

Chowline: Axis Toledo: A Sophisticated Cut Above

By Jason Webber
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Located on the first floor of the Delta by Marriott Hotel on the University of Toledo Medical Campus, Axis is a worthy destination for a satisfying meal. The recently remodeled interior provides a warm and inviting ambience, from the sleek bar countertop to the soft cream colored walls of the dining room.

Sit and stay a while

Our party was seated by an accommodating server, Delaney, who explained that she was named after a Jimmy Buffett song. Quick, attentive, and filled with knowledge about every menu item,

Delaney became a friend, someone beyond just another member of the waitstaff. Her knowledge of the entire menu, the list of specialty cocktails, wine list and the dessert menu was helpful and impressive.

Axis offers libations that highlight expertly made craft cocktails that resemble concoctions the Rat Pack would drink on a razzle dazzle right in Vegas. The Honey Jasmine Julep, featuring Maker's Mark bourbon mixed with honey and jasmine syrup, is finished with fresh lemon juice and mint syrup. It's a tasty, classy drink custom made for those with a refined palate.

Food to talk about

Charcuterie bliss — cured meats, creamy cheeses and bold flavors. The Axis menu creates a foodie paradise, with dishes that conjure up images of Parisian cafes and New York bistros. Not bad for a restaurant in Toledo. Take the Bavette Steak. The term “bavette” comes from the French term for flank steak, a flat, tender and oh-so-juicy, cut of beef that is served in slices for easy sharing. Topped with bleu cheese butter, which gives the meat a perfectly sweet tanginess, the Bavette is truly a cut above.

As our dining party numbered five on our night at Axis, we ordered the charcuterie board to share, which showcased delicious cheeses, ranging from sharp to creamy, as well as different cured meats. The big surprise was the delicious fig jam, which was a treat with a piece of cheese and one of the thin crackers served with the board. We also sampled the roasted cauliflower hummus, a thick and creamy dip that woke our taste buds with smoothness.



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Other entrees ordered at the table included the French chicken breast, fried in buttermilk, cooked with hot honey and served with pimento cheese grits. Not to be upstaged by the Bavette, the Delmonico Steak was expertly grilled and served with blistered green beans and garlic mashed potatoes. Another member of our party ordered the uniquely spiced salmon, which was served with tomato olive asparagus couscous and warm olive tapenade. Jazz brunch and other enticements



Roasted cauliflower hummus, whipped smooth and ready for dipping.

In addition to fine food, Axis also offers a jazz brunch on Sundays from 10:30 a.m. to 1:30 p.m., featuring live music and a special menu offering such delicacies as crab and crawfish eggs Benedict and bourbon banana foster pancakes.

As an added bonus, during all restaurant hours, all University of Toledo students and employees save an automatic ten percent on their bill; just show them your work or student ID. Plus, if you're attending a performance at The Stranahan, show

them your ticket stub for the day of the show, and you'll save 20 percent off your check. Pretty good deals.

Overall, Axis provides a delicious, non-pretentious fine dining experience for those with adventurous tastes. And special thanks goes to our server, Delaney, for making us feel so welcome.

Axis is located in the Delta by Marriott Hotel, 3100 Glendale Ave.,
Monday-Sunday, 6:30 to 10am and 5-9pm. axistoledo.com