

# CLEVELAND VEGAN

*organic scratch kitchen cuisine*

[ For the CV experience, select 1 item from each course—\$22.  
CV experience is dine-in only. All items available a la carte. ]

## one

### SWEET POTATO & SAGE HUMMUS

w/ house garlic flatbread  
(nf/sf/gf—fresh veggies)

5

### BRUSSELS n' BACON

shiitake mushroom bacon (gf/nf)

6

### BAGEL & CARROT LOX

marinated carrot, almond ricotta,  
dill, creamy horseradish sauce, red onion,  
capers, housemade bagel or gf bread +1

6

### HERBED LENTIL SAUSAGE PATTIES

two patties, chipotle mayo (gf/nf)

5

### KEY LIME BREAKFAST PARFAIT

key lime chia pudding, coconut granola,  
fruit, house cashew yogurt (gf/sf)

6

### HALF STACK

carrot cake pancakes, cream cheese  
frosting, candied pecans (nf option)

6 (+1 for maple syrup)

## sides

### HOMEMADE BAGEL

& HERBED GARLIC SCHMEAR 4

FRUIT BOWL (gf/nf/sf) 5

SWEET CREAMY SLAW (gf/nf) 3

CRISPY TOFU (gf/nf) 2

SAUTEED VEGGIES (gf/nf/sf) 3

RAW VEGGIES (gf/nf/sf) 2

BUTTERED BISCUIT (nf) 3

TEMPEH BACON (nf) 2

## two

### CRISPY POTATOES

w/ house ranch (gf/nf/sf option)

5

### CHEESY POTATOES

sautéed onion, cashew cheese sauce (gf)

6.5

### AVOCADO TOAST

balsamic glaze, tomato, cashew parmesan,  
sprouts, multigrain or gf bread +1  
(sf, nf option)

6

### MUSHROOM TOAST

herbed almond ricotta, sweet and salty  
mushrooms, multigrain or gf bread +1

6

### CREAMY TOMATO GINGER SOUP (gf/sf)

6

### JUNIOR SCRAMBLE

house omelet, seasonal veggies (gf/nf)

6

### LOADED NACHOS

cashew cheese, black beans, seitan chorizo,  
avocado, spicy tomato salsa, sour cream,  
jalapeno, lettuce, tortilla chips (gf option)

8

### CHOPPED SALAD

mixed greens, quinoa, cucumber, avocado,  
apple, almond ricotta, oil free balsamic  
vinaigrette (gf/nf option)

7

### BUFFALO CAULIFLOWER TACOS

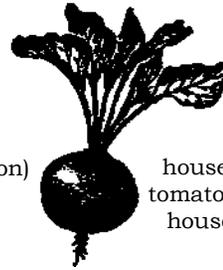
battered cauliflower, sweet slaw,  
avocado, pepitas (nf/gf option)

7

### CLASSIC MAC n' CHEESE BAKE

cauliflower, kale, cashew cream, seasoned  
breadcrumbs (gf option)

7



## three

### BREAKFAST SANDWICH

house omelet, tempeh bacon, spinach,  
tomato, avocado, sprouts, chipotle mayo,  
housemade bagel or gf bread +1.5 (nf)

13

### FULL STACK

carrot cake pancakes, cream cheese  
frosting, candied pecans (nf option)

12 (+1 for maple syrup)

### BLACK LENTIL CURRY

cauliflower, kale, tomato, coconut cream,  
lemon, crispy tofu, jasmine rice  
(gf/nf w/ sf option)

12

### IRISH BENEDICT

house reuben seitan, cashew egg,  
cabbage, spinach, sprouts, hollandaise  
sauce, multigrain bread

13

### KALE CAESAR SALAD

blackened Cajun tempeh, carrot,  
cucumber, cashew parmesan, cherry  
tomato, cashew Caesar dressing  
(gf option)

12

### CV SLAMMER

house omelet, lentil patty, crispy  
potatoes, onion, kale, multigrain or  
gf bread +1, pepper gravy

12

### BISCUITS & GRAVY

homemade biscuits, house seitan,  
pepper gravy

12

### BREAKFAST QUESADILLA

house omelet, onion, peppers,  
shiitake bacon, crispy potatoes,  
cashew cheese sauce, spicy tomato salsa,  
sour cream, greens (gf option)

13

### CLASSIC GYRO

house seitan, greens, tomato, onion,  
tzatziki sauce, house flatbread (nf)  
pickles upon request

13

### CLE CHEESE STEAK

shaved house seitan, onion, mushrooms,  
peppers, Follow Your Heart provolone,  
cashew cheese sauce, French sandwich  
roll, pickles upon request

