

## BEVERAGES

Our sodas are sweetened with cane sugar or stevia plant extract.

### Cold Drinks

Lemonade	3
Iced Rishi Chai* Latte, <i>vegan</i>	4
Blue Sky* Organic Cola	3.5
Blue Sky* Organic Root Beer	3.5
Blue Sky* Organic Ginger Ale	3.5
Iced Organic Fair Trade Coffee	3.5
Iced Rishi* Peach Black Tea	3.5
Zevia* Diet Cola	3.5
La Croix* Sparkling Water	3
Orange Juice	3 small 4 large

### Hot Drinks

Coffee — Columbia Street Roastery	3.5
Rishi Chai* Latte, <i>vegan</i>	4
Hot Chocolate, <i>vegan</i>	4
Tea — Columbia Street Roastery	4
Moroccan Mint, Green Sencha Chinese, Green English Breakfast Earl Grey	
<b>Caffeine free:</b> Chamomile Citrus Old Hippie Blend	

## AWARD-WINNING SHAKES

Best Vegan Nosh Winner, Chicago Reader.

All shakes are scooped by hand and blended to order. Thank you for your patience.

**\$7 regular, \$8.5 large**

**Fall Special: Pumpkin Pie**

**Cookie Dough Peanut Butter**

**Chocolate Chip Cookie Dough**

**Chocolate Peanut Butter GF**

**Mint Chocolate Chip GF**

**Carrot Cake**

**Vanilla GF**

**Vanilla Chai GF**

**Strawberry GF**

**Mocha GF**

**Chocolate GF**

### Allergens

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

ver. 11/14/17

## DESSERTS

Make it ala mode with Temptation\* ice cream for \$2.

<b>Seasonal Cheesecake</b> 7	<b>Caramel Crunch Torte</b> 7
Please ask about our seasonal flavors when ordering. Vegan cream cheese filling. <b>GF</b>	Vanilla almond cake with layers of chocolate cookie crumbles, topped with ganache and caramel.
<b>S'mores Brownie Sundae</b> 8	<b>Cocoa Mousse Cake</b> 7
Layers of rich chocolate brownie, graham crackers, Dandies* marshmallows topped with Temptation* vanilla ice cream, chocolate ganache, whipped cream, and graham cracker crumbs.	Chocolate layer cake with mousse filling and chocolate frosting.
<b>Carrot Cake</b> 7	<b>Donnie's Peanut Butter Puck</b> 5
Cinnamon layer cake with raisins, walnuts, and vegan cream cheese frosting.	Peanut butter cookie cup stuffed with creamy peanut butter and filled with ganache.

Our in-house bakery makes our vegan desserts with natural ingredients, cane sugar, real fruit, and are trans-fat free. Gluten Free options are available. **(GF)**. Look for our desserts at your local Whole Foods Market in 8 Midwest states: IL, IA, IN, NE, MO, WI, MI, MN, and various locations in Ontario, Canada.

“meat free since '83”



And they said it wouldn't last.

Thirty-plus years ago, vegetarians, vegans, and even those who simply wanted to eat more healthfully were somewhat of a rarity. And yet Mickey and Jo forged ahead with their vision of bringing vegetarian diner food (read, *comfort food*) to the Midwest.

Using the highest quality and locally sourced meat-free ingredients, The Chicago Diner has surpassed our clientele's expectations. Not only have we opened a second, thriving location in Logan Square, we've also adopted vegan versions of **all** our menu items in recognition of the fact that animal-free is continually gaining ground. Read more at [www.veggiediner.com](http://www.veggiediner.com), and help us continue to make compassion the norm.



### 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.

Call ahead at either location:

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

Logan Square  
2333 N. Milwaukee Ave.  
**(773) 252-3211**



Delivery now available  
through @Doordash

# The Chicago Diner

meat free since '83

## APPETIZERS

<b>Special Recipe Wings</b> 10	<b>Nachos</b> 10
Breaded seitan strips, ranch, and celery. Available in BBQ or spicy Buffalo style.	Seitan chorizo, black beans, tomato, onion, jalapeño, guacamole, vegan sour cream, Teese* nacho, chips, and salsa. <b>GF option avail.</b>
<b>Thai Chili Wings</b> 10	<b>Poutine</b> 10
Spicy chili-lime marinade, Sriracha-ranch, and sesame seeds.	Waffle fries, Teese* creamy cheddar, gravy, and green onions. Add seitan bacon or vegan sour cream for \$1 each. Add jalapeño for \$.50.
<b>Chips &amp; Guacamole</b> 7	
House-made fire-roasted salsa, guacamole, and tortilla chips. <b>GF</b>	

## SOUPS

Add a cup of the Soup of the Day to any salad or entree for \$2

<b>Soup Of The Day</b> 3 cup 5 bowl	<b>Quinoa Chili</b> 5 cup 9 bowl
Our vegan house-made soup of the day. Ask your server for details.	Our chili is topped with one or two jalapeño corn fritters. <b>GF</b>

## SALADS

Salad mix includes: mesclun, baby spinach, arugula, red cabbage, and carrots, except where noted. Our vegan house dressings include balsamic vinaigrette, ranch, Caesar, Thousand Island, and Southwest spice.

