

CLEVELAND VEGAN



brunch menu 9am-3pm



sides

starters

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

MAPLE GLAZED BRUSSELS SPROUTS
(nf, sf, gf*)
6

PUMPKIN ROLL HALF STACK
buttermilk oat pancake, pumpkin
cream cheese, granola, brown
sugar, cinnamon butter
+1 maple syrup
7

FALL HARVEST PARFAIT
house cashew yogurt, apple
butter, cinnamon walnut granola
(gf/sf)
6

AVOCADO BLT TOAST
greens, tomato, avocado,
shiitake bacon, sourdough
or +1 gf bread (nf)
6

CARROT LOX
marinated carrot, almond ricotta,
dill, red onion, capers,
sourdough or +1 gf bread
6

LOADED NACHOS
cashew cheese, black beans,
southwest tofu crumble,
sweet vinegar slaw, avocado,
tomato salsa, sour cream, lettuce,
tortilla chips (gf)
9

BISCUIT & APPLE BUTTER (nf)
4

small plates

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

CRISPY POTATOES
w/ house ranch
(gf & sf options/nf)
+1 cashew cheese
6

CRISPY TOFU TACOS
avocado, sweet vinegar slaw,
tomato salsa, chipotle mayo
roasted pepitas (nf w/gf option)
8

FALL CAESAR SALAD
shaved brussels sprouts,
kale, red cabbage, parmesan,
apple, roasted pepitas,
cashew caesar dressing (gf)
6

SOUTHWEST TOFU SCRAMBLE
onion, sweet potato, kale (nf/gf)
6

BROCCOLI CHEESE SOUP (gf)
6

CHICKEN NOODLE SOUP (nf)
5

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, tomato, avocado, sprouts,
chipotle mayo, homemade english
muffin or +1.5 gf bread
(nf/gf option)
13

PUMPKIN ROLL FULL STACK
buttermilk oat pancake, pumpkin
cream cheese, granola, brown
sugar, cinnamon butter
+1 maple syrup
12

BREAKFAST QUESADILLA
house omelet, onion, peppers,
shiitake bacon, crispy potatoes,
cheddar cheese, tomato salsa,
sour cream, greens
(gf option)
13

IRISH HASH
house omelet, seitan corned beef,
crispy potatoes, onion, cabbage,
kale, zesty 1,000 island, rye bread
(nf, gf option +1)
13

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

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

THAI RICE NOODLE BOWL
greens, carrot, cucumber, sweet &
salty mushrooms, crispy tofu,
thai peanut dressing (gf option)
12

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

CLASSIC REUBEN
house corned beef seitan, sweet
kraut, provolone, rye bread,
1,000 island dressing (nf)
13

CHICKEN BACON RANCH SALAD
greens, carrot, cucumber,
sweet potato, cabbage, chicken
fried tofu, shiitake bacon, cheddar
cheese, ranch (gf option/nf)
13

KIMCHI BLISS BOWL
marinated crispy tofu, brown rice,
sweet potatoes, broccoli sprouts,
cabbage, kimchi aioli
(nf w/ gf option)
13

FRUIT BOWL (gf/nf/sf) 5

SWEET VINEGAR SLAW (gf/nf) 3

CRISPY TOFU (nf/gf option) 2

SAUTEED VEGGIES (gf/nf/sf) 3

RAW VEGGIES (gf/nf/sf) 3

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

TEMPEH BACON (nf/gf) 2

YOGURT & GRANOLA (sf/gf) 5

PANCAKES
plain, chocolate chip
w/ maple 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 extra care in the preparation of all menu items.

~organic scratch kitchen cuisine~

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. \$4

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

extra espresso shot \$1.5

MILK OPTIONS

soy, almond, oat or
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

apple cider

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

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

chocolate

vanilla

strawberry

chocolate PB

cookies & cream

banana

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-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.

CONTACT: CLEVELANDVEGAN@GMAIL.COM

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.

- 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

Follow us on Facebook & Instagram

Cafe - 216-221-0201