

*Voted Best*

**VEGETARIAN**  
*and*  
**SUBS/SANDWICHES**

by CityBeat Cincinnati



*Café Hours*

Tue-Fri 11am-8pm  
Sat 9am-8pm  
Sunday Brunch 10am-2pm

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

◦ **STARTERS** ◦

<b>Superfood Kale Slaw</b> (v) (gf) \$5	<b>Roasted Garlic &amp; Lemon Hummus</b> w/Flatbread (v) or w/Chips (gf) \$6
<b>Organic Greens</b> w/carrots, cabbage, croutons, herbed vinaigrette (v) \$6	<b>Dip Trio:</b> Hummus, Salsa, Spinach & Artichoke Dip w/Chips (gf) \$8
<b>Vegan Black Bean Chili</b> (v) (gf) Cup \$5 Bowl \$8	<b>Baked Buffalo Cauliflower "Wings"</b> w/vegan ranch (v) (gf) \$6
<b>Soup of the Day</b> (v) (gf) Cup \$5 Bowl \$8	<b>Roasted Redskin Potatoes</b> w/ smoked ketchup (v) (gf) \$5

◦ **SALADS** ◦

**Kale Yeah!**..... \$11  
Marinated kale, arugula, avocado, carrots, cucumbers, chickpeas and toasted almonds, tossed in a miso tahini dressing (v) (gf)

**Revival Bowl**..... \$12  
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, Soup or Chili + 1/2 Sandwich or Flatbread**..... \$12  
Choose one specialty salad (or soup/chili) and choose a sandwich: The Hoffner, The Rachel, Bánh Mi, Vegetarian Cheesesteak or any of our flatbreads!

**Salad Add-Ons \$3**

Roasted Chicken, Smoked Turkey, Baked Tofu, or Seitan

**House-made Dressings (v) (gf)**

Herbed Vinaigrette, Vegan Ranch, Balsamic, Spicy Peanut, Miso Tahini, Ginger Hoisin

◦ **SANDWICHES & WRAPS** ◦

**The Rachel** .....\$13.5  
Bowman & Landes free-range smoked turkey, ruby kraut, Swiss, tangy sauce, baked on 16 Bricks rye bread (v option) (gf bread +\$1)

**The Hoffner** .....\$13.5  
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 Mi**..... \$12  
Vegan mayo, baked tofu, carrots, mung bean sprouts, fresh herbs, cucumber, jalapeno, with a buffalo sauce drizzle, on 16 Bricks hoagie (v) (gf bun +\$1)

**The Gobbler**.....\$13.5  
House-made free range turkey burger served with curried aioli, red cabbage slaw, pickled red onions and arugula on a 16 Bricks Cubano bun (gf bun+\$1) + Add cheese \$2 + Add avocado \$2

**Pad Thai Wrap** ..... \$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 Wrap** .....\$12.5  
Baked tofu, ½ an avocado, roasted garlic, shallots, tomatoes, white cheddar, herbed vin and mixed greens (Request "in a bowl" for gf)

**All sandwiches & flatbreads Choose Your Side**  
Chips 'n Salsa or Organic Mixed Greens

*Fan Faves*

**Cheese Melt** .....\$7  
White cheddar and provolone on 16 Bricks sourdough with chips

**Vegetarian 3-Way**.....\$8  
Our Cincinnati style black bean chili over spaghetti noodles, topped with white cheddar (v option)

**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

◦ **FLATBREADS** ◦

Gluten Free Option +\$1

**Artichoke Melt** .....\$11  
Spinach artichoke spread, sliced roma tomatoes, white cheddar

**Verde Chicken** ..... \$13  
Basil pepita pesto, roasted chicken, artichoke, zucchini, sun-dried tomato, provolone, arugula, with balsamic drizzle (v option)

**Tomato & Cheese Pizzetta** ....\$11  
House-made tomato sauce, white cheddar, herbs de provence

**Veg Add-Ons \$0.50 ea**

Banana Peppers, Red Peppers, Onions, Mushrooms, Jalapenos

**Protein Add-Ons \$3 ea**

Roasted Chicken, Smoked Turkey Baked Tofu, House-made Seitan or Slow Braised Brisket



# CHEERS

## Craft Cocktails

Check the board  
for our  
seasonal selections!

## Beer

Various local & craft beers  
in bottles and cans  
Check the board for our current drafts!



### ◦ WINE ◦

**White** \$25 bottle  
Mayu, Pedro Ximinez,  
Chili 2020  
*crisp, tropical, citrus*

**Red** \$30 bottle  
Honoro Vera Monastrell,  
Spain, 2020 Organic  
*cherry, violet*

**Rosé** \$25 bottle  
Reserve Saurine Rosé  
France  
*mineral, strawberry, floral*

**Sparkling** \$9 gl/\$30 btl  
CA Furlan Cuvee  
Prosecco  
*dry, white peach*

### ◦ SODAS + H<sub>2</sub>O ◦

#### Fountain Soda \$3

Cola  
Ginger Ale  
Lemon Lime  
Root Beer  
Cola Zero



#### Mexican Coke \$3

San Pelligrino  
Sparkling Water \$3

### ◦ TEAS ◦

#### Honest Teas \$3

Peach Oolong  
Green Dragon

**Guayaki Organic  
Yerba Mate Teas** \$4  
Various Selections

**House-Made Iced Tea**  
Seasonal \$3

**Organic Hot Teas** \$2  
Various Selections

### ◦ OTHER ◦

#### Refreshing Springs

**Kombucha** \$5  
Local - 12 oz bottle

**Fab Ferments  
Kombucha** \$5  
Local - 12oz draft

**Organic Sumatra  
Coffee** \$3



### ◦ JUICE + SMOOTHIES ◦

*Currently available on Sundays*

#### Fresh Juice



**Morning Glow** \$7

**Green Refresher** \$7

**Root Down** \$7

#### Organic Smoothies

**Blueberry Protein** \$8

**Green Dream** \$8



**Pineapple Mango Enzyme** \$9

## Sweet Treats

#### Chocolate Chip Cookies \$3

(v) (gf)



#### Carmelitas \$6

(v) (gf)

#### Seasonal Cupcakes \$4

(v) (gf)



### ◦ COMMITTED ◦

We are committed to using  
the freshest local and organic  
ingredients whenever possible.

Check our website  
[meltrevival.com/about](http://meltrevival.com/about)  
to see a list of our partners.



## Our Story

Shannon and Diane moved back to the Queen City from San Francisco in 2017. Shannon is a Cincinnati native, who has been a whole-food and vegan chef for over 20 years. Diane was born and raised in California, and her culinary influences have been primarily vegetarian based, with a gluten free slant. They both have a tremendous amount of passion for creating innovative dishes that are healthy, organic, and locally sourced. Shannon and Diane are long time fans of Melt's eclectic vibe and made-from-scratch menu, and are extremely excited to share their inspirations from the Bay Area's culinary and craft cocktail scene, while still celebrating the classic menu items that have made Melt a community staple in Northside for over 15 years!

