VEGAN BAKERY

Our bakery uses natural cane sugar (and other natural sweeteners), trans-fat & cholesterol free ingredients, real fruit, unbleached flour, & whole wheat pastry flour.



Flavors:

Whole cakes are available for pickup from either location. Call for availability.

Cocoa Mousse Cake Chocolate layer cake with mousse filling & chocolate frosting.

Carrot Cake with Walnuts

Cinnamon layer cake with raisins, walnuts, & vegan cream cheese frosting.

Seasonal Cheesecake* Please ask about our seasonal flavors at the time of ordering.

Vegan cream cheese filling. Donnie's Peanut Butter Puck

Peanut butter cookie cup stuffed with creamy peanut butter & filled with ganache. Single serving only, large orders of Pucks need 48 hours notice.

DESSERT PRICES

Item/size	base price ea.	
Peanut butter puck	5	
6 cinnamon rolls	16	
8-inch cake	40	



Our vegan cheesecake flavors vary by season. Shown above are Chocolate Pumpkin & Berry Blitz. Please confirm before ordering.

ORDER INFORMATION

PICKUP HOURS

restaurant hours.

PARKING:

at the 7-11.

Pick up hours are the same as

Street parking only at Logan

Halsted available after 6pm

Square location. Free parking at

weekdays, 10am-11pm Sat-Sun,

only in adjacent area north side of

our bldg. See signage. Do not park

Menu & prices subject to change without notice.

CATERING ORDERS

Order from the location you wish to pick up.

Lakeview:

3411 N. Halsted St. (773) 935-6696

Logan Square:

2333 N. Milwaukee Ave. (773) 252-3211, ext. 1

All catering orders, please call.

ALLERGENS

*Gluten friendly (chips/fries are prepared in a shared fryer)

**Gluten-friendly option available

Highly sensitive guests, please note: Our kitchen uses shared equipment, utensils, & fryer oil. Despite precautions, total allergen isolation cannot be guaranteed.

SUSTAINABILTY

We use local, seasonal ingredients & produce. All cleaning products are eco-friendly & our to-go containers are bio-degradable. We also use only FSC & Rainforest Alliance certified office paper. We practice bio-diesel conversion of our waste oil.



The Chicago Diner

CATERING & BAKERY MENU

meat free since '83



APPETIZERS FOR SIX

62

62

48

Spicy Chicken Quesadilla

Extra large flour tortilla stuffed

onions & peppers. Served with

Everyone's favorite party food!

Our creamy, spinach artichoke

Hand-cut fries, Teese® creamy

cheddar, gravy, & green onions.

Add bacon-style seitan, jalapeño

or vegan sour cream for \$4 each.

House-made fire-roasted salsa,

Sweet potato, waffle (+\$5), or

hand-cut fries. Add cheese for \$6.

guacamole, & tortilla chips.

chipotle fire sauce.

ciabatta crostini.

Chips & Guacamole**

Fries* Appetizer

Poutine

Spinach Artichoke Dip**

dip is served with toasted

with our spicy crispy chicken-style

seitan, choice of cheese, sautéed

65

54

62

46

30

60



Special Recipe Wings

Breaded seitan strips (approx. 40 pc), 16oz vegan ranch, & celery. Available in BBQ or spicy Buffalo style.

Thai Chili Wings

Breaded seitan strips (approx. 40 pc), 16oz Sriracha-ranch, spicy chili-lime marinade with sesame seeds.

Onion Rings

Hand-battered giant onion rings, served with your choice of sauce.

SALAD FOR SIX

Salad greens are mesclun, baby spinach, arugula, red cabbage, & carrot, except where noted.

40

60

Garden Salad*

Salad mix, tomato, sprouts, beets, cucumber. & choice of dressing.



Caesar Salad**

Caesar tossed romaine, grilled artichoke, sundried tomato. and croutons, with choice of spicy chick'n, crispy chick'n, or grilled tempeh.

Chicken-Style Ranch Salad 60 BBQ or Buffalo-style seitan, ranch

tossed salad mix, tomato, onion. bell pepper, & cucumber.

Taco Salad** Southwest dressed salad mix. tomato, onion, corn, black beans. cheese, jalapeño, seitan chorizo, tortilla chips, avocado, & vegan sour cream.



SANDWICHES FOR SIX

for \$4.

Buddha's Karma Burger**

Portabella Truffle Melt**

Smoked Tofu Club

Curried sweet potato-tofu patty,

grilled pineapple, sprouts, onion,

Marinated mushrooms, arugula,

Teese[®] mozzarella, on ciabatta,

A double decker club with thinly

sliced smoked tofu, bacon-style

house-made vegan mayo. Served

Black bean patty, sautéed onion,

fried jalapeño, Teese® cheddar, &

seitan, lettuce, tomato, & our

with pickle & choice of side.

mushroom, spinach, tomato,

Cajun Black Bean Burger

creole mustard.

