



# CLEVELAND VEGAN

## seasonal specials



### BRUNCH 9AM-3PM

#### CARAMELIZED BANANA PANCAKES

cinnamon oat pancakes, caramelized banana compote, toasted almonds, +1 maple syrup (nf option)  
full 12 / half 6

#### CRAB CAKE BENEDICT PLATE

tofu egg, spinach, zesty hollandaise, house made crab cake, dill, English muffin with side breakfast potatoes  
16

#### TURKEY MELT

house turkey seitan, tempeh bacon, kale, tomato, cheese, chipotle mayo, sourdough, pickles upon request (nf)  
14

#### HERB LENTIL SAUSAGE PATTIES

two patties, chipotle mayo (gf, nf)  
6

#### SWEET RICOTTA TOAST

sweet almond ricotta, banana, toasted almonds, maple drizzle, sourdough, gf bread +1 (sf)  
7

#### ROASTED WINTER BOWL

marinated tempeh, seasoned quinoa, broccoli, butternut squash, kale, avocado, zesty dill aioli (gf, nf)  
14

#### CHEESY POTATO SKINS

shiitake bacon, sour cream, scallions (nf, gf)  
7

### DINNER 3PM-9PM

#### TURKEY MELT

house turkey seitan, tempeh bacon, kale, tomato, cheese, chipotle mayo, sourdough, pickles upon request (nf)  
14

#### CHEESY POTATO SKINS

shiitake bacon, sour cream, scallions (nf, gf)  
7

#### PLAIN FRIES

w/ chipotle mayo (nf, gf, sf option)  
+1 cashew cheese (not nf)  
6

#### LOADED CHORIZO CHILI FRIES

house chorizo chili, cheese, sour cream, scallions (nf, gf option)  
11

#### CHORIZO CHILI

sour cream, scallions, cheese (nf, gf option)  
6

#### BBQ SEITAN SANDWICH

shaved house seitan, onions, peppers, creamy slaw, chipotle mayo, pickles upon request (nf)  
14

#### CHICKEN FRIED STEAK PLATE

house seitan cutlet, mashed potatoes, white pepper gravy, broccoli  
16

#### CRAB CAKES

hearts of palm, nori, onion, garlic, dill, w/ side zesty dill aioli (nf)  
7

## SEASONAL DRINKS

see regular menu for full beverage listing

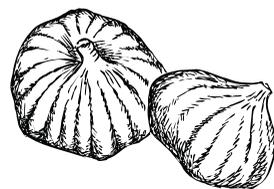
#### CHOCOLATE COVERED STRAWBERRY MILKSHAKE

strawberry milkshake with chocolate sauce topped with freeze dried strawberries and chocolate drizzle, 16oz. \$8.5

#### BLUE MIST LATTÉ

blueberry hibiscus white tea from Storehouse Tea, lavender syrup, choice of steamed milk, 12oz. \$5.5 / 16oz. \$6.5

# CLEVELAND VEGAN



all day menu 9am-9pm



## starters

BUFFALO CAULIFLOWER DIP  
w/ flatbread  
(sf/nf/gf- fresh veggies)  
8

TOFU WINGS  
ranch, celery, choice of BBQ  
or buffalo, (nf/gf)  
11

AVOCADO BLT TOAST  
greens, tomato, avocado,  
shiitake bacon, sourdough  
or +1 gf bread (nf)  
6.5

SOUTHWEST TOFU SCRAMBLE  
w/onion, kale, cabbage  
(nf/gf)  
6

LOADED NACHOS  
cashew cheese, black beans,  
southwest tofu crumble,  
sriracha lime slaw, avocado,  
tomato/corn salsa, sour cream,  
lettuce, tortilla chips (gf)  
10

BROCCOLI CHEESE SOUP (gf)  
6

## bowls/salads

THAI RICE NOODLE BOWL  
greens, carrot, cucumber, sweet  
& salty mushrooms, crispy tofu,  
thai peanut dressing (gf)  
13

