

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

Mango Gazpacho (vegan, raw) \$10

mango gazpacho served with garlic toast points

SOUPS/COMBO

Tomato Basil Soup \$6

Soup of the Day \$6

Half Sandwich and Cup of Soup \$10

SIDES

Sweet Potato Fries \$4

Beet Chips \$4

Garlic Bistro Fries \$4

Kale, Caesar! \$4

SANDWICHES

Schokko Burger \$12

Ohio grassfed burger, Ohio living lettuce, tomato, housemade pickles, cheddar cheese, red onion and our housemade aioli

Sweet Potato Burger (vegetarian) \$12

housemade sweet potato burger on a multigrain bun, with Ohio living lettuce, red onion, smoky garlic tomato aioli,

Seasonal Fish Sandwich MKT

seasonal fish sandwich

Bistro Grilled Cheese \$10

cheddar, smoked gouda, candied bacon, and tomato on sourdough

Green Goddess

Chicken Salad Wrap \$11

house green goddess chicken salad with Ohio living lettuce, tomato, red onion, smoked almonds

Schokko Club \$11

black forest shaved ham, candied bacon, housemade mayo, Ohio living lettuce, tomato on housemade chevre 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 veggies)

Chef Special MKT



SALADS

Strawberry Balsamic Salmon Salad \$14
honey dijon marinated Atlantic salmon, Ohio living lettuce, smoked almonds, dried cherries, candied bacon, Ohio made lemon chevre

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

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

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

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

**add protein to any salad \$2*

KIDS MENU

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

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

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

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

BRUNCH

Saturday and Sunday, 10 am – 2 pm

Biscuits and Gravy \$10
housemade biscuits with our sausage gravy

Schokko Breakfast \$10
scrambled eggs, bacon, brunch potatoes and toast

Sweet Summer Jams \$5
chef selection of seasonal jams and housemade biscuits

Le Pig Breakfast Sandwich \$13
bacon, over easy egg, ham with horseradish sauce and smoked mozzarella all on a housemade challah bun with choice of side

Bloody Mary* \$10
classic bloody Mary mix with OYO vodka, candied bacon, green olives, housemade pickles, and a lemon wedge

Classic Mimosa* \$10

**available after 11 am*

DESSERTS

Big ol' Chocolate Chip Cookie \$4

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

Housemade Brownie \$4
served with our housemade 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
with housemade graham cracker

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Consult with a team member for more details of ingredients of menu items.*