

CLEVELAND VEGAN

organic scratch kitchen cuisine

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

one

HOMEMADE BAGEL & SCHMEAR
herbed garlic schmear
4

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

SEASONAL FRUIT BOWL (gf/sf/nf)
5

BROCCOLI n' BACON
shiitake mushrooms (gf/nf)
6

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

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

MOCHA OVERNIGHT OATS
cocoa powder, coffee, banana,
maple syrup, ginger, cacao nibs (gf/sf)
6

HALF STACK
oat pancakes, caramelized banana
walnut compote, coconut whip,
+1 for maple syrup
6

kids

SHORT STACK
chocolate chip pancakes
w/ maple syrup & fresh fruit
5.5

two

MASHED POTATO CAKES
house ranch (gf/nf)
5

CHEEZY POTATO CAKES
sautéed onion, cheez sauce (gf)
6.5

AVOCADO TOAST
shiitake bacon, cherry tomato,
cashew parmesan, sprouts,
multigrain or gf bread +1
6

CREAMY BROCCOLI & CHEEZ SOUP
carrot, onion, celery (gf)
6

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

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

CLASSIC MAC n' CHEEZ BAKE
cauliflower, onion, kale, cashew cream,
seasoned breadcrumbs (gf option)
7

VEGGIE FRIED RICE
onion, cabbage, carrot, broccoli, jasmine
rice (gf/nf), +1.5 crispy tofu
6

RAW WALNUT TACOS
walnut meat, pico, carrot, avocado,
radish, red pepper cream,
romaine taco shell (gf/sf)
7



three

CHICKPEA PICATTA
chickpea cutlet, lemon butter sauce,
capers, angel hair pasta,
almond ricotta, cashew parmesan
(excluded from CV experience)
14

BREAKFAST SANDWICH
house omelet, tempeh bacon,
kale, tomato, avocado,
sprouts, chipotle mayo,
housemade bagel or gf bread +1.5 (nf)
13

MASSAMAN CURRY
sweet potatoes, peppers, cauliflower,
kale, crispy tofu, coconut milk,
peanuts, jasmine rice
(gf with nf/sf options)
12

CREAMY SHIITAKE BENEDICT
cashew egg, shiitake bacon,
avocado, tomato, kale,
red pepper cream sauce, sprouts,
homemade biscuit or gf bread +1
13

BEEF BURGER
beet burger (shredded beet, quinoa,
sunflower & sesame seeds, green
onion), sautéed kale, onion, shiitake
bacon, tomato, ranch, pickles,
house sweet potato roll (nf)
12

sides

CRISPY TOFU 1.5
SAUTEED VEGGIES 3
RAW VEGGIES 2
BUTTERED BISCUIT 3
TEMPEH BACON 2

KALE CAESAR SALAD
blackened tempeh, carrot, cucumber,
almond ricotta, croutons, cherry
tomatoes, hemp seeds, lemon wedge
(gf option)
12

BREAKFAST QUESADILLA
house omelet, onions, peppers,
shiitake bacon, potato cakes,
cheez sauce, pico, sour cream,
romaine (gf option)
13

CV SLAMMER
house omelet, lentil patty, potato cake,
onion, kale, multigrain bread,
sausage gravy, side of ranch
12

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

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

FULL STACK
oat pancakes, caramelized banana
walnut compote, coconut whip,
+2 maple syrup
12

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

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

antioxidant acai acai, spirulina,
cherries, banana, maple syrup

creamy strawberry & banana
strawberry, banana,
dates, milk

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

chocolate charge up
chocolate almond mylk, banana,
PB, flax, dates, 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

MILK OPTIONS

soy, almond, house cashew milk +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 cashew milk and espresso
metabolism, immune system, and energy booster

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

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

other

cold-pressed juice

by Fruit Vibe \$6.5

organic orange juice

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

old city soda \$3

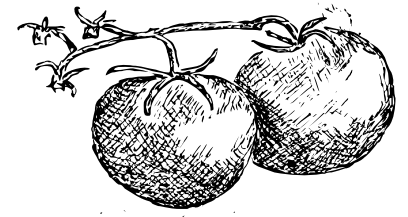
kombucha

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 7AM-8PM
SATURDAY 9AM-8PM
SUNDAY 9AM-3PM

(PLEASE NOTE: ORDERS MUST BE PLACED 15 MINUTES PRIOR TO CLOSING)

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

CLEVELAND VEGAN CATERERS. WWW.CLEVELANDVEGAN.COM