

# CLEVELAND VEGAN

organic scratch kitchen cuisine



## starters

**CHEESY CAULIFLOWER DIP**  
w/house garlic flatbread  
(sf/nf/gf- fresh veggies)  
7

**PEACH COBBLER HALF STACK**  
buttermilk pancake, granola  
clusters, sweet ricotta, peach  
compote, +1 maple syrup  
7

**STRAWBERRY & CREAM  
BREAKFAST PARFAIT**  
house cashew yogurt, berry jam,  
granola clusters (gf/sf)  
6

**BLT TOAST**  
local greens, tomato, almond  
ricotta, shiitake bacon,  
sourdough or gf bread+1  
6

**SWEET RICOTTA TOAST**  
berry jam, fresh fruit, granola,  
on sourdough or gf bread +1 (sf)  
6

**LOADED NACHOS**  
cashew cheese, black beans,  
southwest tofu crumble, sriracha  
lime slaw, avocado, tomato corn  
salsa, sour cream, lettuce, tortilla  
chips, jalapeños upon request (gf)  
9

**BISCUITS & JAM**  
w/ berry jam (nf)  
4

## small plates

**HERBED LENTIL SAUSAGE PATTIES**  
two patties, chipotle mayo (gf/nf)  
5

**HASH BROWNS**  
w/ house ranch, +1 cashew  
cheese (gf/nf w/sf option)  
6

**CRISPY TOFU TACOS**  
avocado, sriracha lime slaw,  
tomato corn salsa, roasted  
pepitas (nf w/gf option)  
8

**MAC N' CHEESE**  
cashew cheese, kale,  
shiitake bacon  
7

**SOUTHWEST TOFU SCRAMBLE**  
onion, pepper, kale (nf/gf)  
6

**BEET & BASIL SALAD**  
almond ricotta, carrot,  
balsamic glaze (gf/sf)  
6

**GRILLED CHEESE**  
provolone, sourdough bread  
(nf/sf)  
6

**LOADED GRILLED CHEESE**  
provolone, tempeh bacon,  
tomato, sourdough bread (nf)  
8

## large plates

**BREAKFAST SANDWICH**  
house omelet, tempeh bacon, kale,  
avocado, sprouts, chipotle mayo,  
homemade English muffin or gf  
bread +1.5 (nf/gf bread)  
13

**PEACH COBBLER FULL STACK**  
buttermilk pancake, granola  
clusters, sweet ricotta, peach  
compote, +1 maple syrup  
12

**BISCUITS & GRAVY**  
homemade biscuits,  
seitan crumble, pepper gravy  
12

**BREAKFAST QUESADILLA**  
southwest tofu crumble, onion,  
peppers, shiitake bacon, hash  
brown, cheddar cheese, tomato  
corn salsa, sour cream,  
local greens (nf/gf option)  
13

**CV SLAMMER**  
house omelet, lentil patty, hash  
brown, onion, kale, pepper gravy,  
sourdough or gf bread +1  
12

**SAUSAGE EGG & CHEESE SANDWICH**  
lentil patty, house omelet,  
provolone, chipotle mayo, English  
muffin or gf bread +1.5 (nf)  
9

### BÁNH MI

marinated crispy tofu,  
kimchi, jalapeño, greens, cilantro,  
scallion, chipotle mayo, French  
sandwich roll, pickles upon  
request (nf/gf option)  
12

**THAI RICE NOODLE BOWL**  
local greens, carrot, cucumber,  
sweet & salty mushrooms, fresh  
herbs, crispy tofu, Thai peanut  
dressing (gf)  
12

**CLASSIC GYRO**  
house seitan, greens, tzatziki  
sauce, tomato, onion, house  
flatbread, pickles upon request (nf)  
13

**FRENCH DIP**  
house seitan, provolone, onions,  
peppers, sweet & salty  
mushrooms, au jus,  
French sandwich roll  
pickles upon request (nf)  
13

**CHICKEN BACON RANCH SALAD**  
local greens, carrot, cucumber,  
cabbage, "chicken" fried tofu,  
shiitake bacon, tomato, cheddar  
cheese, ranch (gf/nf)  
13

**CHICKPEA MARSALA**  
**(only available after 4pm)**  
chickpea cutlet, fettuccine,  
kale, almond ricotta,  
mushroom marsala sauce  
15



## sides

**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

**HOMEMADE BISCUIT, ENGLISH MUFFIN  
OR SOURDOUGH**  
w/ butter (nf) 3

**TEMPEH BACON** (nf/gf) 2

**YOGURT & GRANOLA CLUSTERS** (sf/gf) 5

**PANCAKES**  
plain, blueberry, or chocolate chip  
w/ mape syrup (nf) 6

gf = gluten free

sf = soy free

nf = nut free

Please speak with your server regarding dietary restrictions or questions about the menu. Our kitchen & bakery are not free of gluten, nuts, or soy. We cannot guarantee there is no cross contamination in items, but will take care extra precaution in the preparation of all menu items.

## 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

**cappucino** 12oz. \$3.5

**americano** 12oz. / 16oz. \$2.5

**mocha** 12oz. \$4.5 / 16oz. \$5.5

**hot cocoa** 12oz. \$3 / 16oz. \$4

**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, lavender



## 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

**blueberry lemon  
breakfast smoothie**  
blueberry, lemon, oats, banana,  
yogurt, maple syrup, granola topping

## other

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

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

**house lemonade**  
12oz. \$3 / 16oz. \$3.75

**Martinelli apple juice** \$2.5

**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 latté** 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 latté** 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

|   |  |
|---|--|
| <b>chocolate<br/>vanilla<br/>strawberry</b> | <b>chocolate PB<br/>cookies &amp; cream<br/>banana</b> |
|---|--|

***Yes! Everything is vegan—free of animal products and byproducts. All of our ingredients are not exclusively organic; however we make a considerable effort to source and provide the majority of our menu from organic and local sources.***

TUESDAY-FRIDAY 8am—9pm  
SATURDAY 9am—9pm  
SUNDAY 9am—3pm

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

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

## dessert

### COOKIE À LA MODE

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

*Cleveland Vegan is a full-service bakery. We offer all occasion cakes and desserts, wedding cake service and a walk-in bakery with cakes, cookies, bars, pastry, donuts, gluten-free items, raw bakery and more. Our full bakery menu can be found at [clevelandvegan.com](http://clevelandvegan.com).*

## - Our Story -

Founded in 2012, Cleveland Vegan began its operation as a catering company.

Laura Ross & Justin Gorski, founders of Cleveland Vegan never imagined their little catering company would grow into what it is today. With over 35 staff and growing, what makes their food, service & experience exceptional is the incredible team behind it all. Cleveland Vegan is still a full-service catering company along with the cafe and bakery.

Thank you for all of your support!

Learn more - [clevelandvegan.com](http://clevelandvegan.com)

Follow us on Facebook & Instagram

Cafe - 216-221-0201