

VEGAN BAKERY

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



Flavors:

Whole cakes are available for pickup from either location. Call for availability.

Cocoa Mousse Cake

Chocolate layer cake with mousse filling and chocolate frosting.

Carrot Cake with Walnuts

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

Seasonal Cheesecake*

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.**



DESSERT PRICES

Item/size	base price ea.
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.

CATERING ORDERS

Order from the location you wish to pick up.

Lakeview:

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 as restaurant hours.

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 friendly** (chips/fries are prepared in a shared fryer)

****Gluten-friendly 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.



The Chicago Diner

CATERING AND BAKERY MENU

meat free since '83



APPETIZERS FOR SIX

Special Recipe Wings 62

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

Thai Chili Wings 62

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



Spinach Artichoke Dip** 54

Everyone's favorite party food! Our creamy, spinach artichoke dip is served with toasted ciabatta crostini.

Poutine 62

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

Chips & Guacamole** 46

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

Fries* Appetizer 30

Sweet potato, waffle (+\$5), or hand-cut fries. Add cheese for \$6.

SALAD FOR SIX

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

Garden Salad* 40

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



Caesar Salad** 60

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

Chicken-Style Ranch Salad 60

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

Taco Salad** 60

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™ 68

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

S.U.V. (Straight Up Veggie)** 58

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

Cuban Sandwich 62

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

Spicy Crispy Chick'n 60

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

Gyro 60

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

Buddha's Karma Burger** 62

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

Portabella Truffle Melt** 68

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

The Titanic BLT Burger 62

Our house seitan patty, seitan bacon, french fried onions, lettuce, tomato, and Chipotle Fire™ sauce. Add cheese for \$10.

Cajun Black Bean Burger 68

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

DELI SIDES

	Pint	Quart
Gyros-style Seitan, thick cut		15
Corned "Beef" Seitan		15
Steamed Vegetables*	7	12
Sautéed Vegetables*	7	12
Guacamole*	15	24
Country Gravy	5	9
Sausage-style Seitan Gravy	7	12
Potato Hash*	7	12
Tempeh Hash*	12	20
Salsa Cruda*	6	11
Salad Dressing*	8	14
Ginger Garlic Flashed Greens*	9	15
Mashed Potatoes & Gravy	9	15
Macaroni & Teese®	9	15
Spiced Black Beans*	9	15
Teese® Creamy Vegan Cheddar	12	20
Teese® Nacho Vegan Cheese	12	20

Tortilla Chips 20 Oz.* 6

Vegan Sour Cream 8 Oz.* 9

ENTREES FOR FOUR

Quinoa Chili* 38

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

Pierogi Quesadilla 48

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

The Soul Bowl* 60

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

Country Fried Steak 60

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

Truffle Mushroom Lentil Loaf*60

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

Thai Basil Stir Fry* 54

Tofu or tempeh, brown rice, veggie mix, in a **spicy** Thai garlic sauce with fresh basil, garnished with sesame seeds (can be made mild by request).

Scrambled Tofu Deluxe* 48

House recipe scrambled tofu, sautéed cauliflower, broccoli, carrots, and kale. Served with seasoned quinoa.

BRUNCH FOR SIX

Mexicana Bowl** 60

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

French Toast 20

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

Biscuit & Sausage Gravy 42

Herb biscuit and sausage-style seitan gravy.

Potato Tempeh Hash 72

Crumbled tempeh, sliced potato, roasted red peppers, onions seasoned with crushed red pepper & fennel seed. Served with biscuit & gravy & choice of scrambled tofu or eggs.***

Chilaquiles* 68

Spicy tomatillo salsa tossed with tortilla chips* & scrambled tofu or egg***. Topped with melted cheese, lettuce, tomato, & green onion. Served with refried beans & Mexican rice. Add avocado for \$2 or sour cream for \$1.

Monte Cristo 68

French toast sandwich, vegan or dairy cheese, fried tofu or egg***, bacon-style seitan, Creole mustard, and potato hash.

Cinnamon Roll French Toast 60

French toasted cinnamon rolls with strawberry coulis. (6 halved rolls = 12 pieces). Served with potato hash.

Cinnamon Rolls (6 rolls) 16

Scrambled Tofu* 25

6 Eggs*** 12

***These items are cooked to order. Consuming raw or undercooked eggs may increase your risk of foodborne illness.