



Starters

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

Mixed Greens with carrots, red cabbage, croutons, herbed vin **\$5** (v) (gf)
Baked Buffalo Cauliflower "Wings" with Vegan Ranch **\$6** (v) (gf)
Roasted Redskin Potatoes with Smoked Ketchup or Vegan Ranch **\$6** (v) (gf)
Roasted Garlic & Lemon Hummus with 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 or flatbread are available upon request for \$1

Flatbreads

Artichoke Melt \$11

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

Northside Veggie \$11

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

Verde Chicken \$12

Roasted chicken, artichoke, zucchini, sun-dried tomato, basil pepita pesto, provolone and arugula, with a balsamic drizzle

The Joan of Arc \$12

Braised brisket, roasted red peppers, roasted garlic, blue cheese, caramelized onions and provolone

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 wrapped in a whole wheat tortilla

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

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)

Fruit n Nut \$11

Organic arugula with apples, strawberries, blueberries, seasonal fruit, toasted nuts, sunflower and pumpkin seeds, topped with goat cheese and served with 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)

House-made Dressings: Ginger Hoisin (v, gf), Vegan Ranch (v, gf)
Balsamic Vinaigrette (v, gf), Lime Cilantro Vinaigrette (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 \$10

Tortilla chips, house-made queso, covered with our signature black bean chili, white cheddar, fresh jalapenos 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
Guayaki Yerba Mate Teas	\$4
San Pellegrino Sparkling Water (750ml)	\$3
Skinny Piggy Ginger Kombucha (12oz bottle)	\$5
Fab Ferments Lemon Lavender Kombucha (16oz draft)	\$6
Cluxton Alley Sumatra Coffee	\$3
Cluxton Alley Cold Brew	\$4
Organic Hot teas (ask your server for our selections)	\$2

Wine

Rose: Masciarelli, Abruzzo Italy, 2018 (<i>dry, floral</i>)	\$8/\$30
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, white peach</i>)	\$8/\$30

Craft Cocktails

Lavender Fizz \$ 8

Gin, Fab Ferments Lavender Kombucha, Mint, Simple, Lime

Cincy Sangria \$9

Kentucky Rye, Disaronno, Lemon, Grenacha float

Alexander Spitfire \$9

Tequila, Grapefruit Jalapeno Simple, Lime

Rhu-Barb's Drag Race \$ 9

Vodka, Passion Fruit, Rhubarb Simple, Lemon

Ginnie from the Block \$9

Gin, Cucumber Puree, Strawberry Simple, Lime

Beer

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

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