

schokko

curated cuisine

SHARABLES

Avocado Toast \$8

house cured salmon, smashed avocado, capers, red onion, microgreens, basil oil

Bread and Butter \$5

chef's choice of bread, housemade butter, housemade strawberry and thyme jam

Baked Kale and Spinach Dip \$10

kale and spinach dip with garlic toast points

Alice's Mango Gazpacho (vegan) \$10

mango gazpacho served with garlic toast points

SOUPS/COMBO

Tomato Basil Soup \$6

Soup of the Day \$6

Half and Half Lunch Combo \$10

choose any two items from our soup, salad, or sandwiches selection

SIDES

Sweet Potato Fries \$4

Beet Chips \$4

Bistro Fries \$4

Kale, Caesar! \$4

SANDWICHES

Schokko Burger \$12

Ohio beef, arcadian mix, tomato, housemade pickles, cheddar, red onion, our schokko sauce

Sweet Potato Burger (vegetarian) \$12

housemade sweet potato burger on a multigrain bun, with arcadian mix, tomato, red onion, smoky garlic aioli

Seasonal Fish Sandwich MKT

seasonal fish sandwich

Bistro Grilled Cheese \$10

cheddar, smoked mozzarella, candied bacon, tomato on sourdough

Green Goddess

Chicken Salad Wrap \$11

green goddess chicken salad with arcadian mix, tomato, red onion, smoked almonds

Schokko Club \$11

black forest shaved ham, candied bacon, our house aioli, arcadian mix, tomato, onion, on housemade foccacia

**all sandwiches are served with choice of side*

ENTREES

Seasonal Quiche \$12

served with Kale, Caesar! side salad

Salmon en Papillote \$16

steamed salmon with brown rice and seasonal vegetables

Chef Special MKT



SALADS

Strawberry Balsamic Salmon Salad \$14
honey dijon marinated Atlantic salmon, arcadian mix, smoked almonds, dried cherries, candied bacon, lemon chevre

Little Wedge Salad \$12
little gem lettuce, creamy red wine parmesan dressing, candied bacon, red onions, house dried grape tomatoes, smoked bleu cheese, basil oil

Schokko Sante Salad (vegetarian) \$12
marinated kale, lemon dijon vinaigrette, blueberries, strawberries, oranges, avocado, smoked almonds, lemon chevre

Kale, Caesar! \$11
marinated kale, crisp romaine lettuce, caesar dressing, sourdough croutons, parmesan crisps

Roasted Beet Salad \$12
gold and red beets, arcadian mix, Humboldt fog cheese, lemon dijon vinaigrette, smoked almonds, candied bacon

**add protein to any salad \$2*

KIDS MENU

Lil' Chef Burger \$8
brioche bun, lettuce, tomato, cheddar with house cut bistro fries

Mac n' Cheese with Cheeto® Dust \$8
served with berry cup

Lil Sloppy Joe \$8
brioche bun, cheddar, served with house cut bistro fries

Dorito® Crusted Chicken Tenders \$8
house breaded buttermilk chicken tenders, served with house cut bistro fries

DESSERTS

Big ol' Chocolate Chip Cookie \$4

Dad's Peanut Butter Cookie \$4
served with our strawberry and thyme jam

Housemade Brownie \$4
served with our strawberry and thyme jam

Cookie Sundae \$10
peanut butter and chocolate chip cookie crumbles with Jeni's brambleberry ice cream and raspberry sauce

Truffle of the Week \$3

Scoop of Jeni's Ice Cream \$4
served with our graham cracker crisp

SPECIALTY DRINKS

Boom Schokolade \$5
housemade dark hot chocolate with a toasted swiss merengue

Cold Brew \$3.5
house brewed, Ohio cold brew
add vanilla sweet cream 50¢

Schokko Fog \$3.5
chai tea with an infused vanilla bean, simple syrup, and milk

French Press Coffee \$3

Drip Coffee \$2

Hot Tea \$3