



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

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)

Baked Buffalo Cauliflower "Wings" with Vegan Ranch **\$6** (v) (gf)
 Dip Trio: House-made Queso, Salsa, Spinach Artichoke Dip w/ chips **\$8**
 Roasted Redskin Potatoes with Smoked Ketchup or Vegan Ranch **\$6** (v) (gf)
 Mixed Greens with carrots, cabbage, croutons, herbed vinaigrette **\$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 Vegan/GF Flatbread available for \$1

Flatbreads

Sandwiches & Wraps

Artichoke Melt \$11

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

Vegetarian Cheesesteak \$11

House-made seitan, grilled peppers and onions and provolone, baked on Sixteen Bricks wheat flax hoagie bun (v option) (gf +1)

Northside Veggie \$11

Vegan smokey cheeze, roasted garlic, braised mushrooms, grilled peppers & onions, jalapeno, with sunflower seeds and BBQ drizzle (v/gf +\$1)

The Rachel \$12

Amish smoked turkey, ruby kraut, Swiss, tangy sauce, baked on Sixteen Bricks rye bread (v option) (gf +1)

Verde Chicken \$12

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

The Hoffner \$12

Slow braised brisket, braised wild mushrooms, shallots, Swiss, horseradish cream, and baby spinach, baked on rye bread (v option) (gf+1)

The Joan of Arc \$12

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

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 (request "in a bowl" for gf)

Little Ones

Little Ones

Cheese Melt \$5

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

Classic Mac 'n Cheese \$4

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

PB&J \$5

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

Small Chili Mac \$6

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

Salads & Bowls

Apple Beet \$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)

Revival Bowl \$12

Choice of baked tofu or roasted chicken with red quinoa, carrots, mung bean sprouts, cucumbers, avocado, fresh herbs and toasted cashews, served over our superfood slaw, topped with peanut sauce (v) (gf)

The Harvest \$12

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

Add Roasted Chicken, Smoked Turkey, or Baked Tofu to any salad \$3

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

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| 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/\$5 |
| Guayaki Yerba Mate Teas | \$4 |
| San Pellegrino Sparkling Water (750ml) | \$3 |
| Skinny Piggy Ginger Kombucha (12oz bottle) | \$5 |
| Fab Ferments Lemon Lavender Kombucha (12oz draft) | \$5 |
| Cluxton Alley Sumatra Coffee | \$3 |
| Cluxton Alley Cold Brew | \$4 |
| Organic Hot Teas (ask your server for our selections) | \$2 |

Wine

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| White: Cotes Du Rhone, France, 2017 (<i>stonefruit, honeysuckle</i>) | \$9/\$32 |
| Red: Honoro Vera Monastrell, Spain, 2016 Organic (<i>cherry, violet</i>) | \$8/\$28 |
| Sparkling: Ca Furlan Cuvee Prosecco (<i>dry, white peach</i>) | \$8/\$28 |

Craft Cocktails

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| Last Frost | \$9 |
| Brandy, house-made mint vodka, green tea simple, lemon | |
| Thyme Warp | \$9 |
| Gin, blackberry thyme simple, lemon, vanilla | |
| Lay Z Boi | \$9 |
| Bourbon, maple syrup, lemon, cinnamon | |
| Hindsight Sangria | \$7 |
| Red wine, apple brandy, honey juniper simple, Cointreau, citrus | |
| Revive 75 | \$8 |
| Prosecco, cranberry sage simple, lemon, cranberry juice top | |

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