

schokko

curated cuisine

SHARABLES

Avocado Toast \$9 GF*

avocado mash, cherry tomatoes, balsamic drizzle, and feta cheese on chef's choice of bread

Grilled Peach Toast \$9 GF*

grilled summer peaches with herbed goat cheese spread and lavender jalapeno-infused honey on top of chef's choice of bread

Almond Butter Toast \$9 V, GF*

chef's choice of bread topped with almond butter and lemon-blueberry compote, drizzled with ohio maple syrup and toasted coconut

Charcuterie Board \$18

chef's choice of seasonal meats and cheeses

Duck Wings \$12

tossed in sweet and sour sauce, and drizzled with siracha

SOUPS/COMBO

Tomato Bisque \$6

Mango Gazapacho \$6

Soup of the Day \$6

Half 'n Half Combo \$10

Choose two of any soup, salad, or sandwich options

***excludes shrimp salad and chicken parmesan sandwich*

ENTREES

Seasonal Quiche \$11

served with choice of side

Chef's Kabobs \$12

seasonal kabobs over cilantro lime rice

SANDWICHES

BBQ Bacon Burger \$13

two Ohio grass-fed ground short rib patties, pepperjack cheese, blueberry BBQ sauce, onion strings, candied bacon, and coleslaw on a challah bun

"Pulled Pork" Barbeque Sandwich \$13 VG, GF*
shredded king trumpet mushroom smothered in blueberry bbq sauce on a pretzel bun, topped with coleslaw and avocado mash

Schokko Grilled Cheese \$12 V, GF*

arugula, thick ohio heirloom tomato, and white cheddar cheese on challah bread

traditional grilled cheese, \$10

Chicken Parmesan Sandwich \$12

parmesan breaded chicken breast topped with mozzarella, arugula, marinara, and chimichurri on ciabatta bread

Schokko Club \$12 GF*

shaved ham, candied bacon, tomato, arugula, mayo, and cheddar cheese on toasted challah

***all sandwiches are served with choice of side*

SIDES

Sweet Potato Fries \$4

Beet Chips \$4

Bistro Fries \$4

Side Salad - Balsamic or Caesar \$4

Seasonal Cut Fruit \$4

ADD-ONS

Avocado \$1

Bacon \$1

Egg \$1



SALADS

Strawberry Salmon Salad \$15 GF
honey dijon marinated salmon, arcadian mix, smoked almonds, chevre, candied bacon, dried cherries, and fresh cut strawberries with a balsamic dressing

Grilled Peach Salad \$12 V, GF
grilled summer peaches, blueberries, and fresh cut strawberries mixed with feta crumbles and smoked almonds on a bed of lemon vinaigrette tossed arugula and drizzled with lavender jalapeno-infused honey

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

Roasted Beet Salad \$13 GF
gold and red beets, arcadian mix, Humboldt Fog cheese, dijon vinaigrette, smoked almonds, and bacon

Shrimp Noodle Salad \$15
chilled bay shrimp, shredded carrots, and rice noodles tossed in a sweet lime chili sauce and topped with scallions and cilantro

**add chicken or tofu to any salad \$3*

**add salmon to any salad \$5*

KIDS MENU

Lil' Chef Burger \$8
Ohio grass-fed beef patty with white cheddar cheese on a challah bun with choice of side

Grilled Cheese \$8
cheddar cheese on buttery toasted challah served with choice of side

Mini Pizza Bagels \$8
tomato sauce, shredded mozzarella, and pepperoni on mini bagels

BRUNCH

Saturday and Sunday, 10 am – 2 pm

Schokko Breakfast \$12
eggs, bacon, brunch potatoes, and toast

Josh's Bagels and Lox \$12
open-faced toasted bagel with a schmear of house cream cheese, beet-cured salmon, topped with tomato, capers, and red onions

Breakfast Tacos \$10
three shaved pork tacos, scrambled eggs, onion, salsa roja, and cilantro on a corn tortilla topped with queso fresco

Fruit Parfait \$11
housemade granola, greek yogurt, and fruit topped with honey

BEVERAGES

Drip Coffee \$3

Cold Brew \$3.50

Iced Tea \$3

Hot Tea \$3.50

Schokko Fog \$3

Hot Chocolate \$4

Strawberry Lemonade \$3

Strawberry Vodka Lemonade* \$10
housemade strawberry lemonade with vodka

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

Classic Mimosa* \$10

**available after 11 am*

**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.*