Add avocado for \$4.

9

tomato, onion, white truffle aioli, &

& chimichurri sauce. Add avocado

62

68

60

68

The Radical Reuben™ 68 Corned beef seitan, onions, peppers, sauerkraut, thousand island, vegan or dairy cheese, on marbled rye.

S.U.V. (Straight Up Veggie)** 58 Toasted whole grain bread with melted vegan or dairy cheese, avocado, sprouts, tomato, onion, lettuce & creole mustard

62 **Cuban Sandwich** Grilled marinated seitan, fried yucca root chips, peperoncini, melted cheese, mayo, & mustard on crunchy ciabatta bread.

Spicy Crispy Chick'n 60 Spicy breaded chicken seitan, ranch, lettuce, tomato, cucumber, onion on a wheat bun

Gyro Pita bread, sliced seitan, onion, tomato, lettuce, & tzatziki,

> **DELI SIDES**

60

	Pint	Quart	
Gyros-style Seitan, thick cut		15	
Corned "Beef" Seitan		15	
Steamed Vegetables*	7	12	
Sautéed Vegetables*	7	12	
Balsamic Brussel Sprouts	9	15	
Guacamole*	15	24	
Country Gravy	5	9	
Sausage-style Seitan Gravy	7	12	
Potato Hash*	7	12	
Tempeh Hash*	12	20	
Salsa Cruda*	6	11	
Salad Dressing*	8	14	
Ginger Garlic Flashed Greens*	9	15	
Mashed Potatoes & Gravy	9	15	
Mac 'n Teese®	9	15	
Spiced Black Beans*	9	15	
Teese® Creamy Vegan Cheddar	r 12	20	
Teese® Nacho Vegan Cheese	12	20	
Tortilla Chips 20 Oz.*	6		

Tortilla Chips 20 Oz.*	
Vegan Sour Cream 8 Oz.*	

Quinoa Chili*

Spicy veg-bean chili, auinoa. ialapeño corn fritters. Onion & tomato garnish. Add sour cream, cheese, or avocado for \$4 ea.

Pierogi Quesadilla

Sauerkraut, mashed potato, green onion, mushroom, Daiya® cheddar, flour tortilla, & dill sour cream

The Soul Bowl*

and sautéed veggies.

Blackened or scrambled tofu. guinoa, flashed greens, mashed sweet potato, black beans, & chimichurri. Add avocado for \$4.

Country Fried Steak 60 Battered seitan filet, country gravy, mashed potato,

BRUNCH FOR SIX

20

72

Mexicana Bowl** 60

Scrambled tofu or eggs***, tomato, onion, jalapeño, guacamole, cilantro, vegan or dairy cheese, mexican rice, black beans. & salsa. Add corn tortillas for \$3.

French Toast

12 French toast wedges (6 diagonal cut slices), with maple syrup-agave nectar.

Biscuit & Sausage Gravy 42 Herb biscuit & sausage-style seitan gravy.

Potato Tempeh Hash

Crumbled tempeh, sliced potato, roasted red peppers, onions seasoned with crushed red pepper & fennel seed. Served with biscuit & gravy & choice of scrambled tofu or eggs.***

Chilaguiles*

Monte Cristo

68 Spicy tomatillo salsa tossed with

tortilla chips* & scrambled tofu or egg***. Topped with melted cheese, lettuce, tomato, & green onion. Served with refried beans & Mexican rice. Add avocado for \$2 or sour cream for \$1.

68

French toast sandwich, vegan or dairy cheese, fried tofu or egg***, bacon-style seitan, Creole mustard, & potato hash.

Cinnamon Roll French Toast 60

French toasted cinnamon rolls with strawberry coulis. (6 halved rolls = 12 pieces). Served with potato hash.

Cinnamon Rolls (6 rolls)	16
Scrambled Tofu*	25
6 Eggs***	12

***These items are cooked to order. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

54

60

veggie mix, in a **spicy** Thai garlic sauce with fresh basil, garnished with sesame seeds (can be made

Scrambled Tofu Deluxe* 48

Lentil Loaf* Mushroom & lentil casserole

Truffle Mushroom

ENTREES FOR FOUR

38

48

60

topped with a white truffle mushroom sauce. Served with sautéed vegetables & roasted potatoes.

Thai Basil Stir Fry*

Tofu or tempeh, brown rice. mild by request).

House recipe scrambled tofu. sautéed cauliflower, broccoli, carrots, & kale. Served with seasoned quinoa.