

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	45



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

ORDER INFORMATION

Menu & prices subject to change without notice.

CATERING ORDERS

All catering orders, please call and plan to pick up at our Lakeview location:

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

PICKUP HOURS

Pick up hours are the same as restaurant hours.

PARKING:

Free parking at Halsted available after 6pm weekdays, 10am-11pm Sat-Sun, only in adjacent area north side of our bldg. See signage. Do not park at the 7-11.

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.

SUSTAINABILITY

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



- Special Recipe Wings

62
- Breaded seitan strips (approx. 40 pc), 16oz vegan ranch, & celery. Available in BBQ or spicy Buffalo style.
- Thai Chili Wings

62
- Breaded seitan strips (approx. 40 pc), 16oz Sriracha-ranch, spicy chili-lime marinade with sesame seeds.
- Onion Rings

48
- Hand-battered giant onion rings, served with your choice of sauce.

- Spicy Chicken Quesadilla

65
- Extra large flour tortilla stuffed with our spicy crispy chicken-style seitan, choice of cheese, sautéed onions & peppers. Served with chipotle fire sauce.
- Spinach Artichoke Dip**

54
- Everyone's favorite party food! Our creamy, spinach artichoke dip is served with toasted ciabatta crostini.
- Poutine

62
- Hand-cut fries, house-made creamy cheddar sauce, gravy, & green onions. Add bacon-style seitan, jalapeño or vegan sour cream for \$4 each.
- Chips & Guacamole**

46
- House-made fire-roasted salsa, guacamole, & tortilla chips.
- Fries* Appetizer

30
- Sweet potato, waffle (+\$5), or hand-cut fries. Add cheese for \$6.

SALAD FOR SIX

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

- Garden Salad*

40
- Salad mix, tomato, sprouts, beets, cucumber, & choice of dressing.
- Caesar Salad**

60
- 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**

60
- Southwest dressed salad mix, tomato, onion, corn, black beans, cheese, jalapeño, seitan chorizo, tortilla chips, avocado, & vegan sour cream.



SANDWICHES FOR SIX

- 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.
- Cuban Sandwich

62
- 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

60
- Pita bread, sliced seitan, onion, tomato, lettuce, & tzatziki.
- Buddha's Karma Burger**

62
- Curried sweet potato-tofu patty, grilled pineapple, sprouts, onion, & chimichurri sauce. Add avocado for \$4.
- Portabella Truffle Melt**

68
- Marinated mushrooms, arugula, tomato, onion, white truffle aioli, & choice of cheese, on ciabatta.
- Smoked Tofu Club

60
- A double decker club with thinly sliced smoked tofu, bacon-style seitan, lettuce, tomato, & our house-made vegan mayo. Served with pickle & choice of side.
- Cajun Black Bean Burger

68
- Black bean patty, sautéed onion, mushroom, spinach, tomato, fried jalapeño, house-made creamy nacho cheese sauce, & creole mustard. Add avocado for \$4.

DELI SIDES

	Pint	Quart
Gyros-style Seitan, thick cut		15
Corned "Beef" Seitan		15
Steamed Vegetables*	7	12
Pesto Sautéed Vegetables*	7	12
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 Cheese	9	15
Spiced Black Beans*	9	15
House-made Creamy Vegan Cheddar	12	20
House-made Nacho Vegan Cheese	12	20
Tortilla Chips 20 Oz.*	6	
Vegan Sour Cream 8 Oz.*	9	

ENTREES FOR FOUR

- Quinoa Chili*

38
- Spicy veg-bean chili, quinoa, jalapeño corn fritters. Onion & tomato garnish. Add sour cream, cheese, or avocado for \$4 ea.
- Pierogi Quesadilla

48
- Sauerkraut, mashed potato, green onion, mushroom, Daiya® cheddar, flour tortilla, & dill sour cream.
- The Soul Bowl*

60
- Blackened or scrambled tofu, quinoa, flashed greens, mashed sweet potato, black beans, & chimichurri. Add avocado for \$4.
- Country Fried Steak

60
- Battered seitan filet, country gravy, mashed potato, and sautéed veggies.
- Truffle Mushroom Lentil Loaf*

60
- Mushroom & lentil casserole topped with a white truffle mushroom sauce. Served with sautéed vegetables & roasted potatoes.
- Thai Basil Stir Fry*

54
- Tofu or tempeh, brown rice, veggie mix, in a **spicy** Thai garlic sauce with fresh basil, garnished with sesame seeds (can be made mild by request).
- Scrambled Tofu Deluxe*

48
- House recipe scrambled tofu, sautéed cauliflower, broccoli, carrots, & kale. Served with seasoned quinoa.

BRUNCH FOR SIX

- 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

20
- 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

72
- 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.***
- Chilaquiles*

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.
- Monte Cristo

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.