



Starters

Zesty Superfood Slaw **\$4** (v) (gf)
Buffalo Mac, Classic Mac, or Vegan Mac **\$4/\$7**
Soup of the Day **\$4/\$7** (v) (gf)
Vegan Black Bean Chili **\$4/\$7** (v) (gf)

Mixed Greens with carrots, cucumbers, herbed vinaigrette **\$5** (v) (gf)
Baked Buffalo Cauliflower "Wings" with Vegan Ranch **\$6** (v) (gf)
Roasted Redskins with Curried Ketchup **\$5** (v) (gf)
Roasted Red Pepper Hummus & Chips **\$5** (v) (gf)

Our sandwiches, flatbreads and wraps are served with your choice of a side salad, redskin potatoes, superfood slaw or chips & house-made salsa.

Gluten-free bread is available upon request for \$1

Flatbreads

Artichoke Melt \$11

An open faced "melt" with artichoke-spinach spread, sliced Roma tomatoes and white cheddar, baked on flatbread

Northside Veggie \$11

Vegan smokey cheeze, roasted garlic, braised mushrooms, roasted onions and peppers, jalapeno, with sunflower seeds and BBQ drizzle (v option)

Verde Chicken \$12

Roasted chicken, artichoke, zucchini, sun-dried tomato, basil pepita pesto, provolone and arugula, with a balsamic drizzle, baked on flatbread (v option)

The Joan of Arc \$12

Braised brisket, roasted red peppers, roasted garlic, blue cheese, caramelized onions and provolone, baked on flatbread (v option)

Little Ones

Grilled Cheese \$5

White cheddar melted on multigrain bread, served with tortilla chips

PB&J \$5

Peanut butter with Strawberry preserves on toasted multigrain bread, served with tortilla chips

Sandwiches & Wraps

Vegetarian Cheesesteak \$11

House-made seitan, grilled peppers and onions and provolone, baked on Sixteen Bricks flax hoagie (v option)

The Rachel \$12

Amish smoked turkey, ruby kraut, Swiss, tangy sauce, baked on Sixteen Bricks rye bread (v option)

The Hoffner \$12

Slow braised brisket, braised wild mushrooms, shallots, Swiss, horseradish cream, and fresh baby spinach, baked on rye bread (v option)

Pad Thai Wrap \$11

Your choice of roasted chicken or baked tofu with peanut sauce, scallions, cilantro, shredded carrots, mung bean sprouts, cucumber, and baby spinach (v option)

Little Ones

Classic Mac 'n Cheese \$4

Multigrain elbow macaroni ladled with our house-made white cheddar béchamel sauce

Small Chili Mac \$6

Our black bean chili over classic mac, topped with white cheddar

****A gratuity of 18% will be added to all parties of 8 or more**

Salads

We proudly source local and organic ingredients through the Ohio Valley Food Connection

Add roasted chicken, smoked turkey, or baked tofu to any salad \$3

Apple Beet Salad \$10

Organic spring greens, roasted beets, apples, lime, dill, walnuts and goat cheese, with balsamic vinaigrette (gf)

Kale Yeah! \$11

Marinated kale, arugula, avocado, carrots, cucumbers, chickpeas and toasted almonds, tossed in a miso tahini dressing (v) (gf)

The Harvest \$12

Organic spring greens with smoked turkey, apples, avocado, toasted almonds, goat cheese tossed in an herbed vinaigrette (gf)

Inverted Spring Roll \$10

Organic baby spinach with shredded carrots, mung bean sprouts, red peppers, cucumbers, scallions and cilantro, topped with toasted cashews and fresh herbs, with a ginger hoisin vinaigrette (v)

House-made Dressings: Ginger Hoisin (v), Balsamic Vinaigrette (v, gf), Lime Cilantro Vinaigrette (v, gf), Vegan Ranch (v, gf), Miso Tahini (v, gf), Herbed Vinaigrette (v, gf)

Chili, Macs and More

1/2 Salad (or Soup) + 1/2 Sandwich \$11

Choose one specialty salad (or soup/chili) and your choice of either The Hoffner, The Rachel, the Vegetarian Cheesesteak, or any of our flatbreads!

Vegan Black Bean Chili

Cup \$4, Bowl \$7 (v) (gf)

Chili Mac \$8

Our signature black bean chili over our classic mac, buffalo mac or vegan mac topped with cheddar (v option)

Nachos \$9

Tortilla chips, house-made queso, covered with our signature black bean chili, white cheddar, and house-made salsa (gf) (v option)

Add sour cream +\$1

Add avocado +\$2

Sweet Treats \$3/\$5 /\$6

All of our desserts are made fresh daily by our talented baker Jennie!

Ask your server for our current selections!

Beverages

Fountain Sodas – Cola, Ginger Ale, Lemon Lime, Root Beer Cola Zero	\$3
Mexican Coke	\$2
Freshly Brewed Iced Tea	\$3
House-made Lemonade/Seasonal Lemonade	\$4
San Pellegrino Sparkling Water (750ml)	\$5
Skinny Piggy Ginger or Lavender Kombucha	\$5
We proudly serve Cluxton Alley Coffee	\$2.50
Cluxton Alley Cold Brew	\$4
Organic Hot teas (ask your server for our selections)	\$2

Wine

Whites: French Sauv Blanc \$8/\$30 California Chardonnay \$9/\$34
Reds: California Cabernet \$8/\$30 California Pinot Noir \$9/\$34
Sparkling: Filo Dora Prosecco \$7/\$25

Craft Cocktails

Hocus Pocus \$9

Spiced rum, fresh lemon juice, pumpkin, mulled spice

Woodland Queen \$8

Gin, fresh lime juice, rosemary, pear, seltzer

Bonfire Brew \$9

Bourbon, fresh lemon juice, spiced apple cider, walnut bitters, served hot

Autumn Sidecar \$9

Brandy, Grand Marnier, fresh lemon juice, mulled spice

Beer

We have many varieties of local beers, micro-brews, and several draft options. Ask your server for our current selections.