



seasonal specials

BRUNCH 9AM-3PM

STRAWBERRY NUTELLA PANCAKES

buttermilk oat pancakes, house made nutella, strawberry compote, hazelnut granola, +1 maple syrup
full 12 / half 6

LOX BENEDICT PLATE

Yo Egg poached egg, almond ricotta, marinated carrot lox, cashew hollandaise, onion, dill, capers, English muffin with side breakfast potatoes (gf option)
17

CHIPOTLE POTATO SKINS

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

BÁNH MÌ

crispy marinated tofu, chipotle mayo, kimchi, cilantro, jalapeño, scallions, French sandwich roll, pickles upon request (nf, gf option)
14

IRISH HASH

house omelet, seitan corned beef, crispy potatoes, onion, kale, cabbage, 1,000 island, rye bread (nf)
14

CARROT LOX

marinated carrots, almond ricotta, dill, capers, red onion, sourdough, +1 gf bread
7

CLASSIC REUBEN

house corned beef seitan, sweet kraut, provolone, rye bread, 1,000 island, pickles upon request (nf)
14

LOADED CHILI

scallion, cheese, sour cream (nf, gf, sf option)
5

DINNER 3PM-8PM

CHIPOTLE POTATO SKINS

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

CRAB CAKES

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

PLAIN FRIES

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

CHILI CHEESE FRIES

house made chili, cheese, sour cream, scallions (nf, gf, sf option)
12

CLASSIC PICCATA PASTA

chickpea cutlet, lemon butter sauce, capers, spinach, almond ricotta, parmesan (nf option)
16

CLASSIC REUBEN

house corned beef seitan, sweet kraut, provolone, rye bread, 1,000 island, pickles upon request (nf)
14

LOADED CHILI

scallion, cheese, sour cream (nf, gf, sf option)
5

MAC & CHEESE

house cheese sauce, pasta, kale, onions
8
add house cutlet +4
add chili +3

SEASONAL DRINKS

see regular menu for full beverage listing

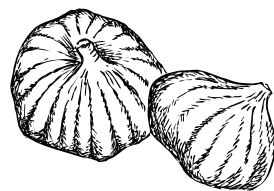
IRISH CREAM LATTÉ

house made Irish cream syrup (contains almonds), espresso, choice of milk, 12oz. \$4.5 / 16oz. \$5.5

CHOCOLATE COVERED STRAWBERRY MILKSHAKE

strawberry milkshake, chocolate sauce, topped with freeze-dried strawberry & chocolate drizzle 16oz. only \$8.5

CLEVELAND VEGAN



all day menu

sandwiches

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

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

FRIED CHICKEN SANDWICH
house cutlet, creamy slaw, lettuce, 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
(nf w/ gf option +1.5)
9

bowls/salads

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

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

CAESAR SALAD
lettuce, croutons, shiitake bacon, parmesan, Caesar dressing (nf w/ gf option)
add house seitan cutlet +4
7

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



starters

BUFFALO CAULIFLOWER DIP
w/ flatbread
(sf/nf/gf option)
8

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

AVOCADO BLT TOAST
lettuce, 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

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, lettuce (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
w/ house ranch (gf/nf/sf option)
+1 cashew cheese (not nf)
6

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

FRUIT BOWL (gf/nf/sf) 5

SRIRACHA LIME SLAW (gf/nf) 4

CRISPY TOFU (gf/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

cappucino 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

PLANT BASED  SINCE 2012

CLEVELAND VEGAN

CAFE ▾ BAKERY ▾ CATERING

smoothies

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

add organic pea protein powder \$1.25

creamy strawberry & banana
strawberry, banana, dates, milk

chocolate charge-up

choice of milk, chocolate sauce,
banana, peanut butter, flax seeds,
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 \$3.5

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 (caffeine-free)
**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 (caffeine-free)
**powerful anti-inflammatory & anti-bacterial properties,
good treatment for indigestion**

beetroot latté 12oz. \$6 / 16oz. \$8
beetroot powder, ginger, cardamom, maple syrup,
steamed milk of choice (caffeine-free)
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—8pm , SUNDAY 9am—3pm

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.

- 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 40 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

**Please follow us on
Facebook & Instagram**

Cafe - 216-221-0201