

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	
Caffeine free: 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. 02/12/18

DESSERTS

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

Seasonal Cheesecake 7	Caramel Crunch Torte 7
Please ask about our seasonal flavors when ordering. Vegan cream cheese filling. GF	Vanilla almond cake with layers of chocolate cookie crumbles, topped with ganache and caramel.
S'mores Brownie Sundae 8	Cocoa Mousse Cake 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.
Carrot Cake 7	Donnie's Peanut Butter Puck 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, 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

Special Recipe Wings 10	Nachos 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. GF option avail.
Thai Chili Wings 10	Poutine 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.
Chips & Guacamole 7	
House-made fire-roasted salsa, guacamole, and tortilla chips. GF	

SOUPS

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

Soup Of The Day 3 cup 5 bowl	Quinoa Chili 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. GF

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.

Garden Salad 6.5	Chick'n Ranch Salad 11
Salad mix, tomato, sprouts, beets, cucumber, and choice of dressing. GF	BBQ or Buffalo style seitan, ranch tossed salad mix, tomato, onion, bell pepper, and cucumber.
Caesar Salad 11	Taco Salad 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. GF option avail.

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.

Vegan Cinnamon Roll 4/6 (1 or 2) a la carte only Frosted cinnamon swirl. Get one and share, better yet, get two and don't.	Mexicana Bowl 11 Scrambled tofu or eggs, tomato, onion, jalapeño, guacamole, cilantro, vegan or dairy cheese, Mexican rice, black beans, and salsa. GF option avail. Add corn tortillas for \$1.
Cinnamon Roll French Toast 11 French toasted cinnamon roll, strawberry coulis, hash, and seitan sausage patty.	Chilaquiles 11 Spicy tomatillo salsa tossed with tortilla chips and scrambled tofu or egg. Topped with melted cheese, lettuce, tomato, and green onion. GF option avail. Add avocado or sour cream for \$1 ea.
Biscuit & Sausage Gravy 6 Herb biscuit and seitan sausage gravy.	Potato Tempeh Hash 12 Crumbled tempeh, sliced potato, roasted red peppers, and onions seasoned with crushed red pepper and fennel seed. Served with biscuit and gravy and choice of scrambled tofu or eggs.
Tall Stack Pancakes (3) 7 Add chocolate chips and whipped topping for +\$.1.	Breakfast Combo 12.5 Scrambled tofu or eggs, hash, seitan bacon, seitan sausage, and your choice of French toast, pancake, English muffin, or toast.
Country Benedict 12 Fried tofu or eggs, herb biscuit, sautéed spinach, mushrooms, tomato, onion (no substitutions), and seitan sausage gravy. Add jalapeño for \$.50.	Scrambled Tofu Deluxe 10 Veggie sauté with kale and quinoa. GF
Breakfast Bowl 12 Scrambled tofu or eggs, hash, herb biscuit, and seitan sausage gravy.	Cage-Free Omelet 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. GF option avail. Extras +\$.50 ea. Egg white only or avocado +\$1 ea.
Monte Cristo 11 French toast sandwich, vegan or dairy cheese, fried tofu or egg, seitan slices, Creole mustard, and hash.	
Mickey Muffin 9 Fried tofu or egg, whole grain English muffin, seitan sausage, Creole mustard, and hash. Add cheese or seitan bacon for +\$1 ea.	
Steak & Eggs 12.5 Country-fried seitan steak, gravy, scrambled tofu or egg, and hash.	

BUILD-A-BRUNCH

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

SANDWICHES

Sandwiches come with your choice of 1 regular side.

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

ENTREES

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

SIDES

Sandwiches come with your choice of 1 regular side.

Regular	included	Premium	+1 ea.
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.

Spinach Artichoke Dip 8 Everyone's favorite party food, our creamy, spinach artichoke dip is served with toasted ciabatta crostini. GF option avail.	Diablo Del Mar 16 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.
Chopped Kale Salad 10 Chopped kale and spring mix tossed in pomegranate vinaigrette, grape tomatoes, red onions, shredded turnips, watermelon radish, and sunflower seeds. GF	Pesto Tofillet Sandwich 13 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.
Butternut Squash Fritters 8 Crisp and tender, sweet and savory a blend of butternut squash. Served with house-made vegan lime yogurt sauce.	Handcrafted Soda Flavors 4 ea. We love to create great hand-crafted sodas. Check out our current flavor options: • Dreamsicle • Pineapple Express • Cranberry Lime
Tofu Tikka Masala 14 Fried tofu in creamy, spice-infused masala sauce, onions, and diced tomatoes. Served with basmati rice. GF	