Avocado Toast $11
spiced pecans, goat cheese, dried cranberries, and jalapeno honey (v)

Beets and Sweets “Nachos” $10
house beet and sweet potato chips with vegan chipotle aioli, pecans, goat cheese, and dried cranberries (v)
  add turkey for $2

Charcuterie $18
chef’s selection of meats and cheeses

Oxtail Stew $10
braised oxtail in a tomato stew with steamed rice

SOUPS AND COMBOS

Soup of the Day $6

Half ’n Half Combo $11
choose two of select soup, salad**, or sandwich*** options

**protein not included
***pork schnitzel unavailable in half size

ENTREES

Quiche $10
served with your choice of side

Holiday Festivus Feast $16
roasted turkey, garlic mashed potatoes, mushroom gravy, sautéed kale, dried cranberries and garlic toast

SANDWICHES sandwiches served with choice of side

Easy Brie-sy Burger* $14
Ohio grass fed beef patties, melty brie, caramelized onions, apple jam, maple bacon, honey jalapeno relish on brioche

Bistro Grilled Cheese $12
manchego, olive tapenade, spiced honey on toasted brioche (v)

Paul’s Turkey Sammy $13
roasted turkey, melted brie, spiced pecans, and honey mustard on a house croissant

Pork Schnitzel $14
crisp fried pork cutlet, garlic pickles, rainbow chard, red onion, and spicy brown mustard on a pretzel roll

Levi’s Vegan Waldorf $13
cranberry pecan Waldorf salad with rainbow chard and cranberry vinaigrette on a pretzel bun (vg)

SIDES $4

Beet and Sweet Chips
Hand Cut Fries
Kale! Caesar
Mashed potatoes
Balsamic Salad
Brunch Potatoes

ADD-ONS

Chicken $3
Salmon $5

*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.
**SALADS**

**Strawberry Balsamic Salmon Salad** $18
spring mix, honey Dijon marinated salmon, spiced pecans, dried strawberries, maple bacon, and goat cheese

**Kale! Caesar** $12
marinated kale, roasted tomatoes, rainbow chard, croutons, shaved parmesan

**Holiday Fruitcake Salad** $14
the salad you won’t want to regift! rainbow chard, dried strawberries, dried blueberries, spiced pecans, luxardo cherries, goat cheese, cookie croutons, and cranberry vinaigrette

**Big Beet Salad** $14
gold and red beets, spiced pecans, bacon, Humboldt fog cheese, lemon vinaigrette, spring mix

**BREAKFAST**

**The Schokko Breakfast** $10
two eggs, bacon, brunch potatoes, brioche toast

**Pumpkin Pancakes** $12
pumpkin pancakes, ohio maple syrup and whipped cream, served with brunch potatoes or bacon

**KIDS MENU**

**Lil' Gobbler Sammy** $8
turkey and cheese sandwich on brioche, served with a side

**Lil' Punkin Pancakes** $8
mini pumpkin pancakes with whipped cream and maple syrup

**Grilled Cheese** $8
toasty melty grilled cheese, served with a side

**CAFFEINE CORNER**

**Espresso**

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>$2.5</td>
</tr>
<tr>
<td>Americano</td>
<td>$2.5</td>
</tr>
<tr>
<td>Macchiato</td>
<td>$3.0</td>
</tr>
<tr>
<td>Cortado</td>
<td>$3.5</td>
</tr>
<tr>
<td>Cappucino</td>
<td>$3.5</td>
</tr>
<tr>
<td>Latte</td>
<td>$4.5</td>
</tr>
<tr>
<td>Mocha</td>
<td>$4.5</td>
</tr>
<tr>
<td>Chai Latte</td>
<td>$4.5</td>
</tr>
</tbody>
</table>

**Coffee**

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Drip Coffee</td>
<td>$3.0</td>
</tr>
<tr>
<td>Cold Brew</td>
<td>$3.5</td>
</tr>
<tr>
<td>French Press</td>
<td>$3.0</td>
</tr>
</tbody>
</table>

**Teas & More**

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Tea</td>
<td>$2.5</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>$3.5</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$3.5</td>
</tr>
<tr>
<td>Chai Tea</td>
<td>$3.5</td>
</tr>
</tbody>
</table>

**THE DRINK CASE**

**Coke Products** $2.5
coke, diet coke, sprite, smart water

**Boylan’s** $2.5
root beer, creme soda, orange, shirley temple, lemon, lime, ginger ale, cheerwine

**Juice** $3
orange, apple

**Milk** $3
chocolate, strawberry, plain

*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.*