

SOUP & SHARE

Roasted Creole
Tomato Soup 6

Today's Soup 6

Root Chips 6
French onion yogurt dip

Pepperoni Flat Bread 8
tomato, mozzarella cheese

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

Wine Country Board 12
artisan cheese and meat,
seasonal fruit, chutney

CMOA Columbus
Museum of Art

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

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

Chicken Salad 11
iceberg, tomato,
tarragon 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, capicola
ham, pickled sweet
peppers

Turkey & Swiss 11
citrus roasted turkey,
honey dijon mustard,
country sourdough

Bistro Burger 11
American cheese,
sweet pickle
mayonnaise

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

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