

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

SPINACH & ARTICHOKE DIP
w/ house garlic flatbread
(nf/sf/gf—fresh veggies)
5

SEASONAL FRUIT BOWL (gf/sf/nf)
5

CABBAGE & NOODLES (nf/sf)
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

MINI PUMPKIN FRENCH TOAST
apple compote, whipped cinnamon
butter, homemade cinnamon brioche,
+1 maple syrup (nf)
6

FALL HARVEST PARFAIT
house cashew yogurt &
cranberry walnut granola (gf/sf)
6

two

CRISPY POTATOES
w/ house ranch (gf/nf/sf option)
5

CHEEZY POTATOES
sautéed onion, cheez sauce (gf)
6.5

AVOCADO TOAST
arugula, tomato, hemp seeds, red pepper
cream sauce, sprouts, whole wheat
sourdough or gf bread +1 (sf)
6

SPINACH & ARTICHOKE TOAST
tomato, sprouts, cashew parmesan, whole
wheat sourdough or gf bread +1
(sf/nf option)
6

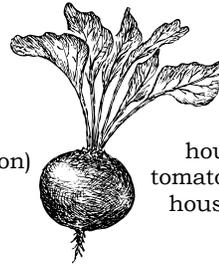
ROASTED CORN CHOWDER
peppers, onion, celery, tarragon,
cashew cream (gf/sf)
7

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

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

CLASSIC MAC n' CHEEZ
tomato, kale, cauliflower (gf option)
7

CRISPY TOFU & SWEET POTATO TACOS
avocado, spicy tomato salsa, sriracha lime
slaw, roasted pepitas (nf/gf option)
8



three

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

MASSAMAN CURRY
sweet potato, peppers, onion, cabbage,
crispy tofu, jasmine rice, peanuts
(gf/nf & sf option)
12

STACKED GRILLED CHEEZ
tomato, seitan "turkey", Follow Your
Heart cheeses, tempeh bacon,
whole wheat sourdough (nf)
12

VEGGIE FRITTATA
tomato, broccoli, kale, onion,
red pepper cream sauce (gf)
12

**KALE & QUINOA
GREEN GODDESS SALAD**
hemp seeds, carrot, apple, cabbage,
tempeh croutons, creamy avocado
dressing (nf/gf or sf option)
12

CV SLAMMER
house omelet, lentil patty, crispy
potatoes, onion, kale, sausage gravy,
whole wheat sourdough, coconut bacon
12

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

BREAKFAST QUESADILLA
house omelet, onion, peppers,
tempeh bacon, crispy potatoes, cheez
sauce, spicy tomato salsa, sour cream,
lettuce (gf option)
13

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

PUMPKIN FRENCH TOAST
apple compote, whipped cinnamon
butter, homemade cinnamon brioche,
+1 maple syrup (nf)
12

MUSHROOM STROGANOFF
shiitake, oyster, and cremini
mushrooms, peas, cashew wine
cream sauce, eggless noodles
(only available after 4pm)
13

CLASSIC SEITAN REUBEN
house sweet kraut, 1,000 island
dressing, Follow Your Heart provolone,
rye bread (nf) (only available after 4pm)
12

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

sides

SIDE SALAD 4
SRIRACHA LIME SLAW 3
CRISPY TOFU 2
SAUTEED VEGGIES 3
RAW VEGGIES 2
BUTTERED BISCUIT 3
TEMPEH BACON 2

kids

GRILLED CHEEZ w/ veggies and ranch—7
KID'S TOAST avocado schmear, cucumber, whole
wheat sourdough (or gf bread +1), w/ fruit—5

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 +\$.50

caramel, vanilla

milkshakes

16OZ./\$8

chocolate

vanilla

chocolate peanut butter

cookies & cream

banana

root beer float

smoothies

12oz./\$7, 16oz./\$8.5
add organic pea protein powder \$1.25

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

apple cider (hot or cold)
12oz. \$3 / 16oz. \$3.75

Health Ade Kombucha
16oz. \$5 (inquire for flavors)

Please visit our grab n' go case for
more cold drink options



superfood lattés

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

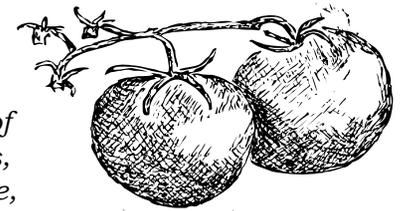
bulletproof 12oz. \$6.5 / 16oz. \$8.5
coconut oil with steamed house cashew milk and espresso
metabolism, immune system, and energy booster

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
CONTACT: CLEVELANDVEGAN@GMAIL.COM—216.832.7440