



cleveland vegan summer dinner

SATURDAY, JULY 22nd

FOUR COURSE DINNER with seatings at 5pm and 7pm
\$40 PER PERSON reservations and pre-payment required
you are welcome to bring your own beer or wine.

COURSE ONE

street corn
with cilantro lime crema
and cashew parmesan (gf)

or

**spinach & artichoke
stuffed mushrooms** (gf)

COURSE THREE

build your own burger
house seitan and barley patty on a
homemade challah roll with
sweet potato poutine on the side
(inquire for gf option)

your choice of toppings: tempeh bacon, avocado,
lettuce, tomato, sautéed kale, caramelized onion,
asian slaw, creamy sriracha slaw, sautéed
mushrooms, dill pickle, cheez sauce, garlic chili
aioli, chipotle aioli, ranch, ketchup, dijon mustard

COURSE TWO

bbq chickpea salad
fresh corn, cucumber, grape tomato,
red onion, red pepper cream,
cilantro lime vinaigrette (gf)

or

power greens salad
black eyed peas, roasted purple
cabbage, kale, onion, garlic,
carrot, quinoa, lemon vinaigrette (gf)

COURSE FOUR

cherry pie à la mode
with a hearty scoop of
soy vanilla ice cream

or

s'mores sandwich
classic s'more with
homemade marshmallows,
gf graham crackers,
chocolate bar (gf)

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