

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 à la carte.]

one

BUFFALO CAULIFLOWER DIP

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

5

BAGEL & CARROT LOX

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

6

HERBED LENTIL SAUSAGE PATTIES

two patties, chipotle mayo (gf/nf)

5

PB&J BREAKFAST PARFAIT

house cashew yogurt, berry jam,
fresh fruit, PB granola (gf/sf)

6

HALF STACK

fluffy pancake, blueberry compote,
cashew lemon curd

6

(+1 for maple syrup)

sides

BAGEL & HERBED GARLIC SCHMEAR 4

FRUIT BOWL (gf/nf/sf) 5

SRIRACHA LIME SLAW (gf/nf) 3

CRISPY TOFU (gf/nf) 2

SAUTEED VEGGIES (gf/nf/sf) 3

RAW VEGGIES (gf/nf/sf) 3

BUTTERED BISCUIT (nf) 3

TEMPEH BACON (nf) 2

two

CRISPY POTATOES

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

5

CHEESY POTATOES

sautéed onion, cashew cheese sauce (gf)

6.5

PESTO AVOCADO TOAST

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

6

MUSHROOM TOAST

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

6

CAPRESE SALAD

house “buffalo” mozzarella, pesto, tomato,
opal basil, balsamic glaze, olive oil (gf)

8

CRISPY TOFU TACOS

avocado, greens, sriracha lime slaw,
grape tomato, corn salsa (nf/with gf option)

8

VEGGIE FRIED RICE

cabbage, onion, carrot, kale (gf/nf)

6

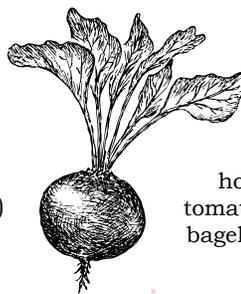
(+1.5 for crispy tofu)

LOADED NACHOS

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

excluded from CV experience

10



three

BREAKFAST SANDWICH

house omelet, tempeh bacon, kale,
tomato, avocado, sprouts, chipotle mayo,
bagel or gf bread +1.5 (nf/with gf option)

13

FULL STACK

fluffy pancake, blueberry compote,
cashew lemon curd

12

(+1 for maple syrup)

STACKED GRILLED BLT

house seitan, tomato, tempeh bacon,
kale, mushroom, Follow Your Heart
Provolone, chipotle mayo, multigrain
bread, pickles upon request (nf)

13

BÁNH MI SANDWICH

marinated tofu, kimchi aioli, pickled
radish & carrot, jalapeño, greens,
cilantro, scallion, French sandwich roll,
pickles upon request (nf)

12

SUMMER KALE & BERRY SALAD

roasted asparagus, toasted almonds,
red onion, quinoa, avocado,
blackberry & ginger balsamic
vinaigrette (gf/sf/with nf option)

12

CV SLAMMER

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

12

kids

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

KID'S STACK 2 chocolate chip pancakes
w/ maple syrup & fresh fruit (nf)-6

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, pickles
upon request (nf)

13

THAI RICE NOODLE BOWL

greens, carrot, cucumber, fresh herbs,
crispy tofu, sweet & salty mushrooms,
Thai peanut dressing (gf)

12

ASPARAGUS CARBONARA

(only available after 4pm)

fettuccine pasta, cherry tomato,
garlic, onion, almond ricotta
& “egg” cream sauce, pea,
shiitake bacon, basil (sf option)

excluded from CV experience

15

dessert

COOKIE À LA MODE

warm cookie of your choice,
vanilla ice cream,
chocolate/caramel drizzle-6
(or select different bakery item for upcharge)

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

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 ABOUT FLAVORS

coffee 12oz. \$2.5 / 16oz. \$3.25

cold brew 12oz. \$3 / 16oz. \$3.5

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



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

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

orange dreamsicle
orange, orange juice, orange zest,
soy yogurt, chia seeds

other

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

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

seasonal lemonade
12oz. \$3 / 16oz. \$3.75

Martinelli apple juice \$1.75

Maine Root ginger beer
or root beer \$3

Mountain Valley
sparkling water \$3

San Pellegrino \$1.5
(inquire for flavors)

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

superfood lattés

SEASONAL OFFERINGS POSTED ON BEVERAGE BOARD AT THE COUNTER

bulletproof 12oz. \$6.5 / 16oz. \$8.5
coconut oil, steamed house cashew milk, 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**

golden milk latté 12oz. \$6 / 16oz. \$8
turmeric, steamed house cashew milk,
cinnamon, ginger, black pepper
**powerful anti-inflammatory & anti-bacterial properties,
good treatment for indigestion**

milkshakes

16oz. \$8

chocolate
vanilla
strawberry

chocolate PB
cookies & cream
banana

Yes! Everything is vegan—free of animal products and byproducts. 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

CAFÉ 216-221-0201

(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