13

### BEET BURGER SLIDERS

two house beet burgers (quinoa,  
sunflower & sesame seeds, green onion),  
greens, avocado, tomato, ranch, house  
brioche rolls (nf), pickles upon request

12

### ASIAN DUMPLING SOUP

(only available after 4pm)

cabbage, carrot & corn stuffed house  
dumplings, ginger, coconut cream,  
lemongrass broth

13

### CV BBQ BOWL

(only available after 4pm)

marinated tempeh, blueberry BBQ sauce,  
quinoa, brussels sprouts, kale, onion,  
creamy horseradish sauce

13

## kids

GRILLED CHEESE w/ veggies and ranch (nf w/sf option)—7

MAC n' CHEESE w/ veggies and ranch—6

gf = gluten free, sf = soy free, nf = nut free

please speak with your server regarding dietary restrictions or questions about the menu

# coffee + tea

FROM RISING STAR COFFEE ROASTERS  
AND LOCAL STOREHOUSE TEA COMPANY,  
PLEASE INQUIRE FOR FLAVORS

- coffee** 12oz. \$2.5 / 16oz. \$3.25
- espresso** \$2.5 for two shots
- latté** 12oz. \$4 / 16oz. \$5
- cappuccino** 12oz. \$3.5
- americano** 12oz. / 16oz. \$2.5
- mocha** 12oz. \$4.5 / 16oz. \$5.5
- hot cocoa** 12oz. \$3 / 16oz. \$4
- extra espresso shot** \$1.5
- hot tea** \$2.5
- iced tea** 12oz. \$3 / 16oz. \$3.75
- chai tea latté** 12oz. \$4 / 16oz. \$5
- London fog latté** 12oz. \$4 / 16oz. \$5

## MILK OPTIONS

soy, almond, or  
+\$1 for house cashew milk

## COFFEE CREAMER

organic soy, organic coconut

## HOUSE SYRUPS +\$0.50

caramel, vanilla

# milkshakes

16OZ./\$8

**chocolate**

**vanilla**

**chocolate peanut butter**

**cookies & cream**

**banana**

**root beer float**

# smoothies

12oz./\$7, 16oz./\$8.5  
add organic pea protein powder \$1.25

**creamy strawberry & banana**  
strawberry, banana, dates, milk

**the greens of paradise**  
pineapple, mango, coconut water,  
spinach, agave, lime,  
topped w/ shredded coconut

**chocolate charge up**  
chocolate almond milk, banana,  
PB, flax, dates, espresso shot

# other

**cold-pressed juice**  
**by Fruit Vibe** \$6.5  
(inquire for flavors)

**organic orange juice**  
12oz. \$3 / 16oz. \$3.75

**Martinelli apple juice** \$1.75

**Maine Root ginger beer**  
**or root beer**  
\$3

**San Pellegrino** \$1.5  
(inquire for flavors)

**Health Ade Kombucha**  
16oz. \$5 (inquire for flavors)



# superfood lattés

(ONLY AVAILABLE HOT, SEASONAL OFFERINGS  
POSTED ON BEVERAGE BOARD AT THE COUNTER)

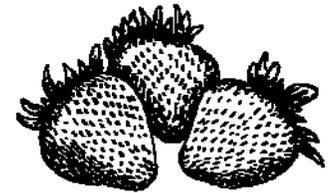
**bulletproof** 12oz. \$6.5 / 16oz. \$8.5  
coconut oil with steamed house cashew milk and espresso  
*\*metabolism, immune system, and energy booster\**

**matcha latté** 12oz. \$6 / 16oz. \$8  
matcha powder, steamed house cashew milk, maple syrup  
*\*powerful antioxidant, rich in fiber & chlorophyll  
and aids in concentration\**

**maca** 12oz. \$6 / 16oz. \$8  
maca powder, agave, steamed house cashew milk  
*\*provides adrenal, thyroid, and hormonal balance  
as well as a natural energy boost\**

# dessert

**cookie a la mode**  
warm chocolate chip cookie, vanilla  
ice cream, chocolate/caramel drizzle  
\$6



*Our bakery case is always full of decadent treats – cakes,  
cookies, bars, muffins, donuts, gluten free, raw, all kinds!*  
**Check them out!**

*Yes! Everything is vegan—free of animal products and  
by-products. CV uses organic ingredients in just about every  
single item we prepare. Our menu changes with the seasons.*

TUESDAY-FRIDAY 7AM-8PM  
SATURDAY 9AM-8PM  
SUNDAY 9AM-3PM

(PLEASE NOTE: ORDERS MUST BE PLACED 15 MINUTES PRIOR TO CLOSING)

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.  
CLEVELAND VEGAN CATERERS. WWW.CLEVELANDVEGAN.COM  
CONTACT: CLEVELANDVEGAN@GMAIL.COM—216.832.7440