



SUMMER MENU

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

Soup of the Day **\$4/\$7** (v) (gf)
Vegan Black Bean Chili **\$4/\$7** (v) (gf)
Zesty Superfood Slaw **\$4** (v) (gf)
Buffalo Mac, Classic Mac, or Vegan Mac **\$4/\$8**

Chips with House-made Salsa **\$4** (v) (gf)
Roasted Redskin Potatoes with Smoked Ketchup or Vegan Ranch **\$6** (v) (gf)
Buffalo Cauliflower "Wings" **\$6** (v) (gf)
Trio of Dips - Lemon Hummus, Spinach Artichoke, Salsa **\$7** (v option) (gf)

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

Gluten-free bread or flatbread are available upon request for \$1

(v) = vegan (gf) = gluten free

Salads

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

Fruit & Nut Salad \$10

Organic arugula, fresh berries, apples, seasonal fruit, toasted almonds, pumpkin seeds, sunflower seeds, goat cheese, tossed in a red wine 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)

Apple Beet Salad \$10

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

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, or the Vegetarian Cheesesteak

House-made Dressings: Herbed Vin (v, gf), Vegan Ranch (v, gf) Balsamic Vin (v, gf), Miso Tahini (v, gf), Ginger Hoisin (v, gf) Red Wine Vin (v, gf)

Sandwiches & Wraps

Gluten Free Bread +\$1

Pad Thaiwich \$11

Your choice of protein, carrots, mung bean sprouts, cucumbers, cilantro, scallions and spinach, served in a whole wheat tortilla (served cold) (v)

Spicy BBQ Wrap \$12

BBQ chicken, tofu or seitan with smoked gouda cheese, shallots, jalapenos, tomatoes and arugula, served in a chili tortilla (served warm) (v option)

Caribbean Jerked Jackfruit Wrap

Organic jackfruit, house-made black beans, sweet potatoes, mango salsa, cucumbers, fresh cilantro, in a chili tortilla (served warm) (v) *add avocado \$2

Vegetarian Cheesesteak \$11

House-made seitan, grilled peppers and onions and provolone, baked on Sixteen Bricks flaxhoagie (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)

Flatbreads

Artichoke Melt \$11

An open faced "melt" with artichoke-spinach spread, sliced Roma tomatoes and white cheddar (gf option + 1)

Verde Chicken \$12

Roasted chicken, artichoke, zucchini, sun-dried tomato, basil pepita pesto, provolone, arugula, with a balsamic drizzle (v, gf option + 1)

The Joan of Arc \$12

Braised brisket, roasted red peppers, roasted garlic, blue cheese, caramelized onions and provolone (v, gf option + 1)

Northside Veggie \$11

Vegan smoky cheeze, roasted garlic, braised mushrooms, roasted onions and peppers, jalapeno, sunflower seeds and BBQ drizzle (v, gf option + 1)

3-way's, Chili Macs and More

Vegetarian 3-way \$8

Our Cincinnati style black bean chili over spaghetti noodles, topped with white cheddar (v option)

Chili Mac \$8

Our vegetarian black bean chili over Classic Mac, Buffalo Mac or Vegan Mac, topped with white cheddar (v option)

Nachos \$10

Tortilla chips covered with our signature black bean chili, house-made queso, white cheddar, jalapenos and our house-made salsa (v option) (gf)
add sour cream \$1 add avocado \$2

Little Ones

Grilled Cheese \$5

White cheddar & provolone on multigrain bread, served with tortilla chips

PB&J \$5

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

Kids Quesadilla \$6

Cheese quesadilla with melted white cheddar. Served with sour cream

Craft Cocktails

Lavender Fizz \$8

Gin, lemon lavender kombucha, mint, lemon juice, simple syrup

Smoke Signal \$9

Bourbon, cedar cherry simple, cold brewed coffee, walnut bitters

Vulcana \$8

Gin, pear nectar, ginger mint simple, lemon juice, hellfire bitters, ginger kombucha

Lady Agave \$ 8

Tequila, sweet vermouth, lillet, lime juice, maple syrup

Beer

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

Beverages

Guayaki Yerba Mate Teas (assorted flavors)	\$4
Fountain Sodas – Cola, Ginger Ale, Lemon Lime, Root Beer Cola Zero	\$3
Mexican Coke	\$2
Freshly Brewed Iced Tea	\$3
Seasonal Lemonade	\$4
San Pellegrino Sparkling Water	\$3
Fab Ferments Lemon Lavender Kombucha on tap (16oz)	\$6
Skinny Piggy Ginger or Lavender Kombucha (12oz)	\$5
Cluxton Alley Coffee	\$2.50
Cluxton Alley Cold Brew Coffee	\$4
Organic Hot Tea (ask your server for our selections)	\$2

Wines by the Glass

White: La Hameau, French Sauv Blanc, 2017 (<i>citrus, zest</i>)	\$8/\$28
White: Mayu Pedro Ximenez, Chile, 2017 (<i>bright, crisp</i>)	\$8/\$28
Red: , Garnacha de Fuego, Spain, 2017 (<i>berry, spice</i>)	\$7/\$25
Sparkling: Ca Furlan Cuvee Prosecco (<i>dry</i>)	\$8/\$30

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