



VEGAN MENU SELECTIONS

STARTERS & SNACKS

Wild Tofu "Wings" / crispy tofu "wings" tossed in one of our signature sauces with vegan ranch for dipping
\$11.50 * **Signature Sauces:** buffalo sauce, bbq sauce, diablo dry rub, melt awesome sauce

Fried Pickles / hand breaded Ohio made dill pickle spears with spicy brown mustard or vegan ranch dip - \$8.00 *

SOUP

Roasted Garlic Tomato / our thick house soup topped with scallions - CUP \$3.75 / BOWL \$4.75

4 Bean Vegan Chili / hearty & spicy chili topped with scallions - CUP \$4.25 / BOWL \$5.25

French Onion Soup / dark and rich flavors of roasted caramelized onions, garlic, vegetable stock, toasted bread & melted vegan mozzarella - BOWL \$7.00

SALADS

Vegan Dressings: Sweet Balsamic, Vegan Ranch, Vegan Sriracha Ranch, Vegan Cowboy Sauce, Oil & Vinegar
Add Crispy Fried Tofu * \$4.00 * **Add Vegan Grilled Chicken** \$3.00

Melt House / mixed greens, cherry tomato, herb croutons, choose a house made dressing - \$10.00

Crispy Chicken / mixed greens, fried tofu or vegan grilled chicken, chopped vegan bacon, cherry tomato, herb croutons, vegan sriracha ranch dressing - \$14.50 *

Vegan Cowboy / mixed greens, vegan grilled chicken, crumbled tortillas, fire roasted corn salsa, cherry tomato, avocado, vegan cowboy sauce - \$14.00 *

**SUBSTITUTE
BEYOND MEAT
TENDERS**

\$4.50
add to any sandwich
or salad / \$6.00

GRILLED CHEESE

**Choose between a Whole or Half Sandwich with French Fries, * Kettle Chips, * or Sweet Slaw
or Substitute a Signature House Made Side:**

seasonal side \$3.50 * cup of soup \$2.50 * side salad \$3.00 * vegan mac & cheese \$3.00

Pickle Spears Available upon request * Gluten Free Bread Available add \$2.00

Kindergarten / fresh baked bread + vegan mozzarella or vegan cheddar - WHOLE \$11.00 / HALF \$7.00

Check out the additions menu for ideas, inspiration and customizing options

Wake & Bacon / vegan scrambled eggs, vegan bacon, vegan cheddar - WHOLE \$13.50 / HALF \$9.50

ADD: AVOCADO \$1.75

Chorizo & Potato / house made spicy vegan chorizo and hearty potato hash, vegan cheddar

WHOLE \$13.50 / HALF \$9.50 **ADD: AVOCADO \$1.75 / PICKED JALAPEÑOS .75¢**

Backyard BBQ / vegan grilled chicken, grilled onions, signature bbq sauce, vegan cheddar

WHOLE \$16.50 / HALF \$11.00 **ADD: PICKED JALAPEÑOS .75¢**

Parma, Italy / fried tofu or vegan grilled chicken, basil marinara, roasted garlic, vegan mozzarella

WHOLE \$16.00 / HALF \$11.00 *

Wet Hot Buffalo Chicken / fried tofu or vegan grilled chicken, signature buffalo sauce, sweet slaw,

vegan mozzarella, vegan ranch dip - WHOLE \$16.50 / HALF \$11.00 * **ADD: AVOCADO \$1.75 / PICKED JALAPEÑOS .75¢**

Mushroom Melt / garlic mushrooms, caramel port onions, fresh spinach, vegan mozzarella

WHOLE \$16.00 / HALF \$11.50 **ADD: AVOCADO \$1.75 / BEYOND MEAT BURGER \$6.00**

Melt Vegan Cheeseburger / homemade vegan black bean burger topped with vegan cheddar or

vegan mozzarella - WHOLE \$15.75 / HALF \$11.50 substitute **BEYOND MEAT BURGER** add \$3.00

**WANT TO MAKE SOME CH-CH-CHANGES? CHECK OUT THE ADDITIONAL ITEMS MENU FOR IDEAS,
INSPIRATION AND CUSTOMIZATION OPTIONS ⚡ INVENT YOUR OWN VEGAN MELT BURGER!**

Half Combo / half kindergarten plus choice of 2 half sides - \$13.50 *

**Choose Two: melt house salad, signature soup, french fries, kettle chips, sweet slaw, vegan mac & cheese,
crook of french onion soup - add \$2.50**



MANIACAL VEGAN MACARONI & CHEESE

We now offer an awesome VEGAN version of our ultra creamy and "cheesy" macaroni & cheese. Check out the main Melt menu for all the Maniacal Macaroni & Cheese selections available or get crazy and "build your own"!

