

BEVERAGES

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

Cold Drinks

Lemonade	3
Iced Rishi [®] Chai [®] Latte, vegan	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 small
Orange Juice	4 large

Hot Drinks

Coffee — Columbia Street Roastery	3.5
Rishi Chai [®] Latte, vegan	4
Hot Chocolate, vegan	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
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. 08/01/17

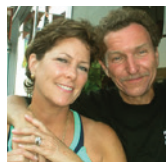
DESSERTS

Make it ala mode with Temptation[®] ice cream for \$2.

Seasonal Cheesecake 7 Please ask about our seasonal flavors when ordering. Vegan cream cheese filling. GF	Caramel Crunch Torte 7 Vanilla almond cake with layers of chocolate cookie crumbles, topped with ganache and caramel.
S'mores Brownie Sundae 8 Layers of rich chocolate brownie, graham crackers, Dandies [®] marshmallows topped with Temptation [®] vanilla ice cream, chocolate ganache, whipped cream, and graham cracker crumbs.	Cocoa Mousse Cake 7 Chocolate layer cake with mousse filling and chocolate frosting.
Carrot Cake 7 Cinnamon layer cake with raisins, walnuts, and vegan cream cheese frosting.	Donnie's Peanut Butter Puck 5 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 Breaded seitan strips, ranch, and celery. Available in BBQ or spicy Buffalo style.	Nachos 10 Seitan chorizo, black beans, tomato, onion, jalapeño, guacamole, vegan sour cream, Teese [®] nacho, chips, and salsa. GF option avail.
Thai Chili Wings 10 Spicy chili-lime marinade, Sriracha-ranch, and sesame seeds.	Poutine 10 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 Salad mix, tomato, sprouts, beets, cucumber, and choice of dressing. GF	Chick'n Ranch Salad 11 BBQ or Buffalo style seitan, ranch tossed salad mix, tomato, onion, bell pepper, and cucumber.
Caesar Salad 11 Caesar tossed romaine, grilled artichoke, sundried tomato, and croutons, with choice of spicy chick'n, crispy chick'n, or grilled tempeh.	Taco Salad 11 Southwest dressed salad mix, tomato, onion, corn, black beans, cheese, jalapeño, seitan chorizo, tortilla chips, avocado, and vegan sour cream. GF option avail.

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**

Pierogi Quesadilla 11

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

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.

Scrambled Tofu Deluxe 10

Veggie sauté with kale and quinoa. **GF**

Country Fried Steak 14

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

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.**

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.**

The Soul Bowl 13

Blackened or scrambled tofu, quinoa, flashed greens, mashed sweet potato, black beans, chimichurri. **GF** Add avocado for \$1.

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.

Cuban Sandwich 12

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

Portabella Truffle Melt 12.5

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

Gyro 11

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

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.**

The Titanic BLT Burger 11.5

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

Spicy Crispy Chick'n 11.5

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

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.

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.

Cheeses

Teese® or Daiya® 1

Vegan cheese, non-GMO.

Monterey Jack or Swiss 1

Local, rBGH-free dairy cheese.

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 Sprouts
Salad	Chili Cup
Mashed Potatoes	Cheesy Waffle Fries

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

BRUNCH

Featuring smoked paprika potato hash, house-made seitan sausage and bacon, real maple syrup-agave nectar blend, 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 Cinnamon Roll 11

(1 or 2) a la carte only
Frosted cinnamon swirl. Get one and share, better yet, get two and don't.

Biscuit & Sausage Gravy 6 Breakfast Combo 12.5

Herb biscuit and seitan sausage gravy.
Scrambled tofu or eggs, hash, seitan bacon, seitan sausage, and your choice of French toast, pancake, English muffin, or toast.

Tall Stack Pancakes (3) 7 Mexicana Bowl 11

Add chocolate chips and whipped topping for +\$.1.
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.

Scrambled Tofu Deluxe 10 Chilaquiles 11

Veggie sauté with kale and quinoa. **GF**
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.

Breakfast Bowl 12 Mickey Muffin 9

Scrambled tofu or eggs, hash, herb biscuit, and seitan sausage gravy.
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.

Monte Cristo 11

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

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.

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	Salsa 1
Seitan Sausage Patty 2	Country Gravy 2
2 Cage-Free 4	Seasonal Fruit 3/5
Organic Eggs	

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.

Meatball Sliders 8

Four house-made meatball sliders in perfect hand-sized buns, perfect for those of us with small hands. Your choice of BBQ sauce with caramelized onions or marinara sauce.

Pad Thai Salad 11

Chilled kohlrabi noodles tossed with pad thai sauce, served over a bed of mixed greens, green onions, sprouts, and peanuts. **GF**

Fish Tacos 13

Lightly breaded tofu tenders, slaw, and spicy chipotle sauce in corn tortillas. Served with Mexican rice, black beans, and lime wedge. Add guacamole \$2.

The Original Dagwood 13

An oldie but goodie, our Original Dagwood is back! A hoagie roll stuffed with Reuben, Italian beef and bacon-style seitans topped with lettuce, tomato, onion, pepperoncini, Dagwood sauce (Thousand Island/sriracha combo), and choice of cheese.

Orange Chicken Stir-fry 13

Breaded chicken-style seitan, broccoli, carrots, and orange sauce over steamy jasmine rice, garnished with sesame seeds.

Potato Tempeh Hash 12

Brunch item only, served until 3pm daily. From our original menu, yes this one goes back over 30 years. 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.