

CLEVELAND VEGAN



starters

CHEESY POTATO SKINS

shiitake bacon, sour cream, scallion, (nf, gf)

7

TOFU WINGS

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

11

LOADED NACHOS

cashew cheese, black beans, house seitan chorizo, napa slaw, tomato/corn salsa, cilantro lime crema, lettuce, tortilla chips (gf option), sub fries +2

12

MUSHROOM TOAST

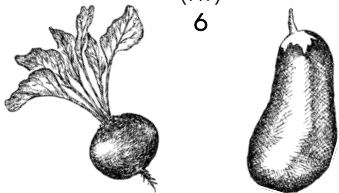
almond ricotta, sweet & salty mushroom, sourdough, gf bread +1

6

CHICKEN NOODLE SOUP

(nf)

6



Guest wifi password:
clevelandvegan

brunch

CLASSIC BENEDICT PLATE

2 Yo Egg poached eggs, "ham" seitan, cashew hollandaise, scallion, English muffin with side breakfast potatoes (gf option)

17

CHOCOLATE CHERRY PANCAKES

spiced cherry compote, streusel topping, chocolate orange syrup, +1 maple syrup (nf) half 7 / full 12

PANCAKES

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

6 / pancake

CHORIZO BREAKFAST BURRITO

seitan chorizo, house omelet, crispy potatoes, cheese, onion, peppers, tomato/corn salsa, cilantro lime crema, jalapenos (nf)

15

BIG BREAKFAST SANDWICH

house omelet, tempeh bacon, kale, tomato, avocado, chipotle mayo, provolone cheese, house English muffin, side of fresh fruit, gf bread +1.5 (nf)

14

CV SLAMMER BOWL

house omelet, house "ham" seitan crumble, crispy potatoes, onion, kale, pepper gravy, sourdough GF bread +1 (gf option)

16

BISCUITS & GRAVY

homemade biscuits, house "ham" seitan crumble, pepper gravy

12

handhelds

**ADD FRIES TO ANY SAMMY +4
PICKLES AVAILABLE UPON REQUEST*

CLASSIC GYRO

house seitan, lettuce, tzatziki sauce, tomato, onion, flatbread (nf)

14

FRIED CHICKEN SANDWICH

house chicken cutlet, napa slaw, lettuce, chipotle mayo, (nf)

14

PATTY MELT

house burger patty, grilled onion, American cheese, rye bread (nf)

15

CLASSIC CUBAN

house "ham" seitan, pulled "pork" trumpet mushroom, Dijon aioli, pickle, provolone, house Cuban roll (nf)

14

SPICY CHICKEN SANDWICH

house chicken cutlet, lettuce, pickles, ranch (nf)

14

CRISPY TOFU TACOS

two flour tortillas, avocado, napa slaw, tomato/corn salsa, pepitas (nf w/ gf option)

8

GRILLED CHEESE

provolone, sourdough or rye bread (nf/sf) tempeh +2, house "ham" seitan +3

6

bowls

THAI RICE NOODLE BOWL

lettuce, carrot, cucumber, sweet & salty mushrooms, crispy tofu, Thai peanut dressing (gf)

13

CHICKEN BACON RANCH SALAD

chicken fried tofu, shiitake bacon, cheddar cheese, lettuce, carrot, cucumber, cabbage, ranch (gf/nf)

14

CAESAR SALAD

lettuce, croutons, shiitake bacon, parmesan, Caesar dressing (nf w/ gf option)

add house cutlet +4

7

BBQ BOWL

shredded trumpet mushrooms, sweet potatoes, napa slaw, pickled veggies, quinoa, pepitas, white BBQ sauce (gf/nf)

13

sides

CRISPY BREAKFAST POTATOES

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

6

FRIES

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

6

HOMEMADE BISCUIT, ENGLISH MUFFIN, OR SOURDOUGH

w/ butter or spiced cherry compote (nf)

3

FRUIT (gf/nf/sf) 6

NAPA SLAW (gf/nf) 4

RAW VEGGIES (gf/nf/sf) 3

SAUTÉED VEGGIES (gf/nf/sf) 4

CRISPY TOFU (gf/nf) 3

SHIITAKE BACON (nf/gf) 2oz 3.5

TEMPEH BACON (nf/gf) 3

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

FROZEN FRAPPE 16oz. \$8

espresso, ice cream, flavor of choice (mocha, chai, or caramel)

EXTRA ESPRESSO SHOT \$1.5

milk options

soy, almond, oat

house syrups +\$0.50

caramel, vanilla, almond, lavender, brown sugar cinnamon

PLANT BASED ✦ SINCE 2012

CLEVELAND VEGAN

CAFE ✦ BAKERY ✦ CATERING

smoothies

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

add organic pea protein powder \$1.50

CREAMY STRAWBERRY & BANANA

strawberry, banana, maple syrup, milk

CHOCOLATE CHARGE-UP

choice of milk, chocolate sauce, banana, peanut butter, flax seeds, 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 \$7

(inquire for rotating 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

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

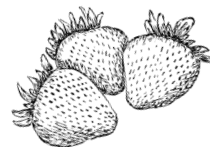
maca powder, agave, steamed milk of choice (caffeine-free)
provides adrenal, thyroid, and hormonal balance as well as a natural energy boost

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

BETROOT 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 by-products. All 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 INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

CONTACT: CLEVELANDVEGAN@GMAIL.COM

dessert

COOKIE À LA MODE \$7

warm cookie of your choice, vanilla ice cream, chocolate/caramel drizzle

(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, operating 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