MELT BAR AND GRILLED STRIVES TO MEET & EXCEED ALL GUEST'S DIETARY CONCERNS & RESTRICTIONS. THE MELT STAFF WILL TAKE EVERY PRECAUTION POSSIBLE TO ENSURE ALL POTENTIAL NON-VEGAN PRODUCTS ARE ELIMINATED FROM YOUR EXPERIENCE. WE HAVE IMPLEMENTED MANY PROCEDURES AND PRECAUTIONS TO SEPARATE VEGAN AND NON-VEGAN PRODUCTS. HOWEVER, SINCE OUR KITCHENS CONTAIN NON-VEGAN PRODUCTS WE CANNOT GUARANTEE A 100% VEGAN EXPERIENCE. MELT BAR AND GRILLED DOES NOT OFFER COMPLETELY SEPARATE FRYERS. THERE IS A POSSIBILITY THAT NON-VEGAN PRODUCTS WILL BE PREPARED IN OUR FRYERS.

PLEASE DISCUSS ANY QUESTIONS OR CONCERNS WITH STAFF OR MANAGEMENT. PLEASE NOTE THE * FOR ITEMS PREPARED IN OUR SHARED FRYERS



GLUTEN FRIENDLY MENU

SOUP

Roasted Garlic Tomato / our thick house soup topped with cheddar, romano & scallions - CUP \$3.75 / BOWL \$4.75 *Vegetarian / Vegan Available*

4 Bean Vegetarian Chili / hearty & spicy chili topped with cheddar, sour cream & scallions - CUP \$4.25 / BOWL \$5.25 *Vegetarian / Vegan Available*

SALADS

Dressings: Sweet Balsamic, Blue Cheese, Sweet Mustard, Ranch, Sriracha Ranch, Vegan Ranch, Cowboy Sauce, Oil & Vinegar

Melt House / mixed greens, cherry tomato, hardboiled egg, crumbled feta or blue cheese or shredded cheddar, choose a house made dressing - 10.00 *Vegetarian / Vegan Available*

Grilled Chicken / mixed greens, grilled chicken, chopped bacon, hardboiled egg, cherry tomato, cheddar cheese, sriracha ranch dressing - \$14.50 * *Vegetarian Available / Vegan Available*

Chicken Cowboy / mixed greens, grilled chicken, fire roasted corn salsa, cherry tomato, avocado, cheddar cheese, cowboy sauce - \$14.00 * *Vegetarian Available / Vegan Available*

GRILLED CHEESE

All made with our **Vegan Gluten Free Bread**
(extra charge already added)

Choose between a **Whole or Half Sandwich with Sweet Slaw**

or **Substitute a Signature House Made Side:** seasonal side \$3.50 ★ cup of soup \$2.50 ★ side salad - \$3.00

Pickle Spears Available upon request

Kindergarten / gluten free bread + your favorite melted cheese - WHOLE \$11.00 / HALF \$7.00

Vegetarian Available / Vegan Available **Check out the additions menu for ideas, inspiration and customizing options**

Wake & Bacon / farm fresh fried eggs, hickory bacon, american - WHOLE \$13.50 / HALF \$9.50 *

Vegetarian Available / Vegan Available **ADD:** BURGER \$6.00 * / AVOCADO \$1.75

Chorizo & Potato / fresh ground spicy sausage and hearty potato hash, sharp cheddar

