

Emmett's Menu

Breakfast + Toast (All Day)

Yogurt Parfait: greek yogurt, seasonal fruit, goji berries, pistachios (nuts) \$10.50

Banana Bread: loaf, brulee banana, maple butter, smoked sea salt \$12

Overnight Oats: bananas, blueberries, walnuts, chia seeds, ohio maple (vegan, gluten free, dairy free, nuts) \$11

Acai Bowl: organic acai, berries, coconut, banana, granola, goji berries vegan, gluten free, dairy free, nuts) \$12

One-Handed: english muffin, egg, white cheddar, prosciutto, rosemary aioli \$7.50

TK: focaccia, egg, white cheddar, avocado, arugula, pickled zukes, creamy whole grain mustard \$12

Meat & Tato: matija everything roll, egg, chorizo, tots, monterey-jack, arugula, house pickled onion, house green hot sauce \$13

Old North Breakfast: two eggs your way, roasted potatoes, prosciutto, salad, toast (dairy free) \$16

Breakfast Burrito: scrambled eggs, avocado, monterey jack cheese, prosciutto, tots, chipotle aioli + side of fresh salsa \$14.50

The Lox: matija everything roll, smoked salmon, egg, cucumber, lemon dill cream cheese, arugula, pickled red onion \$15

Avocado Toast: avo mash, pickled red onion, fresno chili, micro cilantro, spicy sunflower seeds, smoked sea salt (vegan, dairy free) \$12; add egg +2

*like it hot? try it with our in-house salsa +2

Bowls (All Day)

Schiller Bowl: quinoa, poached egg, roasted beet, local kale, mushrooms, zucs, red peppers, hollandaise (gluten free) \$15; add extra egg +2; add avocado +2

Emmett's Bowl: poached egg, cumin potato, chickpeas, curried yogurt, red onion, turmeric kraut, cilantro, spicy crispy topping (gluten free) \$15; add extra egg +2

Sandwiches + Wraps (11 AM)

The Emmything: matija everything roll, rosemary aioli, grilled chicken, white cheddar, prosciutto, roasted red pepper, arugula + side tots \$15.50; add avocado +2

Hudson Street Burger: ohio beef, american cheese, shaved onion, bread and butter pickles, special sauce + side tots \$17

Crispy Chicken Sandwich: crispy chicken, mayo, dill pickle + side tots (dairy free) \$16

Thai Spring Wrap: chicken or tofu, cucumber, daikon, carrot, mint, basil, peanut ginger sauce + side salad (vegan, dairy free, nuts) \$15.50

Falafel Wrap: falafel, market greens, smoked red pepper, cucumber, red onion, herb pesto, hummus, goat cheese + side salad \$15.50

Turkey Club Croissant: smoked turkey breast, nueske's bacon, gouda, avocado, arugula, roasted garlic aioli + market fruit \$16.50

*all sandwiches can be made gluten free

Salads (11 AM)

Strawberry Salad: spinach and arugula, strawberries, red onion, goat cheese, candied pecans, balsamic vinaigrette (gluten free, nuts) \$14.50

Open Air Salad: market greens, falafel, cucumbers, roasted beets, pickled onions, goat cheese, toasted almonds, lemon vinaigrette (gluten free, nuts) \$15; add avocado +2

Cindy's Salad: baby greens, chicken, apples, dates, avocado, feta, champagne vinaigrette (gluten free) \$15.50; add bacon +3

Pastries + Treats (All Day)

Croissant \$4.50

Seasonal Muffin \$4

Chococolate Chip Cookie \$4

Power Bites (vegan, gluten free, nuts, dairy free) \$1.50

All Day Sides

Market Fruit \$5

Side Salad \$5

Tater Tots \$4.50

Toast + Butter \$5

GF Toast \$5

Roasted Potatoes \$7

Add Ons

Roasted Chicken \$6

Falafel \$6

Smoked Salmon \$6

Chorizo \$6

Prosciutto \$6

Tofu \$6

Egg \$2

Avocado \$2

Smoothies + Juice

Orange Juice: natalie's fresh squeezed (gluten free, vegan, dairy free) \$4

Green Juice: cucumber, kale, apple, ginger, lemon (gluten free, vegan, dairy free) \$8

Daily Routine: orange juice, carrot, ginger (gluten free, vegan, dairy free) \$8

Chocolate PB Cold Brew: oat milk, banana, peanut butter, dates, cocoa powder, cold brew coffee (gluten free, vegan, nuts, dairy free) \$10

Mango Cardamom Lassi: oat milk, fresh mango, lime, date, cardamom (gluten free, nuts, vegan, dairy free) \$10

Specialties

S. High Chai: ginger, rooibos, house spices, brown sugar and zest \$5

Cold Brew & Mint Cream: cold brew, vanilla and shaken mint cream, mint sprig \$7

Smooth as Butta: browned butter, bourbon vanilla, maple, cinnamon, zest \$6
Bee Sting Latte: organic honey, cayenne, lemon, ghost rider espresso \$6
Matcha Latte: stone ground matcha, vanilla syrup \$5
Hot Chocolate + Cream: kali chocolate, house made whipped cream \$5

Coffee

Drip \$3.25
Cold Brew \$4.25
Nitro Cold Brew \$5.50
Espresso \$3
Cortado \$3.75
Flat White \$4.25
Aussie Capp \$4.25
Latte \$4.75
Mocha \$5.75

Teas

Jasmine Pearl \$4
Golden Yunnan \$3
Turmeric Ginger \$3
Peppermint Rooibos \$3

Refreshments

Hibiscus Berry Iced Tea \$3.75
Espresso & Tonic \$6
Chai Ginger Fizzy \$6
CBD Seltzer \$5
Kombucha \$5
Lemonade \$5
Olipop: vintage coke and orange squeeze \$3.50

Sources

Tea: Rishi
Milk: Swallow Hill Farms
Coffee: Proud Mary Coffee Roasters
Bread: Matija (Columbus, OH)

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We are a cashless restaurant
Chef: Jon Hauman