

schokko

curated cuisine

SHARABLES

Avocado Toast \$8

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

Sweet Summer Jams \$5

chef's selection of seasonal jams and housemade bread

BBQ Duck Wings \$12

duck wings served with blueberry bbq sauce, scallions

Charcuterie Board \$18

chef's choice of meats and cheeses

Beet Hummus \$10

beet hummus served with crudité and grilled pita

SOUPS/COMBO

Tomato Basil Soup \$6

Soup of the Day \$6

Half n Half Combo \$10

Choose two of any soup, salad, or sandwich options

SIDES

Sweet Potato Fries \$4

Beet Chips \$4

Bistro Fries \$4

Kale, Caesar! \$4

Potato Chips \$2

SANDWICHES

Schokko Burger \$12

Ohio beef, pesto mayo, crisp romaine, tomato, red onions, smoked mozzarella on housemade challah bun

Fried Green Tomato Sandwich \$10

fried green tomato, crisp romaine, pimento cheese on a housemade challah bread

Crab Cake Sandwich \$12

crab cake with creamy coleslaw, tomato, house aioli on a housemade challah bun

Bistro Grilled Cheese \$10

havarti cheese, balsamic soaked blueberries, spinach on housemade challah bread

Le Pig Sandwich \$12

candied bacon, tomato, house braised pork belly, crisp romaine, smoked mozzarella, house aioli on our house challah bread

Schokko Club \$11

shaved ham, candied bacon, red onions, house made mayo, crisp romaine, tomato, smoked mozzarella on housemade focaccia

**all sandwiches are served with choice of side*

ENTREES

Quiche of the Day \$10

served with choice of side

Seasonal Fish MKT



SALADS

Summer Salmon Salad \$14
honey dijon marinated Atlantic salmon, arcadian mix, candied walnuts, blackberries, raspberries, lemon chevre, strawberries, and balsamic dressing

Burrata Caprese Salad \$12
arcadian mix, heirloom tomatoes, fresh burrata cheese, aged balsamic vinaigrette and basil oil

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

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

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

**add chicken to any salad \$3*

**add salmon to any salad \$5*

KIDS MENU

PB&J Sandwich \$8
peanut butter and housemade jelly with a side of fruit

Lil' Chef Burger \$8
lettuce, tomato, and cheese on housemade bun with bistro fries

Lil' Chef Dog \$8
mini hotdog with housemade bun and bistro fries

Pretzel Crusted Chicken Tenders \$8
house breaded chicken tenders with honey mustard and 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
candied bacon, over easy egg, ham with aioli and smoked mozzarella all on a housemade challah bread 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

Schokko Mini Cookie \$2

Schokko Mini Brownie \$2

Oatmeal Cream Fluff Pie \$4
oatmeal cookie with cream filling

Schokko Piece O' Cake \$7

Scone \$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.*