

The Chicago Diner

meat free since '83



• SEASONAL SPECIALS •

STARTERS

JALAPEÑO POPPERS

Not for the weak—these babies are hot!!! Fresh jalapeño peppers stuffed with vegan Teese® cheddar cheese, breaded and fried. Served with ranch dressing. **\$8**

MAIN DISHES

CHIPOTLE TOFU QUESADILLAS

Flour tortillas stuffed with fried tofu, cheese option, and creamy chipotle sauce. Served with chips, beans, and nacho cheese! **\$13**
Gluten-free option avail.

JIBARITO PO'BOY

Thick-cut grilled seitan, fried plantains, lettuce, onion, tomato, and creole mustard on French bread. Your choice of side. **\$13**

ORANGE CHICKEN STIR-FRY

Breaded chicken-style seitan, broccoli, carrots, and orange sauce over steamy jasmine rice, garnished with sesame seeds. **\$14**

EGGPLANT INVOLTINI

Oven-roasted eggplant filled with house-made ricotta, spinach, and fresh herbs. Rolled in seasoned panko and baked until crisp. Served over a bed of linguine tossed in cherry tomato sauce. **\$14**

AVOCADO SUPER CRUNCH SALAD

Mix of romaine and spinach tossed with red onions, white beans, corn, grape tomatoes, red bell peppers, and cilantro in Southwest dressing topped with lightly breaded avocado wedges, shoestring potatoes and lime wedge. **\$11**

HANDCRAFTED SODAS

CUCUMBER LAVENDER LEMONADE

House-made lavender syrup, lemon, cucumber, soda

ROSEMARY CITRUS

House-made rosemary syrup, lemon, soda

SPICED ORANGE

House-made orange syrup infused with vanilla, cinnamon, nutmeg, cloves, and pumpkin pie spice

\$4 ea. Add a shot of gin, tequila, vodka, or bourbon for +\$3.

ALSO!

PUMPKIN PIE MILKSHAKE

Vegan of course, pumpkin pie flavored, and graham cracker crumbs on the whipped topping. **\$7/8.5**

MERCHANDISE



RETRO MUG — \$7 EA, 2 FOR \$12

Red and white glazed china, traditional diner style.



RETRO T-SHIRT — \$17

Natural color 100% ring spun cotton, retro waiter graphic and logo.



FLAG T-SHIRT — \$17

City of Chicago style flag t-shirt, 100% cotton.



REVOLUTION T-SHIRT — \$17

Black t-shirt, 100% cotton.



THE NEW CHICAGO DINER COOKBOOK — \$19.95

Featuring selected items from our menus including award-winning dishes and staff favorites.

AUTHORS

Jo A. Kaucher, is the head chef and co-owner of The Chicago Diner, the landmark vegetarian restaurant that first opened its doors in 1983.

Kat Barry is a self-made chef, and founder of her own catering business. Because plant-based living so profoundly improved her health, she is now passionately committed to educating and inspiring others to do the same.