

food menu

light bites

CHEF'S BREADCUTERIE \$15

thinly sliced prosciutto, honey butter, olives, giardenera, chef's assortment of bread VG

CHARCUTERIE \$18

balsamic BellaVitano, sage derby, pimento, prosciutto, Iberico spanish chorizo, roasted rosemary ham

AVOCADO TOAST \$13

avocado, cured salmon, pickled onions, capers, microgreens

ELOTE BEET CHIPS \$10

house beet chips, chipotle aioli, feta, grilled corn, parmesan, and scallion GF

entrees

QUICHE \$12

served with your choice of side

MANGO GAZPACHO \$12

GF, VG

SALMON PAPILOTE \$18

salmon, rice, seasonal vegetables, chimichurri GF

CURRIED CHICKEN \$16

chicken thigh, curry, and seasonal vegetables on basmati rice GF

- Marinated chicken available as substitutes
- Gluten free bread available upon request
- VG vegetarian as is
- GF gluten free as is

salads

SALMON BALSAMIC SALAD \$18

spring mix, pistachios, strawberries, feta, bacon, balsamic dressing and salmon
**cooked medium unless otherwise stated GF*

SCHOKKO COBB \$16

romaine, marinated kale, broccoli, roasted cherry tomatoes, hardboiled eggs, corn, avocado, blue cheese dressing, bacon GF

BEET SALAD \$16

roasted beets, lemon vinaigrette, feta, pistachios, bacon, and chimichurri GF

salad add-ons

GRILLED SALMON \$6

GRILLED CHICKEN \$5

AVOCADO \$3

sandwiches

served with your choice of side

SCHOKKO BURGER \$16

lettuce, tomato, onion, pickles, garlic aioli, pimento cheese, and candied bacon on brioche

SALMON CLUB \$18

marinated salmon, chipotle aioli, romaine, tomato, candied bacon on ciabatta

BROCCOLI CHEDDAR

GRILLED CHEESE \$15

pimento cheese, roasted broccoli on brioche

CURRIED SWEET POTATO GYRO \$15

curried sweet potato fritters, pickled red onion, tomato, french fries, tzatziki, romaine, feta, chimichurri on a grilled pita

breakfast

served all day!

SCHOKKO BREAKFAST \$13

brunch potatoes, candied bacon, buttered brioche and scrambled eggs

FRENCH TOAST DU JOUR \$14

brioche bread, rotating jam, and whipped cream with Ohio maple syrup and either candied bacon or brunch potatoes

sides

SWEET POTATO FRIES \$5

FRENCH FRIES \$5

BRUNCH POTATOES \$5

FRUIT \$5

GARLIC ROASTED

BROCCOLI \$5

BEET CHIPS \$5

BAG OF CHIPS \$3

BASMATI RICE \$5

SOUP OF THE DAY \$6

BALSAMIC SALAD \$6

kids corner

served with your choice of side

FRENCH TOAST STICKS \$5

a slice of brioche bread cut into sticks with Ohio maple syrup VG

LIL JEFE BURGER \$5

a kid's sized slider with cheese

GRILLED CHEESE \$5

a slice of brioche bread halved with melted cheddar cheese VG



drink menu

coffee

DRIP COFFEE \$3
COLD BREW \$3.5

tea

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

- add any house-made sauce or syrup to your coffee or tea \$.50
 - substitute an alternative milk \$.50
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the classics

HOUSE MADE LEMONADE \$4

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
double shot of espresso in steamed milk with foam

CORTADO \$4
equal parts espresso and lightly steamed milk with minimal foam

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

drink case

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

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

BEER \$5
HARD SELTZER \$5

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