CHICKEN BACON RANCH SALAD  
greens, carrot, cucumber,  
cabbage, chicken fried tofu,  
shiitake bacon, cheddar cheese,  
ranch (nf/gf)  
13.5

CAESAR SALAD  
croutons, apple, cabbage,  
pepitas, cashew Caesar dressing  
(gf option)  
6

CV SLAMMER  
house omelet, lentil patty, crispy  
potatoes, onion, kale, pepper  
gravy, sourdough or gf bread +1  
(gf option)  
13



## sandwiches

BREAKFAST SANDWICH  
house omelet, tempeh bacon,  
kale, tomato, avocado,  
chipotle mayo, homemade  
English muffin or gf bread  
+1.5 (nf)  
13.5

CLASSIC GYRO  
house seitan, greens, tzatziki  
sauce, tomato, onion,  
flatbread, pickles upon  
request (nf)  
13.5

FRIED CHICKEN SANDWICH  
house cutlet, creamy slaw,  
greens, chipotle mayo,  
pickles upon request (nf)  
14

GRILLED CHEESE  
provolone, sourdough bread  
(nf/sf) tempeh +2  
6

BACON, EGG & CHEESE SANDWICH  
tempeh bacon, house omelet,  
provolone, chipotle mayo,  
English muffin or gf bread  
+1.5 (nf)  
9

## CV classics

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

BREAKFAST QUESADILLA  
house omelet, onion,  
peppers, tempeh bacon,  
crispy potatoes, cheddar  
cheese, tomato/corn salsa,  
sour cream, greens  
(nf/gf option)  
14

BISCUITS & GRAVY  
homemade biscuits,  
lentil sausage crumble,  
pepper gravy  
12.5

PANCAKES  
plain buttermilk, chocolate  
chip, or banana w/ maple  
syrup and butter (nf)  
6/pancake

## sides

CRISPY BREAKFAST POTATOES  
9am-3pm  
w/ house ranch  
(gf/nf/sf option)  
+1 cashew cheese (not nf)  
6

FRUIT BOWL (gf/nf/sf) 5

SRIRACHA LIME SLAW (gf/nf) 4

CRISPY TOFU (nf) 3

SAUTEED VEGGIES (gf/nf/sf) 3

RAW VEGGIES (gf/nf/sf) 3

BISCUIT, TOAST, ENGLISH MUFFIN  
w/ butter (nf) 3

TEMPEH BACON (nf/gf) 2.5

SHIITAKE BACON (nf/gf)  
2oz./3.5

*~organic scratch kitchen cuisine~*

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.

## coffee + tea

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

**coffee** 12oz. \$3 / 16oz. \$3.75

**cold brew** 12oz. \$4 / 16oz. \$5

**espresso** \$2.5 for two shots

**latté** 12oz. \$4 / 16oz. \$5

**cappuccino** 12oz. \$4

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

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

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

**hot tea** \$3

**iced tea** 12oz. \$3 / 16oz. \$3.75

**chai tea latté** 12oz. \$4.5 / 16oz. \$5.5

**London fog latté**

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

**extra espresso shot** \$1.5

MILK OPTIONS

soy, almond, oat or  
house cashew milk

HOUSE SYRUPS +\$0.50

caramel, vanilla, almond, lavender



## smoothies

12oz. \$7 / 16oz. \$8.5

add organic pea protein powder \$1.25

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

**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

**the greens of paradise**  
pineapple, mango, coconut water,  
spinach, agave, lime  
(12oz. \$7.5 / 16oz. 9)

## 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

**Boylan Cream Soda** \$3

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

See beverage cooler for more drink options

## superfood lattés

SEASONAL OFFERINGS POSTED ON BEVERAGE BOARD AT THE COUNTER

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

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

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

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

**superfood beetroot latté** 12oz. \$6 / 16oz. \$8  
beetroot powder, ginger, cardamom, maple syrup,  
steamed milk of choice  
*\*powerful antioxidant, anti-inflammatory, rich in vitamins & minerals\**

## 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—\$7  
(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)**

**Please follow us on  
Facebook & Instagram**

**Cafe - 216-221-0201**