

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
chocolate chip cookie dough (nf)
or herbed garlic schmear
4

TUSCAN BEAN DIP
w/ house flatbread, cannellini bean, kale
(sf/nf, gf w/ veggies)
5

SEASONAL FRUIT BOWL (gf/sf/nf)
5

CHEEZY BROCCOLI
cashew cheez, coconut bacon (gf)
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

STRAWBERRY SHORTCAKE HALF STACK
fluffy pancake, strawberry compote, cream
cheez filling, coconut whip,
+1 maple syrup (nf)
6

BREAKFAST PARFAIT
golden mylk chia pudding, coconut &
almond granola, berry jam (gf, sf)
6

kids

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

two

MASHED POTATO CAKES
w/ house ranch (gf/nf)
5

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

AVOCADO TOAST
arugula, tomato, balsamic glaze,
cashew parmesan, radish, sprouts,
sourdough or gf bread +1 (sf)
6

COCONUT CURRY SOUP
cabbage, carrot, onion, sweet potatoes,
green curry, lime (gf, nf, sf)
6

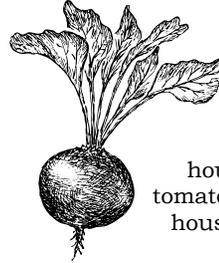
BUFFALO CAULIFLOWER ALFREDO BAKE
kale, broccoli, creamy cauliflower sauce,
shell pasta, seasoned breadcrumbs
(gf option, nf)
7

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

LOADED NACHOS
cashew cheez, black beans, seitan chorizo,
avocado, spicy tomato salsa, sour cream,
lettuce, jalapeno, tortilla chips (gf option)
8

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

CRISPY TOFU TACOS
avocado, corn salsa, sriracha lime slaw,
radish, roasted pepitas (nf w/ gf option)
7



three

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

CHANA SAAG
chickpeas, tomato, spinach,
red peppers, cauliflower, coconut milk,
Indian spices, jasmine rice, crispy tofu
(gf, nf with sf option)
12

PESTO T.L.T.
marinated tempeh, avocado,
asparagus pistachio pesto, tomato,
lettuce, sourdough
12

GREEK FRITTATA
cashew tofu egg, cherry tomato,
spinach, kale, onion, topped with
Kalamata olive, tzatziki sauce (gf)
12

LOCAL SUMMER SALAD
cajun tempeh, local greens, carrot,
cucumber, cherry tomato, roasted
pepitas, maple vinaigrette
(nf, w/ gf & sf option)
12

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

CV SLAMMER

house omelet, lentil patty, potato cake,
onion, kale, sourdough, sausage gravy,
coconut bacon
12

BREAKFAST QUESADILLA

house omelet, onions, peppers, tempeh
bacon, potato cakes, cheez sauce, corn
salsa, sour cream, lettuce (gf option)
13

CLASSIC GYRO

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

STRAWBERRY SHORTCAKE FULL STACK

fluffy pancakes, strawberry compote,
cream cheez filling, coconut whip,
+2 maple syrup (nf)
12

CHICKPEA PARMESAN SANDWICH

chickpea/seitan cutlet, house
marinara, Follow Your Heart
provolone, onions, peppers,
French sandwich roll (nf)
(only available after 4pm)
13

SCALLOP & VEGGIE BUCATINI

trumpet mushroom, asparagus, spinach,
cherry tomato, almond ricotta,
lemon butter sauce (only available after 4pm,
excluded from CV experience)
14

sides

SIMPLE GREENS SALAD 5
SRIRACHA LIME SLAW 3
CRISPY TOFU 1.5
SAUTEED VEGGIES 3
RAW VEGGIES 2
BUTTERED BISCUIT 3
TEMPEH BACON 2

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

ask your server about our weekly dinner special!

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

coffee + tea

FROM RISING STAR COFFEE ROASTERS
AND LOCAL STOREHOUSE TEA COMPANY,
PLEASE INQUIRE FOR FLAVORS

- coffee** 12oz. \$2.5 / 16oz. \$3.25
- espresso** \$2.5 for two shots
- latté** 12oz. \$4 / 16oz. \$5
- cappuccino** 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
- 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, or
+\$1 for house cashew milk

COFFEE CREAMER

organic soy, organic coconut

HOUSE SYRUPS +\$0.50

caramel, vanilla

milkshakes

16OZ./\$8

cookies and cream

vanilla soy ice cream, soy milk,
Oreo cookies, coconut whip

shamrock shake

vanilla soy ice cream, soy milk,
spinach, mint, coconut whip

chocolate peanut butter

vanilla soy ice cream, soy milk,
chocolate drizzle, peanut butter,
coconut whip

smoothies

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

add organic pea protein powder \$1.25

blueberry cobbler

blueberry, peach, spinach,
oats, dates, milk

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 milk, banana,
PB, flax, dates, espresso shot

other

cold-pressed juice

by Fruit Vibe \$6.5

(inquire for flavors)

organic orange juice

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

housemade lemonade

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

Health Ade Kombucha

16oz. \$5

(inquire for flavors)



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

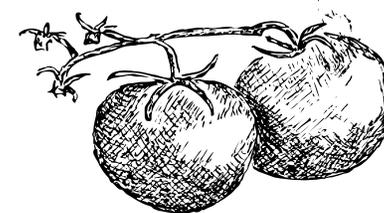
matcha powder, steamed house cashew milk, agave
**powerful antioxidant, rich in fiber & chlorophyll
and aids in concentration**

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**

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