



Light Bites

Avocado Toast \$13
mashed avocado, cured salmon, capers, and pickled red onion on focaccia
*add an over easy egg \$2

Charcuterie \$18
chef's selection of assorted meats and cheeses served with crackers or toast and garnished with fruits

Kai's Peanut Butter \$12

Banana Toast VG
a brown sugar and banana mash paired with peanut butter on toasted brioche topped with dried cranberries and a spiced honey drizzle

Beets and Sweets VG GF \$12
house made beet and sweet potato chips topped with smoky aioli, goat cheese, dried cranberries, almonds, and a sprig of rosemary

Lunch Combo

Half and Half Combo \$12
your choice of two half sized options from our soup of the day, sandwich, or salad* menus

*grilled salmon excluded on the half sized balsamic salad

Entrees

Quiche of the Day \$12
served with your choice of side

Oxtail Stew \$12
a hearty tomato based stew with fall off the bone oxtail served with rice

Sandwiches

All sandwiches served with your choice of side!

Schokko Reuben Burger \$16
two Ohio grass fed beef patties with Swiss cheese, sauerkraut, and 1000 island dressing all on a pretzel bun

Classic Burger \$14
two Ohio grass fed beef patties with tomato, onion, garlic pickles, lettuce, cheddar, and aioli on a brioche bun

Levi's Chickpea Salad Sandwich VG \$14
house made chickpea salad, lettuce, onion, and smoky aioli on a pretzel bun - similar to chicken salad!

Nan's Grilled Cheese VG \$12
olive tapenade, manchego cheese, and spiced honey on brioche bread

Mark's Pastrami Club \$16
pastrami, bacon, tomato, pickles, swiss cheese, and an arcadian mix of greens with 1000 island dressing on focaccia

*grilled chicken breast or marinated tofu available as a substitute for all sandwiches

*gluten free bread available upon request

*VG vegetarian as is
GF gluten free as is

Alexej Jawlensky, Schokko with a Red Hat, 1909. Oil on board. Gift of Howard D. and Babbette L. Sirak, the Donors to the Campaign for Enduring Excellence, and the Derby Fund.

CMOA Columbus Museum of Art

@schokkoartcafe

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Food prepared in our kitchen may contain traces of the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy please notify your server when you order. Please consult with a team member for more details on ingredients of menu items



Salads

Strawberry Balsamic \$18

Salmon Salad*

spring mix of greens, honey Dijon marinated salmon, fresh strawberries, smoked almonds, candied bacon bits, and goat cheese with a balsamic dressing

Harvest Salad VG GF \$14

spring mix of greens, roasted sweet potatoes, grapes, spiced almonds, fresh figs, and smoked gorgonzola tossed with a balsamic dressing

Beet Salad \$14

spring mix of greens, roasted red and golden beets, smoked almonds, bacon, and Humboldt fog goat cheese tossed with a lemon vinaigrette

Salad Add Ons

grilled chicken \$4
marinated tofu \$4
grilled salmon \$6
avocado \$3

Drink Case

20oz Coke Products \$3.5
Boylan's Products
Culture Pop

Fairlife Milks \$4
Minute Maid Juices

Beer \$5
Hard Seltzer

*look for our full wine selection on the back of the drink menu!

Breakfast

Served all day!

Schokko Breakfast \$12

two eggs cooked to taste, candied bacon, brunch potatoes, and buttered brioche toast

*jam available for toast upon request

Chef's French Toast VG \$14

daily rotation of French toast flavors paired with a side of either brunch potatoes or candied bacon

Sides

hand cut fries \$4
sweet potato fries

beet chips

fruit cup

sauerkraut

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soup of the day \$6
balsamic salad

Kid's Corner

Mini Cheese Pizza VG

marinara sauce and mozzarella cheese toasted on flatbread and served with a side

Kiddo Grilled Cheese VG \$5

ooey gooey melted cheddar cheese on brioche bread served with a side

Lil Cheeseburger

ground beef slider with cheddar cheese served with a side

*VG vegetarian as is
GF gluten free as is