<b>Garden Salad</b> 6.5	<b>Chick'n Ranch Salad</b> 11
Salad mix, tomato, sprouts, beets, cucumber, and choice of dressing. <b>GF</b>	BBQ or Buffalo style seitan, ranch tossed salad mix, tomato, onion, bell pepper, and cucumber.
<b>Caesar Salad</b> 11	<b>Taco Salad</b> 11
Caesar tossed romaine, grilled artichoke, sundried tomato, and croutons, with choice of spicy chick'n, crispy chick'n, or grilled tempeh.	Southwest dressed salad mix, tomato, onion, corn, black beans, cheese, jalapeño, seitan chorizo, tortilla chips, avocado, and vegan sour cream. <b>GF option avail.</b>

## BRUNCH

Featuring smoked paprika potato hash, seitan sausage and bacon, real maple syrup, and trans-fat free buttery spread as listed below. We only serve good eggs from local farms.

Served daily until 3:00 pm.

<b>Vegan Cinnamon Roll</b> 4/6 <i>(1 or 2) a la carte only</i> Frosted cinnamon swirl. Get one and share, better yet, get two and don't.	<b>Mexicana Bowl</b> 11 Scrambled tofu or eggs, tomato, onion, jalapeño, guacamole, cilantro, vegan or dairy cheese, Mexican rice, black beans, and salsa. <b>GF option avail.</b> Add corn tortillas for \$1.
<b>Cinnamon Roll</b> 11 <b>French Toast</b> French toasted cinnamon roll, strawberry coulis, hash, and seitan sausage patty.	<b>Chilaquiles</b> 11 Spicy tomatillo salsa tossed with tortilla chips and scrambled tofu or egg. Topped with melted cheese, lettuce, tomato, and green onion. <b>GF option avail.</b> Add avocado or sour cream for \$1 ea.
<b>Biscuit &amp; Sausage Gravy</b> 6 Herb biscuit and seitan sausage gravy.	<b>Breakfast Sopes</b> 12 Eggs any style or scrambled tofu, two handmade sopes, served with salsa verde, guacamole and pico de gallo, topped with lettuces and tomatoes. Add avocado for \$1.
<b>Tall Stack Pancakes (3)</b> 7 Add chocolate chips and whipped topping for +\$1.	<b>Breakfast Combo</b> 12.5 Scrambled tofu or eggs, hash, seitan bacon, seitan sausage, and your choice of French toast, pancake, English muffin, or toast.
<b>Country Benedict</b> 12 Fried tofu or eggs, herb biscuit, sautéed spinach, mushrooms, tomato, onion (no substitutions), and seitan sausage gravy. Add jalapeño for \$.50.	<b>Scrambled Tofu Deluxe</b> 10 Veggie sauté with kale and quinoa. <b>GF</b>
<b>Breakfast Bowl</b> 12 Scrambled tofu or eggs, hash, herb biscuit, and seitan sausage gravy.	<b>Cage-Free Omelet</b> 11 Served with hash and toast. Choose 3 ingredients: tomato, onions, bell pepper, spinach, mushroom, seitan bacon, chorizo, Swiss, Monterey Jack, or Daiya® vegan cheese. <b>GF option avail.</b> Extras +\$.50 ea. Egg white only or avocado +\$1 ea.
<b>Monte Cristo</b> 11 French toast sandwich, vegan or dairy cheese, fried tofu or egg, seitan slices, Creole mustard, and hash.	<b>4 Strips Seitan Bacon</b> 2 <b>Toast</b> 1 <b>Gluten Free Toast</b> 3 <b>Salsa</b> 1 <b>Country Gravy</b> 2 <b>Seasonal Fruit</b> 3/5
<b>Mickey Muffin</b> 9 Fried tofu or egg, whole grain English muffin, seitan sausage, Creole mustard, and hash. Add cheese or seitan bacon for +\$1 ea.	
<b>Steak &amp; Eggs</b> 12.5 Country-fried seitan steak, gravy, scrambled tofu or egg, and hash.	

## BUILD-A-BRUNCH

<b>Scrambled Tofu</b> 4	<b>4 Strips Seitan Bacon</b> 2
<b>1 Pancake</b> 3	<b>Toast</b> 1
<b>Hash</b> 3.5	<b>Gluten Free Toast</b> 3
<b>2 French Toast Wedges</b> 4	<b>Salsa</b> 1
<b>Seitan Sausage Patty</b> 2	<b>Country Gravy</b> 2
<b>2 Cage-Free Organic Eggs</b> 4	<b>Seasonal Fruit</b> 3/5

## SANDWICHES

Sandwiches come with your choice of 1 regular side.

