

The Chicago Diner

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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**

CHOPPED KALE SALAD

Chopped kale and spring mix tossed in pomegranate vinaigrette, grape tomatoes, red onions, shredded turnips, watermelon radish, and sunflower seeds. **GF \$10**

BUTTERNUT SQUASH FRITTERS

Crisp and tender, sweet and savory a blend of butternut squash. Served with house-made vegan lime yogurt sauce. **\$8**

MAIN DISHES

DIABLO DEL MAR

Linguine in a fiery, smokey, tomato sauce, "scallops" made from trumpet mushrooms, "calamari" made from hearts of palm, button mushrooms, and spinach. Served with a garlic dinner roll. **\$16**

TOFU TIKKA MASALA

Fried tofu in creamy, spice-infused masala sauce, onions, and diced tomatoes. Served with basmati rice. **GF \$14**

PESTO TOFILLET SANDWICH

Our own pesto seasoned tofu fillet served on ciabatta topped with spinach, onions, grilled tomatoes, roasted red peppers, mozzarella, and our house-made mayo. **GF option avail. \$13**

HANDCRAFTED SODAS

OUR SIGNATURE FLAVORS

We love to create great hand-crafted sodas. Check out our current flavor options:

Dreamsicle
Pineapple Express
Cranberry Lime
\$4 ea.

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.