

VEGAN BAKERY

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

A selection of desserts are also available at Whole Foods Markets in the Midwest, Florida, and several in Ontario, Canada.



Flavors:

All of our regular flavor 8-inch cakes can be ordered for same day pick up at either location.

Caramel Crunch Torte

Vanilla almond cake with layers of chocolate cookie crumbles, topped with ganache and caramel.

Cocoa Mousse Cake

Chocolate layer cake with mousse filling and chocolate frosting. Variation: chocolate peanut butter.

Carrot Cake with Walnuts

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

Seasonal Cheese Cake*

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 and filled with ganache. **Single serving only, large orders of Pucks need 48 hours notice.**



PRICE LIST

Item/size	base price ea.
Cookie	2.5
Peanut butter puck	5
6 cinnamon rolls	16
8-inch cake	40



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

ORDER INFORMATION

Menu and prices subject to change without notice.

BAKERY & CATERING ORDERS

Order from the location you wish to pick up.

Monday — Friday only
10am — 5pm

Halsted Street:

3411 N Halsted St.
(773) 935-6696

Logan Square:

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

All catering orders, please call.

PICKUP HOURS

Pick up hours are the same for both catering and bakery.

M — TH 11:00 — 10:00

FR 11:00 — 11:00

SA 10:00 — 11:00

SU 10:00 — 10:00

PARKING:

Street parking only at Logan Square location. 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 free** (chips/fries are prepared in a shared fryer)

****Gluten free option available**

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

SUSTAINABILITY

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



ver. 12/30/17

The Chicago Diner

CATERING AND BAKERY MENU

meat free since '83



APPETIZERS FOR SIX

Special Recipe Wings 40

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

Thai Chili Wings 40

Spicy chili-lime marinade, Sriracha-ranch, and sesame seeds.



Poutine 40

Waffle fries, Teese® creamy cheddar, gravy, and green onions. Add bacon, jalapeño or vegan sour cream for \$4 each.

Chips & Guacamole** 38

House-made fire-roasted salsa, guacamole, and tortilla chips.

SALAD FOR SIX

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

Garden Salad* 32

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



Caesar Salad 45

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

Chick'n Ranch Salad 45

BBQ or Buffalo style seitan, ranch tossed salad mix, tomato, onion, bell pepper, and cucumber.

Taco Salad** 45

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



SANDWICHES FOR SIX

The Radical Reuben™ 48

Corned beef seitan, onions, peppers, sauerkraut, thousand island, vegan or dairy cheese, on marbled rye.

S.U.V. (Straight Up Veggie)** 40

Toasted whole grain bread with melted vegan or dairy cheese, avocado, sprouts, tomato, onion, lettuce, and creole mustard.

Cuban Sandwich 42

Grilled marinated seitan, fried yucca root chips, peperoncini, melted cheese, mayo, and mustard on crunchy ciabatta bread.

Gyro 42

Pita bread, sliced seitan, onion, tomato, lettuce, and tzatziki.

Spicy Crispy Chick'n 42

Spicy breaded chicken seitan, ranch, lettuce, tomato, cucumber, onion, on a wheat bun.

Buddha's Karma Burger** 42

Curried sweet potato-tofu patty, grilled pineapple, sprouts, onion, and chimichurri sauce. Add avocado for \$4.

The Titanic BLT Burger 42

Our house seitan patty, seitan bacon, french fried onions, lettuce, tomato, and Chipotle Fire™ sauce.

Cajun Black Bean Burger 42

Black bean patty, sautéed onion, mushroom, spinach, tomato, fried jalapeño, Teese® cheddar, and creole mustard. Add avocado for \$4.



Portabello Truffle Melt** 48

Marinated mushrooms, arugula, tomato, onion, white truffle aioli, and Teese® mozzarella, on ciabatta.

DELI SIDES

	Pint	Quart
Italian Beef-style Seitan		14
Corned "Beef" Seitan		14
Steamed Vegetables*	6	11
Pesto Sautéed Vegetables*	7	12
Guacamole*	12	20
Country Gravy	5	9
Sausage-style Seitan Gravy	6	11
Fire Roasted Salsa*	6	11
Salad Dressing*	8	14
Ginger Garlic Flashed Greens*	8	14
Mashed Potatoes & Gravy		14
Macaroni & Teese®	8	14
Spiced Black Beans*	8	14
Tortilla Chips 20 Oz.*	6	
Vegan Sour Cream 8 Oz.*	8	

ENTREES FOR FOUR

Truffle Mushroom Lentil Loaf*50

Mushroom and lentil casserole topped with a white truffle mushroom sauce. Served with sautéed vegetables and roasted potatoes.

Quinoa Chili* 32

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

Pierogi Quesadilla 40

Sauerkraut, mashed potato, green onion, mushroom, Daiya® cheddar, tomato basil tortilla, and dill sour cream.

Thai Basil Stir Fry** 42

Tofu, brown rice, and seasonal vegetables stir fried in a *spicy* tamari garlic sauce with fresh basil (can be made mild by request).

The Soul Bowl* 50

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



Scrambled Tofu Deluxe* 35

Veggie sauté with kale and quinoa.

Country Fried Steak 50

Battered seitan filet, country gravy, mashed potato, and sautéed veggies.

BRUNCH FOR SIX

Mexicana Bowl** 48

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

Chiliquiles** 44

Spicy tomatillo salsa tossed with tortilla chips and scrambled tofu or egg. Topped with melted cheese, lettuce, tomato, and green onion. Add avocado or sour cream for \$4 ea.

French Toast 12 Pc 16

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

Biscuit & Sausage Gravy 30

Herb biscuit and seitan sausage gravy.

Mickey Muffin 35

Fried tofu or egg, whole grain english muffin, seitan sausage, creole mustard, and hash. Add cheese or seitan bacon for \$4 ea.

Monte Cristo 40

French toast sandwich, vegan or dairy cheese, fried tofu or egg, seitan slices, creole mustard, and hash.

Cinnamon Roll French Toast 34

(6 halved rolls = 12 pieces) with strawberry coulis.

Cinnamon Rolls (6 rolls) 16

Scrambled Tofu* 20

6 Seitan Sausage Patties 6

6 Scrambled Tofu or Eggs 9