WHOLE \$13.50 / HALF \$9.50 *Vegetarian Available / Vegan Available*

ADD: AVOCADO \$1.75 / FRIED EGGS \$1.50 * / PICKED JALAPEÑOS .75¢

Cleveland Cheese Steak / flavorful braised pulled beef brisket, garlic mushrooms, sautéed onions, rosemary onion aioli, provolone - WHOLE \$18.50 / HALF \$12.75 *Vegetarian Available*

★ **INSIDER TIP:** substitute grilled chicken for a **Cleveland Cheesy Chicken**

Backyard BBQ / grilled onions, signature bbq sauce, sharp cheddar with your choice of:

CHICKEN WHOLE \$16.50 / HALF \$11.00 * *Vegetarian Available / Vegan Available*

PORK WHOLE \$17.50 / HALF \$12.00 **ADD:** PICKED JALAPEÑOS .75¢

Cuban War Pig / honey ham, citrus mojo glazed pulled pork, dill pickle spears, sweet mustard, swiss
WHOLE \$18.50 / HALF \$13.25

Parma, Italy / grilled chicken, basil marinara, roasted garlic, mozzarella & romano

WHOLE \$16.00 / HALF \$11.00 * *Vegetarian Available / Vegan Available*

Wet Hot Buffalo Chicken / grilled chicken, signature buffalo sauce, creamy blue cheese slaw, crumbled blue cheese, ranch dip - WHOLE \$16.50 / HALF \$11.00 * *Vegetarian Available / Vegan Available*

ADD: AVOCADO \$1.75 / PICKED JALAPEÑOS .75¢


Mushroom Melt / garlic mushrooms, caramel port onions, fresh spinach, provolone

WHOLE \$16.00 / HALF \$11.50 *Vegetarian / Vegan Available*

ADD: AVOCADO \$1.75 / BEYOND MEAT BURGER \$6.00 / STEAK BURGER \$6.00 *

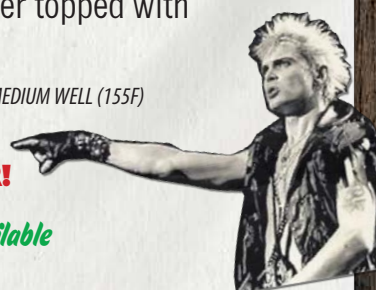
Melt Cheeseburger / fresh ground steak burger or homemade vegan black bean burger topped with your favorite cheese - WHOLE \$15.75 / HALF \$11.50 * *Vegetarian Available / Vegan Available*

Substitute Beyond Meat Burger - \$3.00 YES, IT IS NOW GLUTEN FREE! *Steak burger cooked to a temperature of MEDIUM WELL (155F)*

BE A REBEL! CHECK OUT THE ADDITIONAL ITEMS MENU FOR IDEAS, INSPIRATION AND CUSTOMIZATION OPTIONS  **INVENT YOUR OWN GLUTEN FREE MELT BURGER!**

Half Combo / half kindergarten plus choice of 2 half sides - \$13.50 *Vegetarian / Vegan Available*

Choose Two: melt house salad, signature soup, sweet slaw



MELT BAR AND GRILLED STRIVES TO MEET & EXCEED ALL GUEST'S DIETARY CONCERNS & RESTRICTIONS. THE MELT STAFF WILL TAKE EVERY PRECAUTION POSSIBLE TO ENSURE ALL POTENTIAL GLUTEN PRODUCTS ARE ELIMINATED FROM YOUR EXPERIENCE. ALL PREPARATION AND COOKING SURFACES WILL BE SINGLE USE INCLUDING GLOVES, EQUIPMENT, CUTTING BOARDS AND KNIVES. HOWEVER, SINCE OUR KITCHENS CONTAIN GLUTEN PRODUCTS WE CANNOT GUARANTEE A 100% GLUTEN-FREE EXPERIENCE. MELT BAR AND GRILLED DOES NOT OFFER COMPLETELY SEPARATE FRYERS. THERE IS A POSSIBILITY THAT GLUTEN PRODUCTS WILL BE PREPARED IN OUR FRYERS. PLEASE DISCUSS ANY QUESTIONS OR CONCERNS WITH STAFF OR MANAGEMENT.

* THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS & MEAT PRODUCTS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS

REV. 11-21