

schokko

curated cuisine

LIGHT BITES

Avocado Toast \$13

mashed avocados, cured salmon, capers, pickled red onion

Holiday Sweet Fries \$10

sweet fries, spicy aioli, dried cranberries, goat cheese, smoked almonds, charred rosemary

Charcuterie \$18

chef's selection of meats and cheeses

Peck of Pickled Platter \$14

a vegan 'charcuterie' with an assortment of pickled vegetables and marinated olives

Phyllo Wrapped Fried Shrimp \$12

fried jumbo shrimp topped with spicy aioli and scallions

Soup of the Day \$6

LUNCH COMBO

Half 'n Half Combo \$12

pick any two half sized options from our sandwich, salad*, or soup of the day menu

**grilled salmon not included on the half sized salad*

ENTREES

Quiche \$12

served with your choice of side

Kim's Oxtail Stew \$12

oxtail stew served with rice

SANDWICHES *sandwiches served with choice of side*

Burning River Burger* \$16

Ohio grass fed beef patties, scallion garlic cream cheese, jalapeno jelly, candied bacon, pickled onions on a housemade brioche bun

Schokko Grilled Cheese \$14

smoked mozzarella, bacon jam, tomato

Schokko Club \$15

roasted shaved ham, cheddar cheese, bacon jam, garlic pickle relish, red onion, aioli, tomato on focaccia

Portabella Burger \$14

roasted mushroom cap, rainbow chard, chimichurri, tomato, beet chips, avocado mash on a house pretzel bun

Classic Burger* \$14

Ohio grass fed beef patties, rainbow chard, tomato, onion, pickle relish, cheddar, aioli

-chicken breast substitute available

SIDES \$4

Hand Cut Fries

Sweet Fries

Beet Chips

Caesar Salad

Balsamic Salad

Fruit

**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, strawberries, smoked almonds, goat cheese, candied bacon and balsamic vinaigrette

Caesar Salad \$12

rainbow chard, garlic croutons, shaved parmesan, roasted grape tomatoes and Caesar dressing

Beet Salad \$14

spring mix, lemon vinaigrette, roasted gold and red beets, Humboldt fog cheese, candied bacon, smoked almonds

Festivus Cobb Salad \$14

rainbow chard, balsamic vinaigrette, roasted sweet potatoes, smoked bleu cheese, spiced garbanzo beans, dried cranberries

Salad Add-ons

Grilled Chicken \$4

Grilled Salmon \$6

Avocado \$3

KIDS MENU

Kiddo Cheese Pizza \$8

marinara and mozzarella on a flatbread served with a side

Kiddo Grilled Cheese \$8

Ooey goey melty cheddar cheese on house brioche served with a side

Hammy Sammy \$8

shaved ham, fresh mozzarella, marinara on focaccia served with a side

BREAKFAST *(served all day)*

Schokko Breakfast \$12

two eggs, bacon, brunch potatoes, brioche toast

Chef's French Toast \$14

rotates daily and served with brunch potatoes or candied bacon... ask about it!

DRINK CASE

20oz Coke Products \$3

Boylan's Products \$3

Cheerwine/Mexi-Coke \$3

Milk and Juice Products \$3.5

12oz Beer/Seltzer \$5

16oz Beer \$7

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