter Sauce **19**

Grill and Shell

Petite Filet of Beef served with pan seared Sea Scallops **33**

Crabcake Dinner 20

Filet of Beef

With fried Onion Straws & Platform Compound Butter **34 / Petite Cut 27**

OTR Loaf

Sausage and beef meatloaf topped with Brown Bourbon Mushroom Gravy **16**

Center Cut Salmon

Char grilled, topped with WP Compound Butter & fresh Basil. **21**

Shrimp & Andouille Grits

with fresh onion & scallion in a Garlic Buere Blanc **25**

Side Orders

Roasted Brussel Sprouts **4**

Cheese Grits **3**

Wild Rice & Quinoa Pilaf **4**

BBQ Fries **2**

Sweet Potato Fries **3**

Twice Baked Potato **4**

Broccoli Augusta **4**

Brunch

Served Saturday & Sunday, 11am-3pm

Salmon Frittata

With shredded potato, onion & cheddar cheese. Topped with sour cream & capers. **13**

Hometown' Hangtown Fry

Stone bowl with fried potatoes, and a 'fry' of fresh fried oysters, Homemade Chorizo Goetta, Pepperjack cheese & fresh tomato. Toasted rustic white. **16**

Kentucky Hot Brown Breakfast

Toasted rustic white, topped with bacon, oven roasted turkey, two fried eggs, tomato, and a rich Gruyere mornay. **12**

Crab Who Hash

Crisp shredded potatoes, mixed crabmeats, scallion, over easy fried eggs & Sauce Hollandaise. **16**

Easy Like Sunday Mornay'

Shredded crisp potatoes with avocado, over easy eggs, cheesy mornay, and fresh diced jalapeno. **11**

Crescent City Hash

Crisp shredded potatoes, andouille sausage, roasted corn, scallion, over easy eggs & Hollandaise. **12**

Charleston Sunrise

Fried green tomatoes, Cheese Grits, avocado, over easy eggs, Hollandaise, and jalapeno. **12**

3+3 Omelette

3 eggs with your choice of three ingredients, & wheat toast. **9**

A La Carte Brunch

Homemade Vegan or Chorizo Goettas

Bacon Andouille Sausage

Cheese Grits Hash Browns 3

1-2-3 Eggs, Any Style 1.5

Toast 1

Desserts

Chocolate Bomb

Chocolate brownie, chocolate fudge, chocolate mousse, chocolate sauce **5**

Bonbonerie Opera Creme Torte 7

Blueberry Grand Marnier Cheesecake 5

Homemade Bread Pudding 5

Washington Platform Merchandise

Sweet Chili Vinaigrette 5

Smokin' Oyster Hot Sauce 4

Muddy Cup House Blend

Whole Bean or Ground **11 / pound**

Gift Cards Available in Any Amount

Consumer Information: There may be risk, including death, associated with consuming raw shell fish, as is the case with other raw protein products. If you are pregnant or suffer from chronic illness of the liver, stomach or blood, or if you have other immune disorders, you should eat these products fully cooked.

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