



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)	\$5	Roasted Garlic & Lemmon Hummus w/ Flatbread (v) (gf option w/ chips)	\$6
Roasted Redskin Potatoes w/ Smoked Ketchup (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)	\$6

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 \$13

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 \$12

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 \$13

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 \$7

White cheddar & provolone on 16 Bricks sourdough with 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)

Verde Chicken \$13

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*) \$25

Red: Honoro Vera Monastrell, Spain, 2016 Organic (*cherry, violet*) \$25

Sparkling: Ca Furlan Cuvee Prosecco (*dry, white peach*) \$25

Other Beverages

***Juices & Smoothies available until 5pm**

Fresh Juices - Morning Glow, Green Refresher, Root Down \$7

Organic Smoothies - Blueberry Protein, Green Dream \$8

Pineapple Mango Enzyme \$9

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 \$3

Refreshing Springs Kombucha (Local - 12oz bottle) \$5

Fab Ferments Kombucha (Local - 12oz draft) \$5

Cluxton Alley Sumatra Coffee \$3

House-made Iced Tea (Seasonal) \$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