



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

Vegan Black Bean Chili **\$4/\$7** (v) (gf)
Zesty Superfood Slaw **\$4** (v) (gf)
Classic Mac, Buffalo Mac or Vegan Mac **\$4/\$8**
Chips n Queso **\$5**

Baked Buffalo Cauliflower "Wings" with Vegan Ranch **\$6** (v) (gf)
Dip Trio: House-made Queso, Salsa, Spinach & Artichoke Dip w/ chips **\$8**
Redskin Potatoes w/ Smoked Ketchup or Vegan Ranch **\$4/\$7** (v) (gf)
Mixed Greens with carrots, cabbage, croutons, herbed vinaigrette **\$5** (v) (gf)

Our sandwiches, flatbreads & wraps are served with your choice of a Side Salad, Roasted Redskin Potatoes, Chips n Salsa or Superfood Slaw

(v) = vegan (gf) = gluten free

Salads

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

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)

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)

Sandwiches & Wraps

Sub Gluten Free Bread +\$1

PadThaiwich \$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)

Avocado Bliss \$12

Baked tofu, ½ an avocado, shallots, tomatoes, white cheddar, herbed vinaigrette and mixed greens, in a wheat tortilla (request "in a bowl" for gf)

The Rachel \$12

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

Vegetarian Cheesesteak \$11

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

The Hoffner \$13

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

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 \$13

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

Northside Veggie \$11

Vegan smokey 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 \$9

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, salsa and jalapenos (v option) (gf)

add sour cream \$1 add avocado \$2

Little Ones

Cheese Melt \$6

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

PB&J \$5

Peanut butter with strawberry jam on toasted multigrain bread, served with tortilla chips

Classic Mac & Cheese \$4

 Elbow macaroni w/ house-made béchamel

Craft Cocktails

Due to COVID-19, we are only able to offer 2 cocktails to-go with any meal purchase. Check in with our lovely staff about which cocktails we are serving this week!

Beer

All of our beer is available for carryout! Bring your own growler, and get a nice discount on our drafts ☺

Wine by the Bottle

White: Cotes Du Rhone, France, 2017 (*stonefruit, honeysuckle*) \$12

Red: Honoro Vera Monastrell, Spain, 2016 Organic (*cherry, violet*) \$12

Sparkling: Ca Furlan Cuvee Prosecco (*dry, white peach*) \$12

Other Beverages

Fountain Sodas – Cola, Ginger Ale, Lemon Lime, Root Beer Cola Zero \$3

Mexican Coke \$2

Honest Teas (various selections) \$3

San Pellegrino Sparkling Water (750ml) \$3

Skinny Piggy Hibiscus Kombucha (12oz bottle) \$5

Fab Ferments Lemon Lavender Kombucha (12oz draft) \$5

Cluxton Alley Sumatra Coffee \$3

Organic Hot Teas (various selections) \$2

Sweet Treats \$3

Vegan & Gluten-free Chocolate Chip Cookies