

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	4
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

- Cookie Dough Peanut Butter
- Chocolate Chip Cookie Dough
- Chocolate Peanut Butter GF
- Cookies and Cream
- 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. 09/23/18

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.

Whole cakes are available for pickup from our Logan Square location. Call for availability.

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.

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

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

caviar Delivery available
at trycaviar.com

The Chicago Diner

meat free since '83

APPETIZERS

Special Recipe Wings 10	Chips & Guacamole 8
Breaded seitan strips, ranch, and celery. Available in BBQ or spicy Buffalo style.	House-made salsa cruda, guacamole, and tortilla chips. GF
Thai Chili Wings 10	Nachos 10
Spicy chili-lime marinade, Sriracha-ranch, and sesame seeds.	Seitan chorizo, black beans, tomato, onion, jalapeño, guacamole, vegan sour cream, Teese* nacho, chips, and salsa. GF option avail.
Fries Appetizer 3.5/6	Poutine 10
Sweet potato, waffle, or hand-cut fries. Add cheese for \$1.	Hand-cut fries, Teese* creamy cheddar, gravy, and green onions. Add seitan bacon or vegan sour cream for \$1 each. Add jalapeño for \$.50.
Spinach Artichoke Dip 9	
Everyone's favorite party food! Our creamy, spinach artichoke dip is served with toasted ciabatta crostini. GF option avail.	

SOUPS

Add a cup of Soup of the Day to any salad or entree: \$2		
Soup Of The Day	3 cup 5 bowl	Quinoa Chili 5 cup 10 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	Chicken 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. GF option avail.
Caesar Salad 11	Taco Salad 11
Caesar tossed romaine, grilled artichoke, sundried tomato, and croutons, with choice of spicy chicken, crispy chicken, or grilled tempeh. GF option avail.	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 <i>(1 or 2) a la carte only</i> 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 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 Add avocado or sour cream for \$1 ea.
Biscuit & Sausage Gravy 7 Herb biscuit and seitan sausage gravy.	Potato Tempeh Hash 13 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. GF
Tall Stack Pancakes (3) 7 Add chocolate chips and whipped topping for +\$.1.	Breakfast Combo 13 Scrambled tofu or eggs, hash, seitan bacon, seitan sausage, and your choice of French toast, pancake, English muffin, or toast.
Country Benedict 13 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 12 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 14 Country-fried seitan steak, gravy, scrambled tofu or egg, and hash.	

BUILD-A-BRUNCH

Scrambled Tofu 4	4 Strips Seitan Bacon 2
1 Pancake 3	Toast 1
Hash 3.5	Gluten Free Toast 3
2 French Toast Wedges 4	Tempeh Hash 5
Seitan Sausage Patty 2	Tempeh Strips 4
2 Cage-Free Organic Eggs 4	Country Gravy 2
	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 12 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 Chicken 12 Spicy breaded chicken seitan, ranch, lettuce, tomato, cucumber, onion, on a wheat bun.
Portabella Truffle Melt 13 Marinated mushrooms, arugula, tomato, onion, white truffle aioli, and Teese® mozzarella, on ciabatta. GF option avail.	Buddha's Karma Burger 12 Curried sweet potato-tofu patty, grilled pineapple, sprouts, onion, and chimichurri sauce. GF option avail. Add avocado for \$1.
Gyro 12 Pita bread, sliced seitan, onion, tomato, lettuce, and tzatziki.	Cajun Black Bean Burger 12 Black bean patty, sautéed onion, mushroom, spinach, tomato, fried jalapeño, Teese® cheddar, and Creole mustard. Add avocado for \$1.
S.U.V. 11 <i>(Straight Up Veggie)</i> 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 13 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 10 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 Grilled tempeh strips or 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	
Hand-cut Fries		Sautéed Vegetables	
Waffle Fries		Steamed Vegetables	
Mac and Teese®		Balsamic Brussels	
Soup of the Day		Sprouts	
Salad		Chili Cup	
Mashed Potatoes		Cheesy Hand-cut or 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.

Jalapeño Poppers 8 Not for the weak—these babies are hot!!! Fresh jalapeño peppers stuffed with vegan Teese® cheddar cheese, breaded and fried. Served with ranch dressing.	Jibarito Po'Boy 13 Thick-cut grilled seitan, fried plantains, lettuce, onion, tomato, and creole mustard on French bread. Your choice of side.
Chipotle Tofu Quesadillas 13 Flour tortillas stuffed with fried tofu, cheese option, and creamy chipotle sauce. Served with chips, beans, and nacho cheese! GF avail.	Orange Chicken Stir-fry 14 Breaded chicken-style seitan, broccoli, carrots, and orange sauce over steamy jasmine rice, garnished with sesame seeds.
Eggplant Involtini 14 Oven-roasted eggplant filled with house-made ricotta, spinach, and fresh herbs. Rolled in seasoned panko and baked until crisp. Served over a bed of linguine tossed in cherry tomato sauce.	Handcrafted Sodas 4/ea • Cucumber Lavender Lemonade—House-made lavender syrup, lemon, cucumber, soda • Rosemary-Citrus—House-made rosemary syrup, lemon, soda • Spiced Orange—House-made orange syrup infused with vanilla, cinnamon, nutmeg, cloves, and pumpkin pie spice
Avocado Super Crunch Salad 11 Mix of romaine and spinach tossed with red onions, white beans, corn, grape tomatoes, red bell peppers, and cilantro in Southwest dressing topped with lightly breaded avocado wedges, shoestring potatoes and lime wedge.	Pumpkin Pie Milkshake 7/8.5 Vegan of course, pumpkin pie flavored, and graham cracker crumbs on the whipped topping.