



## Lunch Menu

### lunch cocktails

<b>mimosa</b> cava, freshly squeezed orange juice .....	8
<b>seasonal bellini</b> cava, port wine poached pear consomme.....	9
<b>blood orange Paloma</b> Repo tequila, blood orange juice, lime juice, simple syrup, soda.....	11
<b>bloody mary</b> ch vodka, house mix, beer back .....	10

<b>SOUP</b> a thoughtful idea from seasonal ingredients.....	7
<b>ROASTED BEET SALAD</b> chickpeas, heirloom cucumbers, pistachios, whipped goat cheese, avocado, red wine vinaigrette.....	12
<b>NICOISE SALAD</b> seared tuna, baby romaine, frisée, crispy marble potatoes, fava beans, nicoise olives, hard boiled egg, anchovy vinaigrette.....	15
<b>SHRIMP LOUIE "WEDGE" SALAD</b> grilled marinated shrimp, Boston bibb lettuce, avocado, crumbled farm egg, chopped bacon, "Louie" dressing.....	14
<b>AVOCADO TOAST</b> avocado, house giardiniera, poached egg, micro greens, multigrain.....	11
<b>GRAIN BOWL</b> farro, local seasonal vegetables, house made arugula yogurt, poached farm egg.....	14
<b>SEASONAL QUICHE</b> fresh local ingredients, mixed green salad, champagne vinaigrette.....	13
<b>MUSHROOM SCRAMBLE</b> farm eggs, cipollini onions, gruyere, breakfast potatoes, grilled toast.....	14
<b>2 EGGS ANY WAY</b> farm eggs your way ( <i>scrambled, sunny side up, over easy, over medium, over hard, poached</i> ) smoked bacon, breakfast potatoes, grilled toast.....	11
<b>TURKEY PANINI</b> smoked bacon, gouda, romaine, caramelized onions, creamy basil pistou, sourdough, house chips.....	15
<b>PEPPER &amp; EGG SANDWICH</b> poblano & melrose peppers, folded egg whites, swiss, baby romaine, sriracha aioli, toasted brioche, house chips.....	14
<b>CURED SALMON BAGEL</b> house cured salmon, whipped citrus—chive cream cheese, local cucumbers, red onions, caper berries, house made bagel.....	16
<b>CHEDDAR MELT</b> Carr Valley three year cheddar, brioche, honey syrup, tomato soup.....	13
	<b>add smoked bacon</b> .....
	15
<b>BURGER</b> Slagel Farms beef, organic bacon, Carr Valley three year cheddar, pickle, sesame-poppy seed bun, coleslaw, house made chips.....	16
	<b>add a sunnyside up farm egg</b> .....
	18
<b>MAC &amp; CHEESE</b> never changes, always a treat.....	12
<b>BOWL OF HOUSE MADE POTATO CHIPS</b> .....	6

**Join us for our 12th Anniversary Dinner on Monday, April 10th!**

*Visit us at "HotChocolate Bakery" in Revival Food Hall at 125 South Clark!*

*Hot Chocolate supports local producers of seasonal products and sustainable agriculture.*

**PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE ANY SPECIAL FOOD PREPARATION**

*We accept no more than four credit cards per table. We apologize for any inconvenience.*

*We are not responsible for lost or stolen items.*