



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

(v) = vegan (gf) = gluten free

Classic Mac, Buffalo Mac or Vegan Mac	\$4/\$8	Zesty Superfood Slaw (v) (gf)	\$4
Vegan Black Bean Chili (v) (gf)	\$4/\$8	Baked Buffalo Caluliflower "Wings" with Vegan Ranch (v) (gf)	\$6
Soup of the Day (v) (gf)	\$4/\$7	Dip Trio: House-made Queso, Salsa, Spinach & Artichoke Dip w/ chips	\$8
Roasted Redskin Potatoes (v) (gf)	\$4/\$7	Mixed 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 smoked turkey, apples, avocado, toasted almonds, 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, Vegetarian Cheesesteak or any of our flatbreads!

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

Sandwiches & Wraps

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

The Rachel \$12

Amish 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, grilled peppers and onions, provolone, baked on 16 Bricks Cubano hoagie (v option)

Pad Thaiwich \$11

Your choice of roasted chicken or baked tofu with peanut sauce, scallions, cilantro, carrots, mung bean sprouts, cucumber, and spinach wrapped in a whole wheat tortilla (request "in a bowl" for gf)

Avocado Bliss \$12

Baked tofu, 1/2 an avocado, roasted garlic, shallots, tomatoes, white cheddar, herbed vin and mixed greens, in a wheat tortilla (request "in a bowl" for gf)

Flatbreads

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

Artichoke Melt \$11

An open faced "melt" with artichoke-spinach spread, sliced Roma tomatoes and white cheddar (gf option + 1)

Verde Chicken \$12

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

The Joan of Arc \$13

Braised brisket, roasted red peppers, roasted garlic, blue cheese, caramelized onions and provolone (v, gf option + 1)

Tomato & Cheese Pizzetta \$10

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

3-way's, Chili Macs and More

Vegetarian 3-way \$8

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

Chili Mac \$9

Our vegetarian black bean chili over Classic Mac, Buffalo Mac or Vegan Mac, topped with white cheddar (v option)

Nachos \$10

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

add sour cream \$1 add avocado \$2

Little Ones

Cheese Melt \$6

White cheddar & provolone on multigrain bread, served with tortilla chips

PB&J \$5

Peanut butter & strawberry jam on toasted multigrain bread, served with tortilla chips

Craft Cocktails

Due to COVID-19, we have limited special cocktails. Check in with our lovely staff about which cocktails we are serving this week!

Beer

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

Our current draft beers are:

Stone Delicious IPA (Gluten removed IPA) - \$6

Westside Brewing Oktoberfest (German Lager) - \$6

Revolution Hazy Hero (Hazy IPA) - \$6

Wine by the Bottle

White: Mayu Pedro Ximinez, Chili 2019 (*crisp, citrus, floral*) \$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 Lemon Lavender 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