

# CLEVELAND VEGAN

*organic scratch kitchen cuisine*

[ For the CV experience, select 1 item from each course—\$21. All items available a la carte. ]

gf = gluten free, sf = soy free, nf = nut free

please speak with your server if you have any dietary restrictions or questions about the menu

## one

**HOMEMADE BAGEL & SCHMEAR**  
jalapeño schmear (nf) or garlic herbed  
4

**BUFFALO CAULIFLOWER DIP**  
w/ house garlic flatbread  
(sf/nf) (or fresh veggies gf)  
5

**SEASONAL FRUIT BOWL** (gf/sf/nf)  
5

**BRUSSELS n' BACON**  
sweet and salty Brussels sprouts,  
maple, apple cider shiitake  
mushrooms (gf/nf)  
6

**MINI S'MORES FRENCH TOAST**  
homemade challah, graham cracker  
crumble, marshmallow, chocolate chips,  
coconut whip, +1 for maple syrup  
6.5

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

**CHUNKY MONKEY OATS**  
peanut butter oats, chia seeds, coconut,  
banana, chocolate chips (gf)  
6

## kids

**APPLE BUTTER SAMMY**  
apple butter and banana sandwich  
w/ veggies and ranch,  
+1 for gf bread (nf)  
5.5

## two

**ROASTED CORN CHOWDER**  
carrot, celery, peppers,  
onion, cashew cream (gf/sf)  
6

**FRENCH ONION SOUP**  
caramelized onion, garlic, miso, house  
mozzarella, baguette (nf option)  
7

**HASH BROWNS**  
house ranch (gf/nf)  
5

**CHEEZY POTATO HASH**  
sautéed onions, cheez sauce (gf)  
6.5

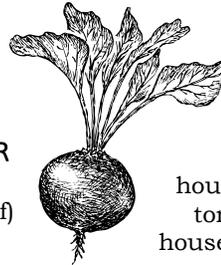
**PUMPKIN FRENCH TOAST BAKE**  
cream cheez frosting, streusel topping,  
coconut whip, +1 maple syrup  
6

**JUNIOR SCRAMBLE**  
house omelet, seasonal veggies (gf/nf)  
6

**CLASSIC MAC n' CHEEZ BAKE**  
broccoli, onion, butternut squash, cashew  
cream, seasoned breadcrumbs (gf option)  
7

**BETA CAROTENE SALAD**  
greens, beet, carrot, orange, sesame seed,  
oil free lime vinaigrette (gf/nf/sf)  
6

**BAGEL & CARROT LOX**  
marinated carrot, almond ricotta, dill,  
horseradish, red onion, capers,  
housemade bagel or gf bread +1  
6



## three

**BREAKFAST SANDWICH**  
house omelet, tempeh bacon, kale,  
tomato, sprouts, chipotle mayo,  
housemade bagel or gf bread +1.5 (nf)  
12

**BISCUITS & GRAVY**  
homemade biscuits,  
house seitan, pepper gravy  
12

**S'MORES FRENCH TOAST**  
homemade challah, graham cracker  
crumble, marshmallow,  
chocolate chips, coconut whip,  
+2 for maple syrup  
13

**RED CURRY NOODLE**  
crispy tofu, sweet potato, carrot,  
cauliflower, broccoli (gf/nf)  
13

**CREAMY SHIITAKE BENEDICT**  
cashew egg, shiitake bacon, tomato,  
kale, red pepper cream sauce, sprouts,  
house English muffin or gf bread +1  
13

**MEATBALL SUB**  
house marinara, tempeh, peppers,  
onions, cashew parm, French roll  
13

+ .75 RANCH/CHIPOTLE OR SRIRACHA MAYO/  
CREAMY POPPY SEED DRESSING/LIME VINAIGRETTE  
APPLE BUTTER/SCHMEAR/EARTH BALANCE