<b>The Radical Reuben™</b> 13 Corned beef seitan, onions, peppers, sauerkraut, Thousand Island, vegan or dairy cheese, on marbled rye.	<b>The Titanic BLT Burger</b> 11.5 Our house seitan patty, seitan bacon, french fried onions, lettuce, tomato, and Chipotle Fire™ sauce.
<b>Cuban Sandwich</b> 12 Grilled marinated seitan, fried yucca root chips, peperoncini, melted cheese, mayo, and mustard on crunchy ciabatta bread.	<b>Spicy Crispy Chick'n</b> 11.5 Spicy breaded chicken seitan, ranch, lettuce, tomato, cucumber, onion, on a wheat bun.
<b>Portabella Truffle Melt</b> 12.5 Marinated mushrooms, arugula, tomato, onion, white truffle aioli, and Teese® mozzarella, on ciabatta. <b>GF option avail.</b>	<b>Buddha's Karma Burger</b> 11.5 Curried sweet potato-tofu patty, grilled pineapple, sprouts, onion, and chimichurri sauce. <b>GF option avail.</b> <b>Add avocado for \$1.</b>
<b>Gyro</b> 11 Pita bread, sliced seitan, onion, tomato, lettuce, and tzatziki.	<b>Cajun Black Bean Burger</b> 11.5 Black bean patty, sautéed onion, mushroom, spinach, tomato, fried jalapeño, Teese® cheddar, and Creole mustard. <b>Add avocado for \$1.</b>
<b>S.U.V.</b> 10 <i>(Straight Up Veggie)</i> Toasted whole grain bread with melted vegan or dairy cheese, avocado, sprouts, tomato, onion, lettuce, and Creole mustard. <b>GF option avail.</b>	<b>Cheeses</b>
	<b>Teese® or Daiya®</b> 1 Vegan cheese, non-GMO.
	<b>Monterey Jack or Swiss</b> 1 Local, rBGH-free dairy cheese.

## ENTREES

<b>Truffle Mushroom Lentil Loaf</b> 14 A soul-warming blend of mushroom and lentil casserole topped with a white truffle mushroom sauce. Served with sautéed vegetables and roasted potatoes. <b>GF</b>	<b>Country Fried Steak</b> 14 Battered seitan filet, country gravy, mashed potato, and sautéed veggies.
<b>Pierogi Quesadilla</b> 11 Sauerkraut, mashed potato, green onion, mushroom, Daiya®I sthe cheddar, tomato basil tortilla, and dill sour cream.	<b>Thai Basil Stir Fry</b> 12 Tofu or tempeh, brown rice, veggie mix, in a <b>spicy</b> Thai garlic sauce with fresh basil (can be made mild by request). <b>GF option avail.</b>
<b>Bowl Of Quinoa Chili</b> 9 Served with jalapeño corn fritters. <b>GF</b> Add onion and tomato, sour cream, cheese, or avocado for \$1 ea. Add jalapeño for \$.50.	<b>Avocado Tostadas</b> 13.5 Black beans, quinoa, onion, bell pepper, lettuce, tomato, and avocado on a corn tortilla. Served with chimichurri. <b>GF</b> <b>Add seitan chorizo for \$1.</b> <b>Not GF.</b>
<b>Scrambled Tofu Deluxe</b> 10 Veggie sauté with kale and quinoa. <b>GF</b>	<b>The Soul Bowl</b> 13 Blackened or scrambled tofu, quinoa, flashed greens, mashed sweet potato, black beans, chimichurri. <b>GF</b> <b>Add avocado for \$1.</b>

## SIDES

Sandwiches come with your choice of 1 regular side.

<b>Regular</b>	<b>included</b>	<b>Premium</b>	<b>+1 ea.</b>
Sweet Potato Fries		Flashed Greens	
Waffle Fries		Sautéed Vegetables	
Mac and Teese®		Steamed Vegetables	
Soup of the Day		Balsamic Brussels	
Salad		Sprouts	
Mashed Potatoes		Chili Cup	
		Cheesy Waffle Fries	

All sides are available a la carte, \$3 to \$5 each.

## SEASONAL SPECIALS

The following specials are available for a limited time only.

<b>Spinach Artichoke Dip</b> 8 Everyone's favorite party food, our creamy, spinach artichoke dip is served with toasted ciabatta crostini. <b>GF option avail.</b>	<b>Lasagna</b> 14 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.
<b>Stuffed Zucchini Empanadita</b> 9 Herbed Teese® brand mozzarella stuffed zucchinis with a side of tomato sauce.	<b>Cauliflower Kale Burger</b> 12 A blend of cauliflower, kale, and savory curry, topped with mesclun mix, red onions, and creamy apple chutney.
<b>Harvest Salad</b> 9 Romaine and arugula blend, toasted pecans, Granny Smith apples, Bosc pears, and cranberries, tossed in balsamic vinegar. <b>GF</b> Add grilled tempeh + 2 (tempeh option is not gluten free).	<b>Oaxacan Hot Cocoa</b> 8 Spicy and sweet, we add Mezcal to our hot chocolate then top with whipped cream, cayenne, and cinnamon.
<b>Shepherd's Pie</b> 14 Our twist on the classic casserole. A slow-simmered stew with tempeh, lentils, carrots, celery, and savory spices, topped with a crisp potato cake.	<b>Maple Bourbon Hot Toddy</b> 6 The traditional drink to warm up a cold winter day. Bourbon, maple syrup, cinnamon, and lemon.