



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

(v) = vegan (gf) = gluten free

Zesty Superfood Slaw (v) (gf)	\$4	Roasted Garlic & Lemmon Hummus w/ Flatbread (v) (gf option w/ chips)	\$5
Roasted Redskin Potatoes (v) (gf)	\$5	Baked Buffalo Cauliflower "Wings" with Vegan Ranch (v) (gf)	\$6
Vegan Black Bean Chili (v) (gf)	\$5/\$8	Dip Trio: Hummus, Salsa, Spinach & Artichoke Dip w/ chips (gf)	\$8
Soup of the Day (v) (gf)	\$5/\$8	Organic Greens with carrots, cabbage, croutons, herbed vinaigrette (v)	\$5

## 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 & cashews, served over our superfood slaw, with peanut & ginger hoisin sauces (v option) (gf)

### The Harvest \$12

Organic spring greens with Bowman & Landes free-range smoked turkey, apples, avocado, toasted almonds and goat cheese, tossed in an herbed vinaigrette (v option) (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, Banh Mi, Vegetarian Cheesesteak or any of our flatbreads!

**House-made Dressings (v) (gf):** Herbed Vin, Vegan Ranch, Balsamic, Spicy Peanut, Miso Tahini, Ginger Hoisin

## Sandwiches

*Served with choice of: Superfood Kale Slaw, Chips n Salsa, or a Side Salad*

### The Rachel \$12

Bowman & Landes free-range smoked turkey, ruby kraut, Swiss, tangy sauce, baked on 16 Bricks rye bread (v option) (gf bread +\$1)

### The Hoffner \$13

Slow braised brisket, roasted mushrooms, shallots, Swiss, horseradish cream and baby spinach, baked on 16 Bricks rye bread (v option) (gf bread+\$1)

### Vegetarian Cheesesteak \$12

House-made seitan (contains gluten), grilled peppers and onions, provolone, baked on 16 Bricks Cubano hoagie (v option)

### Vegan Bánh Mì \$12

Vegan mayo, baked tofu, carrots, mung bean sprouts, fresh herbs, cucumber, jalapeno, with a buffalo sauce drizzle, on 16 Bricks hoagie (v)

### Cheese Melt \$6

White cheddar & provolone on sourdough with tortilla chips

## Wraps

*Served with choice of: Superfood Kale Slaw, Chips n Salsa, or a Side Salad*

### PadThaiwich \$12

Choice of roasted chicken or baked tofu, carrots, mung bean sprouts, cilantro, scallions, cucumbers and spinach with a spicy peanut sauce (request "in a bowl" for gf)

### Avocado Bliss \$12

Baked tofu, ½ an avocado, roasted garlic, shallots, tomatoes, white cheddar, herbed vin and mixed greens (request "in a bowl" for gf)

## Flatbreads

*Served with choice of: Superfood Kale Slaw, Chips n Salsa, or a Side Salad*

### Artichoke Melt \$11

Spinach artichoke spread, sliced roma tomatoes, white cheddar (gf + 1)

### VerdeChicken \$12

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

### Tomato & Cheese Pizzetta \$11

House-made tomato sauce, white cheddar, herbs de provence (gf + 1)  
*add banana peppers, red peppers, onions, mushrooms, jalapenos .50/ea*  
*add chicken, smoked turkey, tofu, house-made seitan, brisket +3/ea*

## Melt Fan Fav's

### Vegetarian 3-way \$8

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

### Vegan Chili Mac \$9

Vegan mac topped with our vegan chili and vegan cheese (v)

### Nachos \$10

Tortilla chips covered with our black bean chili, white cheddar, smoky vegan cheese sauce, salsa and jalapenos (v option) (gf)

*add sour cream \$1 add avocado \$2*

We offer a variety of local and craft beers in bottles & cans

Check our board for our current draft selections!

## Craft Cocktails

Check our board for our current selections!

## Wine by the Bottle

**White:** Mayu, Pedro Ximinez, Chili 2020 (*crisp, tropical, citrus*) \$20

**Red:** Honoro Vera Monastrell, Spain, 2016 Organic (*cherry, violet*) \$20

**Sparkling:** Ca Furlan Cuvee Prosecco (*dry, white peach*) \$20

## Other Beverages

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

Mexican Coke \$3

Honest Teas (Peach Oolong & Green Dragon) \$3

Guayaki Organic Yerba Mate Teas (various selections) \$4

San Pellegrino Sparkling Water (500ml) \$3

GT's Synergy Trilogy Kombucha (16oz bottle) \$5

GT's Gingerberry Kombucha (16oz bottle) \$5

Fab Ferments Kombucha (12oz draft) \$5

Cluxton Alley Sumatra Coffee \$3

Organic Hot Teas (various selections) \$2

## Sweet Treats

Chocolate Chip Cookies (v) (gf) \$3

Carmelitas (v) (gf) \$6

Seasonal Cupcakes (v) (gf) \$4

**Café Hours:** Tue-Fri 11am-8pm Sat 9am-8pm Sunday Brunch 10am-2pm

[www.meltrevival.com](http://www.meltrevival.com)