

Voted Best
VEGETARIAN
and
SUBS/SANDWICHES
 by CityBeat Cincinnati



Café Hours

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

meltrevival.com

◦ STARTERS ◦

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

◦ 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 \$.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 Ximenez,
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 + H₂O ◦

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



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
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!

