



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

(v) = vegan (gf) = gluten free

STARTERS

Soup of the Day (v) (gf)	\$5 / \$8	Dip Trio: Hummus, Salsa, & Artichoke Dip w/ chips (gf)	\$10
Vegan Black Bean Chili (v) (gf)	\$6 / \$9	Roasted Redskin Potatoes w/ Smoked Ketchup (v) (gf)	\$6
Zesty Superfood Slaw (v) (gf)	\$5	Roasted Garlic & Lemon Hummus w/ Flatbread (v) (gf option)	\$7

SALADS

Add Roasted Chicken, Smoked Turkey, Seitan or Baked Tofu- \$3

Add Braised Brisket - \$4

Kale Yeah!

Curly kale, arugula, avocado, carrots, cucumbers, chickpeas, toasted almonds, tossed in a miso tahini dressing (v) (gf)

\$12

Revival Bowl

Choice of *baked tofu* or *roasted chicken* with red quinoa, carrots, mung bean sprouts, cucumbers, avocado, fresh herbs, cashews, superfood slaw, with peanut & ginger hoisin sauces (v option) (gf)

\$13

The Harvest

Organic spring greens with Bowman & Landes free-range smoked turkey, apples, avocado, toasted almonds, goat cheese, tossed in an herbed vinaigrette (v option) (gf)

\$13

Organic Mixed Greens

Spring greens, carrots, red cabbage, house-made croutons, herbed vinaigrette on the side (v)

\$8

1/2 Salad (or Soup) + 1/2 Sandwich

Choose one specialty salad (or soup/chili) and your choice of either The Hoffner, The Rachel, Banh Mi, Vegetarian Cheesesteak, Village Revival or any of our flatbreads

\$12

SANDWICHES

Served with your choice of a Side Salad or Chips & Salsa

The Rachel

Bowman & Landes free-range smoked turkey, ruby kraut, Swiss, tangy sauce, baked on 16 Bricks rye bread (v option) (gf +\$1.5)

\$13.5

The Hoffner

Slow braised brisket, roasted mushrooms, shallots, Swiss, horseradish cream and baby spinach, baked on 16 Bricks rye bread (v option) (gf +\$1.5)

\$14

Vegetarian Cheesesteak

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

\$12.5

Vegan Bánh Mì

Baked tofu, vegan mayo, carrots, mung bean sprouts, fresh herbs, cucumber, jalapeno, with a buffalo sauce drizzle, on 16 Bricks Cubano hoagie (v) (gf+\$1.5)

\$12.5

Village Revival

House-made seitan (contains gluten), pepita pesto, roasted red peppers, provolone, goat cheese, baked on 16 Bricks sourdough bread (v option)

\$13

The Gobbler

House-made free range turkey burger served with curried aioli, red cabbage slaw and pickled red onions, on a 16 Bricks Cubano bun (gf + \$1.5) *add cheese \$2 *add avocado \$2.5

\$14

ARTISIAN FLATBREADS

Served with your choice of a Side Salad or Chips & Salsa

Artichoke Melt \$12

Spinach artichoke spread, sliced roma tomatoes, white cheddar (gf + 1.5)

Verde Melt \$13

Choice of roasted chicken, seitan or baked tofu, artichokes, zucchini, sun-dried tomato, basil pepita pesto, provolone, arugula, with balsamic drizzle (v option) (gf + \$1.5)

Tomato & Cheese Pizzetta \$11

Rustic tomato sauce, white cheddar, herbs de provence (gf + 1.5)

Flatbread Adds

* Banana peppers, red peppers, onions, mushrooms, jalapenos +\$1

* Chicken, smoked turkey, tofu, house-made seitan +\$3

* Braised brisket +\$4

WRAPS

Served with your choice of a Side Salad or Chips & Salsa

PadThai Wrap \$12

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

Avocado Bliss \$13

Baked tofu, avocado, roasted garlic, shallots, tomatoes, white cheddar, herbed vin and mixed greens (v option) (gf - request in a bowl)

MELT FAN FAVS

3-Cheese Melt \$8

White cheddar, swiss & provolone on 16 Bricks sourdough, served with corn tortilla chips (gf + \$1.5)

Vegetarian 3-way \$10

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

Nachos \$10

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

*add sour cream +\$1 *add avocado +\$2.5

BEER / WINE

We offer a variety of local & craft beers and several wines by the bottle. Selections can be found at the bar.

MELT CLASSIC COCKTAILS

Lay Z Boi (Bourbon, Lemon, Maple Syrup, Cinnamon) \$11

Mezcalita (Mezcal, Orange Liqueur, Lime, Jalapeño, Simple Syrup) \$12

Death Cab for Cucumber (Vodka, Cucumber, Lime, Elderflower Liqueur, Simple Syrup) \$10

CRAFT COCKTAILS

Check our board at the bar for our seasonal craft selections!

OTHER BEVERAGES

Sidewinder Coffee (Northside) \$3

Organic Hot teas \$3

Seasonal Mocktails \$6

Fab Ferments Kombucha 12oz draft \$6

LITT Kombucha 12oz (Columbus, OH) \$5

GT Kombucha 16oz \$6

Earl Grey Iced Tea / Seasonal Sweet Tea \$3

House-made Lemonade \$4

Fountain Head Natural Sodas \$3

Cola, Ginger Ale, Lemon Lime, Root Beer, Cola 0

SWEET TREATS (v) (gf) (nf)

Chocolate Chip Cookies \$3

Carmelita \$6

Seasonal Cupcakes \$4

CAFÉ HOURS

TUE – FRI 9am – 8pm (9am – 11am breakfast)

SATURDAY 9am-8pm (9am-12pm breakfast)

SUNDAY BRUNCH 10am-2pm

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