+1 SALSA/ +1.5 CRISPY TOFU/ +3 SAUTEED VEGGIE

+2 CHEEZ SAUCE/RED PEPPER CREAM SAUCE  
MAPLE SYRUP/NOODLES/BISCUIT/TOAST/FLATBREAD  
TEMPEH BACON/FRESH VEGGIE

### CV MELT

house patty w/ barley, vital wheat  
gluten, kale, mushroom, onion, garlic,  
cashew cheez, rye bread, pickles  
13

### STEW n' DUMPLINGS

root vegetables, cabbage, onion, garlic,  
white beans, red pepper crema  
13

### BREAKFAST QUESADILLA

house omelet, onions, peppers,  
shiitake bacon, breakfast potatoes,  
cheez sauce, pico, sour cream,  
romaine (gf option)  
13

### CLASSIC GYRO

house seitan, greens, tomato, onion,  
tzatziki sauce, house flatbread (nf)  
13

### BBQ TOFU TACOS

romaine, sriracha slaw, pineapple  
salsa, radish, toasted pepitas  
(nf/gf option)  
12

### CV HARVEST SALAD

greens, almond ricotta, grilled  
butternut squash, apple, pistachio,  
quinoa, poppy seed dressing (gf)  
12

**add-ons**  
**+ sides**

## coffee

FROM RISING STAR  
COFFEE ROASTERS

- coffee** 12oz. \$2.5 / 16oz. \$3.25
- espresso** \$2.5 for two shots
- latté** 12oz. \$4 / 16oz. \$5
- cappucino** 12oz. \$3.5
- americano** 12oz. / 16oz. \$2.5
- mocha** 12oz. \$4.5 / 16oz. \$5.5
- hot cocoa** 12oz. \$3 / 16oz. \$4
- extra espresso shot** \$1.5

## smoothies

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

**the great pumpkin pie** banana,  
house mylk, spices, yogurt,  
coconut whip

**harvest chai** local apples,  
bananas, almond mylk, chai  
concentrate, vanilla, chia seeds

**the greens of paradise** pineapple,  
mango, coconut water, spinach,  
agave, lime, topped w/ shredded  
coconut

**chocolate charge up**  
chocolate almond mylk, banana,  
PB, flax, espresso shot

## tea

FROM LOCAL  
STOREHOUSE TEA COMPANY,  
PLEASE INQUIRE FOR FLAVORS

- 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

MYLK OPTIONS  
soy, almond, rotating house mylk +\$1

COFFEE CREAMER  
organic soy, organic coconut

HOUSE SYRUPS  
caramel, vanilla +\$.50

## superfood lattés

(ONLY AVAILABLE HOT, SEASONAL OFFERINGS  
POSTED ON BEVERAGE BOARD AT THE COUNTER)

**bulletproof** 12oz. \$6.5 / 16oz. \$8.5  
coconut oil with steamed house mylk and espresso  
*\*metabolism, immune system, and energy booster\**

**acai berry** 12oz. \$6 / 16oz. \$8  
acai berry powder, vanilla syrup, steamed house mylk  
*\*acai berries are powerful antioxidants, aid heart and  
respiratory health and improve cognition\**

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

## other

**cold-pressed juice**  
**by Fruit Vibe** \$6.5  
**apple cider**

12oz. \$2.5 / 16oz. \$3.25

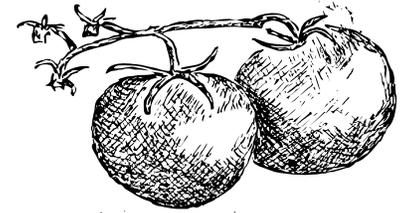
**old city soda** \$3

**kombucha**  
**by Bearded Buch** \$4



## dessert

Our bakery case is always full of  
decadent treats – cakes, cookies,  
bars, muffins, donuts, gluten free,  
raw, all kinds! **Check them out!**



*Yes! Everything is vegan—free of animal products and  
by-products. CV uses organic ingredients in just about every  
single item we prepare. Our menu changes with the seasons.*

TUESDAY-FRIDAY 7-4, SATURDAY & SUNDAY 9-3.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

CLEVELAND VEGAN CATERERS. WWW.CLEVELANDVEGAN.COM

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