

The Chicago Diner

meat free since '83



• SEASONAL SPECIALS •

STARTERS

SPINACH ARTICHOKE DIP

Everyone's favorite party food, our creamy, spinach artichoke dip is served with toasted ciabatta crostini. **GF option avail. \$8**

STUFFED ZUCCHINI EMPANADITA

Herbed Teese® brand mozzarella stuffed zucchinis with a side of tomato sauce. **\$9**

MAIN DISHES

HARVEST SALAD

Romaine and arugula blend, toasted pecans, Granny Smith apples, Bosc pears, and cranberries, tossed in balsamic vinegar. **GF \$9** Add grilled tempeh + 2 (tempeh option is not gluten free).

SHEPHERD'S PIE

Our twist on the classic casserole. A slow-simmered stew with tempeh, lentils, carrots, celery, and savory spices, topped with a crisp potato cake. **\$14**

LASAGNA

A classic Italian masterpiece filled with eggplant, yellow squash, house-made tofu ricotta, and tomato sauce. Topped with your choice of cheese. Served with a side of pesto sauteed veggies. **\$14**

CAULIFLOWER KALE BURGER

A blend of cauliflower, kale, and savory curry, topped with mesclun mix, red onions, and creamy apple chutney. **\$12**

FROM OUR BAR

OAXACAN HOT COCOA

Spicy and sweet, we add Mezcal to our hot chocolate then top with whipped cream, cayenne, and cinnamon. **\$8**

MAPLE BOURBON HOT TODDY

The traditional drink to warm up a cold winter day. Bourbon, maple syrup, cinnamon, and lemon. **\$6**

ALSO!

PUMPKIN PIE MILKSHAKE

Vegan of course, pumpkin pie flavored, and crumbly bits on the whipped topping. **\$7/8.5**

MERCHANDISE



RETRO MUG — \$7 EA, 2 FOR \$12



PINT GLASS — \$6 EA, 2 FOR \$10



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.