

food menu

light bites

AVOCADO TOAST \$13
mashed avocado, cured salmon, capers and pickled shallots on focaccia
+ over easy egg \$2

CHARCUTERIE \$18
chef's selection of assorted meats and cheeses with crackers and seasonal fruit

JALAPEÑO CORNBREAD \$10
skillet jalapeño cornbread with house-made honey butter

CRAB CAKES \$16
two crab cakes with an arugula salad, pickled shallots, lemon vinaigrette, charred lemon and remoulade

KIM'S MANGO GAZPACHO \$10
chilled mango gazpacho served with toasted focaccia

lunch combo half and half combo \$12

your choice of two half sized options from our soup of the day, sandwich*, or salad* menus

**salmon BLT excluded, \$3 up charge for Italian half sandwich, protein excluded on half salads*

entrées

QUICHE OF THE DAY
\$12
served with your choice of side

FRITTATA \$12
served with your choice of side

MARIBEL'S ENCHILADAS \$12
oyster mushroom enchiladas served with a crema verde and rice

salads

STRAWBERRY BALSAMIC SALMON SALAD
\$18
spring mix of greens, honey Dijon marinated salmon, fresh summer strawberries, crushed pistachios, candied bacon, and goat cheese with a balsamic dressing

PICNIC PANZANELLA \$16
cherry tomatoes, cucumbers, fresh mozzarella, arugula, pickled shallots and cornbread croutons with lemon vinaigrette and balsamic reduction

BEET CARPACCIO \$16
pickled candy striped beets, herbed goat cheese, crushed pistachios, and arugula tossed in lemon vinaigrette and garnished with grilled focaccia

salad add-ons

GRILLED SALMON \$6

FLANK STEAK \$8

GRILLED CHICKEN \$4

MARINATED TOFU \$4

AVOCADO \$3

sandwiches

PETER PIPER'S PEACHY PEPPERED PANCETTA BURGER \$16
spiced peach jam, herbed goat cheese and peppered pancetta with arugula on poppyseed brioche bun with fried jalapeño

CLASSIC BURGER \$14
Ohio grass fed beef patties with tomato, onion, lettuce, cheddar, and aioli on a poppyseed brioche bun

EGGPLANT PARMESAN \$16
eggplant, marinara, mozzarella, arugula, and chimichurri on house ciabatta

GOOD ITALIAN BOY \$18
capicola, mortadella, and salami, romaine lettuce, tomato, provolone, nduja, and banana pepper jam on house ciabatta

SUMMERTIME CRAB CAKE BURGER \$18
coleslaw, jumbo crab cake with remoulade

- grilled chicken breast or marinated tofu available as substitutes
- gluten free bread available upon request
- VG vegetarian as is
- GF gluten free as is

breakfast

served all day!

SCHOKKO BREAKFAST \$13
two eggs cooked to taste, candied bacon, Field fries, and buttered brioche with a side of jam

CHEF'S FRENCH TOAST \$14
daily rotation of French toast flavors with your choice of bacon or field fries

MORGAN'S BREAKFAST SANDWICH
\$14
arugula, tomato, scrambled egg, bacon, horseradish aioli on ciabatta

sides

COLESLAW \$4

BAG OF CHIPS \$2

SEASONED FIELD FRIES \$4

FRUIT CUP \$4

SOUP OF THE DAY \$6

BALSAMIC SALAD \$6

kid's corner

GRILLED CHEESE \$5
ooey gooey melted cheddar cheese on brioche

CHEESE PIZZA DIPPERS \$5

cheese focaccia with a side of marinara

FRENCH TOAST \$5
two pieces of French toast, whipped cream and berries

GRILLED CHICKEN
\$5
marinated chicken breast with choice of a side

drink menu

coffee

DRIP COFFEE \$3
COLD BREW \$3.5

tea

ICED TEA \$2.5
BREWED HOT TEA \$3.5
ICED THAI TEA LATTE \$4
MATCHA LATTE \$5.5

- add any house-made sauce or syrup to your coffee or tea \$.50

- substitute an alternative milk \$.50

the classics

DOUBLE ESPRESSO \$2.5
 keep it simple with two shots of espresso

MACCHIATO \$2.5
 a double shot of espresso topped with a little bit of foamed milk

AMERICANO \$2.5
 a double shot of espresso and water

CAPPUCCINO \$4
 two shots of espresso in steamed milk with foam

CORTADO \$4
 two shots of espresso in lightly steamed milk with no foam

LATTE \$5
 two shots of espresso in milk served steamed with a little bit of foam or over ice

MOCHA \$5
 a latte with house made mocha sauce and topped with whipped cream

AFFOGATO \$6
 two shots of espresso over vanilla ice cream

works of art

THE RED HAT \$5.5
 a cherry hot chocolate topped with whipped cream and a dusting of matcha inspired by our namesake *Schokko with Red Hat* by Alexej Jawlensky

THE MORRIS \$4.5
 a black tea latte made with earl grey, steamed milk, and a touch of rose syrup

THE ECHELMAN \$5.5
 your choice of either a hot or iced latte made with two shots of espresso, peanut butter sauce, and topped with house made marshmallow fluff

white wine

MER SOLEIL, CHARDONNAY \$13/48
California – round and creamy, notes of lemon squares and fresh, natural acidity

WITHER HILLS, SAUVIGNON BLANC \$11/40
New Zealand – crisp and refreshing, expect vibrant tropical fruit, citrus, stone fruit, and a subtle hint of lemongrass

WILLAMETE VALLEY, RIESLING \$11/40
Oregon – juicy with a bright acidity, peach, pineapple, and pear on the palate

SCARPETTA, PINOT GRIGIO \$11/40
Italy – light on the feel but complex, melon and stone fruits with minerals and a medium body

red wine

CLOUDLINE, PINOT NOIR \$13/48
Oregon – red cherry, red plum, light warm spice, fresh and fruit-driven

BONANZA, CABERNET SAUVIGNON \$10/36
California – dark berry compote, crème de cassis, granular smooth tannins

LUBANZI, RED BLEND \$12/42
South Africa – a rich elegant combination of cherry, vanilla, blackberry, and cinnamon with soft tannins and a balanced finish

ANTIGAL UNO, MALBEC \$11/40
Argentina – silky and fresh with aromas of plum, cherries, and cassis

CANNED OREGON, PINOT NOIR \$14
Oregon – full bodied aroma with a cherry, red raspberry, and dried rose petal finish

rosé

CAMPUGET 1753, ROSE \$13/48
France – full of grapefruit and exotic fruit flavors, vibrant with a delicate freshness

sparkling

CLOUDLINE, PINOT NOIR \$9/36
Spain – citrusy and tropical fruit notes on the nose, creamy and long lasting on the palate

drink case

20 OZ COKE PRODUCTS \$3.5
BOYLAN'S PRODUCTS \$3.5
CULTURE POP \$3.5

FAIRLIFE MILKS \$4
MINUTE MAID JUICES \$4

BEER \$5
HARD SELTZER \$5
HARD CIDER \$5