

food menu

light bites

AVOCADO TOAST

\$13

fresh avocado spread, cured salmon, capers and pickled shallots on focaccia + over easy egg \$2

CHARCUTERIE

\$18

chef's selection of assorted meats and cheeses with crackers

MARGHERITA FLATBREAD \$12

marinara sauce, fresh mozzarella, tomato, chiffonade basil, chimichurri and balsamic reduction (vg)

JUMBO CRAB CAKE

\$16

a seared crab cake on a bed of arugula with lemon vinaigrette, pickled shallots, charred lemon and a house remoulade

KIM'S MANGO GAZPACHO \$10

chilled mango gazpacho served with toasted focaccia (vg)

lunch combo

HALF & HALF COMBO

\$12

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

**crab cake excluded, \$3 up charge for Italian half sandwich, protein excluded on half salads*

entrées

FRITTATA

\$12

served with your choice of side (vg)(gf)

MARIBEL'S ENCHILADAS \$12

oyster mushroom enchiladas served with a crema verde and rice (v)(gf)

salads

STRAWBERRY BALSAMIC SALMON SALAD

\$18

spring mix of greens tossed in balsamic dressing, topped with fresh summer strawberries, crushed pistachios, candied bacon, goat cheese and dijon-honey marinated salmon (gf)

PICNIC CAPRESE

\$16

arugula tossed in lemon vinaigrette with summer tomatoes, cucumbers, fresh mozzarella, pickled shallots, finished with chimichurri and balsamic reduction (vg)

BEET CARPACCIO

\$16

a base of pickled candy-striped beets under a bed of arugula tossed in lemon vinaigrette with herbed goat cheese, crushed pistachios, chimichurri and garnished with grilled focaccia (vg)

salad add-ons

GRILLED SALMON \$6

GRILLED CHICKEN \$4

MARINATED TOFU \$4

AVOCADO \$3

sandwiches

served with your choice of a side

SCHOKKO BURGER

\$16

two beef patties grilled to-order with cheddar cheese, shredded romaine, tomato, red onion, horseradish pickles and remoulade on a poppyseed bun

EGGPLANT PARMESAN

\$16

crispy breaded eggplant, marinara, provolone, arugula and chimichurri on house ciabatta (vg)

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

seared jumbo crab cake with coleslaw and remoulade on a poppyseed bun

- gluten free bread available upon request
- VG -- vegetarian
- GF -- gluten free

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 and cheddar 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

served with a side

GRILLED CHEESE \$5

ooey gooey melted cheddar cheese on brioche (vg)

KIDDO QUESADILLA

\$5

Cheddar quesadilla (vg)

KID'S PIZZA \$5

marinara and mozzarella on flatbread (vg)

FRENCH TOAST \$5

two pieces of French toast, whipped cream and berries (vg)

GRILLED CHICKEN

\$5

marinated chicken breast (gf)

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

works of art

- THE MARSHALL** \$6
a twist on a traditional affogato with vanilla ice cream, two shots of espresso, and our house-made root beer syrup

- THE CEZANNE** \$4
lemonade with muddled basil leaves and strawberry syrup

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

- ANNA DE CODORORNIU, BRUT CAVA** \$9/36
Spain – citrusy and tropical fruit notes on the nose, creamy and long lasting on the palate

drink case

- 20 OZ COKE PRODUCTS** \$4
- BOYLAN'S PRODUCTS** \$4
- CULTURE POP** \$4

- FAIRLIFE MILKS** \$5
- MINUTE MAID JUICES** \$5
- JARRITOS** \$5

- BEER** \$5
- HARD SELTZER** \$5
- HARD CIDER** \$5