

ANTIPASTI

MEATS

Prosciutto 4

Capicola 3

Salami 3

Coppa 5

Soppressata 4

CHEESE

Dolce / Gorgonzola 4

Dry Jack 3

Petite Basque 4

Taleggio 5

Fresh Mozzarella 4

VEGETABLES & SNACKS

Cured Olives 3

Oven Dried Tomatoes 3

Marcona Almonds 3

Roasted Beets 4

Grilled Asparagus 4

SOUP & SHARE

Root Chips 6

French onion yogurt dip

Roasted Creole Tomato Soup 6

Soft Pretzel & Cheddar Fondue 7

Dip Duo 8

hummus, guacamole, warm tortillas

Toast 8

ricotta, heirloom tomatoes, EVOO

House Smoked Salmon 10

brioche, scallion tartar sauce

SALADS

Local Greens 7

green salad, roasted beets, radish, carrots, dry jack, house vinaigrette

Greek Salad 8

feta cheese, grape tomatoes, cucumbers, red onions, Kalamata olives, peperoncini, balsamic vinaigrette

Caesar 8

romaine lettuce, crispy kale, croutons, parmesan dressing

add Grilled Chicken 4 or Salmon 5 to your choice of above salads*

Roasted Chicken 13

quinoa, kale, feta, golden beets, pickled red onion, roasted pepper, mustard vinaigrette

Blackened

Salmon* Salad 14

strawberries, red grapes, walnuts, goat cheese, poppy seed dressing

Thai Steak & Noodle Salad 15

marinated grilled flat iron steak, tomatoes, mango, mixed greens, carrots, scallions, noodles, peanuts, sesame lime vinaigrette

SANDWICHES

served with choice of a simple salad or kettle chips

Bistro Burger 11

American cheese, sweet pickle mayonnaise

Grilled Cheese 9

muenster, Emmenthal Swiss, gouda

Black Bean Burger 11

avocado, tomato, shredded iceberg, red onion, pepper jack, sweet pickle mayonnaise

Italian Grinder 12

salami, prosciutto, capicola ham, pickled sweet peppers

Turkey & Swiss 11

citrus roasted turkey, honey dijon mustard, country sourdough

Buffalo Chicken 11

crispy chicken breast, Frank's RedHot®, crumbled blue cheese, celery salad

ENTRÉES

Grilled Salmon* 18

couscous, raisins, almonds, cucumber, radish, citrus vinaigrette

Quiche 13

spinach, caramelized onion, parmigiano reggiano

Roasted Chicken 15

grilled portabella mushroom, kale, quinoa, root vegetables, citrus vinaigrette

Capellini al Pomodoro 12

blistered tomato, garlic, basil, EVOO

Bistro Steak* 19

dolce gorgonzola, lemon arugula potatoes

SIDES

Simple Salad 3

Kettle Chips 3

Coleslaw 4

Fresh Fruit 4

Couscous 5

Quinoa & Kale Salad 5

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. 10.15.15

SWEETS

Schokko Parfait 5

salted caramel and chocolate pudding,
toasted almonds, whipped cream

Hot Schokkolate Cake 5

chocolate ganache, candied peanuts,
triple vanilla bean ice cream

Sundae 5

hot fudge, toasted almonds

House Made Cookie or Brownie 3

KIDS

Grilled PB&J 5

Grilled Cheese 5

Velveeta®, country white bread

Hot Dog 5

grilled all beef hot dog

Hamburger or Cheeseburger 6

Mac n Cheese 5

pig tail pasta, cheese bread

Noodles 5

buttered noodles, cheese bread

HOURS

Tuesday – Wednesday: 10 a.m. – 5 p.m.

Thursday: 10 a.m. – 9 p.m.

Friday – Sunday: 10 a.m. – 5 p.m.

Closed Mondays



SCHOKKO WITH A RED HAT

Alexej Jawlensky, 1909

Russian artist Alexej Jawlensky (1864-1941) used the expressive power of color to create bold yet elegant depictions of several studio models. The young model of this painting was nicknamed Schokko for her eager acceptance of a cup of hot chocolate following her session posing for Jawlensky.

Call 614.629.0378
to inquire about
booking Schokko
for private events.



SCHOKKO Art
Café