Chocolate Café:

Apps, Soups, & Salads

Berry Spinach Salad: Grilled chicken, strawberries, cranberries and feta with raspberry vinaigrette \$10.50

Fall Harvest Salad: Grilled chicken on a bed of chopped romaine with toasted pecans, crumbled bleu cheese, and sliced gala apples \$10.50

Chopped Salad: Chicken, avocado, feta, tomatoes, and cucumbers served on romaine \$10.50

Cobb Salad*: Turkey, bacon, bleu, cheddar, egg, and tomatoes on spring mix \$10.50

Cajun Cobb*: Cajun tossed chicken, egg, avocado, black bean and corn salsa \$10.50

Chicken Caesar Salad: Warm chicken, shaved parmesan, and crisp croutons on a bed of romaine \$10.50

Lobster Bisque Soup: A true customer favorite! \$5.50 cup / \$8.00 bowl

Soup of the Day: Ask your server for more details \$5.00 cup / \$7.00 bowl

Available dressings are: balsamic vinaigrette, raspberry vinaigrette, ranch, blue cheese, light Italian, poppyseed, and 1000 island

Sandwiches

Reuben: A classic we perfected with lean corned beef on marble rye or choose turkey \$11.00

Turkey, Bacon & Swiss: A customer favorite with lettuce, tomato, and honey mustard-mayonnaise spread \$11.00 Ham and Cheese: Warm and juicy with a great mayonnaise-honey mustard sauce \$10.00 Spinach & Parmesan Chicken Salad: A twist on a favorite served on whole wheat \$9.75 Tuna Melt: Served on whole wheat with Swiss or cheddar \$9.75 Fall Club: Turkey, ham, bacon, brie cheese, and gala apples on toasted wheat bread \$12.00 BLT: Crispy bacon served on whole wheat with sliced tomatoes, and fresh greens \$10.50 Café Club: Sliced turkey and ham, bacon, cheddar and Swiss cheese lettuce, tomato, onion, and mayonnaise \$12.00 Chicken Bacon Melt: Grilled chicken, crispy bacon, lettuce, tomato, ranch dressing on wheat bread \$11.50 Pick 2 Combo* \$10.00

Fondue

Fondue: Made with our warm Belgian chocolate and served with six dippers, including fresh fruit, pound cake, cookies and pretzels \$18.00 for two / \$25.00 for four

Apple Cider

Apple Cider: Made in Ohio \$4.00 / \$5.00 Apple Chaider: Fresh apple cider and Chai tea \$4.00 / \$5.00 Hot Apple Toddy: Watershed bourbon, apple cider, caramel, honey, and lemon \$10.00

Cocktails To Go \$12

Chocolate Cake Martini Double Espresso Martini Thin Mint Martini Blackberry Bourbon Smash Pomegranate Blueberry Martini Strawberry Bellini Margarita Mimosas Spiked Hot Chocolate Spiked Coffee

Paninis, Pitas, & Wraps

Southwest Chicken Wrap*: Chicken, corn and black bean salsa, chipotle sauce, lettuce, tomato, and cheddar \$11.50 Italian Panini Press: Ham, salami, provolone, lettuce, tomato, onion, banana peppers, mayonnaise, and Italian dressing \$12.00 Cajun Chicken Panini*: Grilled chicken tossed on Cajun

seasoning, pepperjack, lettuce, tomato, and Sriracha sauce \$11.00

Chicken Hummus Wrap*: You'll love the red pepper hummus! \$11.50

California Cobb Wrap*: Turkey, avocado, bacon, bleu cheese, lettuce, tomato and ranch dressing in a tomato basil wrap \$11.50

Turkey Avocado Croissant: Sliced turkey, fresh avocado, lettuce, onion, tomato, and basil pesto spread on a flaky croissant \$11.50

Buffalo Chicken Wrap: Grilled chicken tossed in Frank's hot sauce, fontina and blue cheeses, with ranch dressing \$12.00 Chicken Caesar Wrap*: Grilled chicken, chopped romaine, shaved parmesan, and royal Caesar dressing wrapped in a tomato basil wrap

Turkey Apple Cheddar: Turkey and cheddar on what with fresh apples and tangy dijon mustard.

Served hot or cold. \$10.50

Add Bacon \$2.00

Brie BLT: Crispy bacon served on whole wheat with sliced tomatoes, fresh greens, and our delectable brie \$11.00

Specialty Grilled Cheese

Triple Grilled Cheese & Soup: American, cheddar, and swiss served on Italian Panini and your choice of soup \$10.00 Triple Bacon Grilled Cheese: Loads of bacon and triple the cheese on Panini bread \$12.00

Pesto & Tomato Grilled Cheese: Homemade pesto and tomatoes paired with mozzarella and fontina \$10.00 Apple Bacon & Cheddar Panini: Crisp apples, bacon, with cheddar, red onion, and tangy dijon mustard \$11.00 Bacon, Avocado, & Tomato Grilled Cheese: Loaded wiith crisp bacon, sliced avocado, tomato slices, and cheddar cheese on Italian panini bread \$11.00

All American Grilled Cheese: The traditional grilled cheese \$6.00 Gluten-free bread available upon request!

Vegetarian Options

Veggie Wrap: Avocado, lettuce, tomato, cucumber, peppers, Swiss, hummus, and balsamic dressing \$11.00 Veggie Plate: Fresh carrots, cucumbers, celery, red peppers, and grape tomatoes served with wheat crackers, red pepper hummus, and house made ranch \$11.00 Caprese Wrap: Avocado, greens, tomatoes, fresh mozzarella, onions, and balsamic in a tomato basil wrap \$10.00 Black Bean Burger: Vegetarian burger served with Sriracha spread, lettuce, tomato, onion, and avocado on a ciabatta bun \$13.50

Brunch

Served daily 9:00 a.m. - 12:00 p.m.

Classic Breakfast*: Two eggs made to order, choice of meat and toast \$9.00

Egg Bacon Avocado Wrap*: Served with cream cheese and tomatoes \$11.00

Hangover Waffle Sandwich*: Bacon, egg, and cheese grilled on a Belgian waffle and served with syrup and a side of fruit \$12.00 Ham & Cheese Croissant*: With egg and Swiss cheese \$9.00 Bananas Foster Waffle: Fresh bananas, loads of caramel and chocolate served on a Belgian waffle \$10.00

Bagel Sandwich: Crisp bacon, egg, and cheddar cheese on a New York Style bagel \$7.75

Three Egg Omelet*: Veggies or ham and cheese omelet \$11.00 BLT with Egg*: Lettuce, tomato, and mayonnaise served with fruit \$11.00

Big Egg Breakfast*: Three eggs made to order. Served with meat, fruit. And toast \$12.00

Berry Belgian Waffle: Fresh berries and dark chocolate \$10.00 Belgian Waffle: Served with syrup \$9.00 Sausage Supreme Wrap: Eggs, sausage, hashbrowns, and cheddar stuffed into a wrap with ranch and sriracha sauce. Served with fruit. \$11.00 Southwest Breakfast Burrito*: Eggs, cheese, Sriracha sauce, tomatoes, corn, and salsa \$11.00 Fruit & Yogurt Parfait: Fresh cut fruit mixed with non-fat vanilla yogurt and topped with house-made granola \$6.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.