

=DC VEGETARIAN=

BREAKFAST SANDWICHES

all menu items served vegan, but dairy cheese is readily available / substitute avocado for cheese for no cost

breakfast melt \$11

organic seasoned tofu, seitan, tempeh bacon or sausage, cheese, spinach, tomato, and roasted red pepper aioli grilled on white, whole wheat, or marbled rye

+ avocado \$1.50 + grilled or raw onions 50¢

#1 egg & cheese \$5.50

organic seasoned tofu, cheese, tomato, spinach, roasted red pepper aioli on ciabatta

substitute a bagel 75¢ substitute a gluten-free bun \$1
+ avocado \$1.50 + carrot ribbons 50¢ + bell peppers 50¢
+grilled or raw onions 50¢

#2 sausage, egg & cheese \$7

the #1 PLUS breakfast sausage

#3 bacon, egg & cheese \$6.50

the #1 PLUS tempeh bacon

#4 steak, egg & cheese \$7

the #1 PLUS seitan

BAGELS

everything, wheat, salt, pumpernickel, jalapeño / vegan or dairy cream cheese, earth balance or peanut butter

bagel with schmear \$3.50

+ cucumber 50¢ + tomato 50¢ + avocado \$1
+ spinach 50¢ + carrot ribbons 50¢ + bell peppers 50¢
+ grilled or raw onions 50¢ + tempeh bacon \$1
+ seitan \$1.50 + sausage \$1.50

veggie bagel sandwich \$6.50

bagel toasted with schmear and cucumber, tomato, spinach, onion, carrots, bell peppers

SALADS & SIDES

caesar salad cup \$4 bowl \$6

organic romaine with housemade garlic caesar dressing, capers, parmesan-y cheese and rustic croutons

chicken salad cup \$4 bowl \$6

seasoned soy curls, celery, red onion, veganaise, lettuce, tomato

german potato salad \$4 bowl \$6

red and gold potatoes, celery, carrots, green onion, dill vinaigrette

seitamic chili cup \$4.50 bowl \$7

seitan, beans, corn, tomato, carrot, peppers, onions served with drizzle of special sauce (contains nuts)

to go orders do not include chips and pickle

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SUBMARINE SANDWICHES

all menu items served vegan, but dairy cheese is readily available / substitute avocado for cheese for no cost
all sandwiches served with potato chips and dill pickle spear / substitute any side in place of chips \$2.50

steak & cheese \$12

house seitan, grilled peppers & onions, melted cheese, special sauce (contains nuts), vegenaïse
+ tomato \$1 + banana peppers \$1 + avocado \$1.50
+ pickles \$1 *can be served without bread over spinach*

italian \$11

deli meat, cheese, lettuce, tomato, onion, banana peppers, vegenaïse, mustard, oil & vinegar
2x the meat \$1.50 + avocado \$1.50 + cucumbers 50¢
+ carrots 50¢ + tempeh bacon \$1.50 + bell peppers 50¢
tempeh bacon or seitan can be substituted for deli meat

chicken salad \$12

soy curls, celery, red onion, vegenaïse, lettuce, tomato
+ avocado \$1.50 tempeh bacon \$1.50 cheese \$1.50
banana peppers \$1 *can be served without bread over spinach*

cajun chicken po boy \$12

creole seasoned soy curls, spicy remoulade sauce, lettuce, tomato, onion, pickle spears
+ cheese \$1.50 + avocado \$1.50
can be served without bread over spinach

SANDWICHES

grilled cheese \$7

chao cheese grilled on white, wheat, or rye
+ seitan \$1.50 + tomato 50¢ + tempeh bacon \$1
+ avocado \$1.50 + banana peppers \$1

reuben \$11

seitan, sauerkraut, cheese, thousand island dressing, grilled on rye

grilled peanut butter \$7.50

peanut butter, banana, cinnamon, agave on white

the war eagle \$9

bourbon BBQ soy curls, banana peppers, pickles, onions, vegenaïse on a pub bun
+ cheese \$1.50 + avocado \$1.50

blt \$8

tempeh bacon, lettuce, tomato, vegenaïse on white, wheat, or rye
+ avocado \$1.50 + cheese \$1.50 substitute a sub roll! \$1
substitute GF bun \$1

BURGERS

handmade patty, lettuce, tomato, onion, pickles, ketchup, mustard, vegenaïse on a pub bun

classic \$9

+ cheese \$1.50 + tempeh bacon \$1 + avocado \$1.50
substitute grilled onions 50¢

bacon cheeseburger \$11.50

+ avocado \$1.50 substitute grilled onions 50¢

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DRINKS & DESSERTS

coffee \$2.50

portland roasting coffee

soda \$2.50

RC cola, diet RC cola,
jones lemon lime, jones orange cream, jones root beer

organic iced tea \$2.50

B.W. Cooper's

ginger beer \$4.00

Cock n' Bull

orange juice \$4.00

Bridge City

root beer float \$5

coconut bliss vanilla ice cream, root beer

orange cream float \$5

coconut bliss vanilla ice cream, orange soda

peanut butter cup \$3

homemade with crunchy peanut butter and dark chocolate

brownie \$3

black sheep bakery triple chocolate or peanut butter chocolate

ice cream \$4.00

3 scoops of Coconut Bliss vanilla and/or chocolate

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HOUSE COCKTAILS

served in a pint glass with ice

Kentucky Mule \$8

old crow bourbon topped with cock & bull ginger beer

Dark & Stormy \$8

myers dark rum topped with cock & bull ginger beer

Royal Buffalo \$7

buffalo trace bourbon topped with royal crown cola

Moscow Mule \$7

vodka topped with cock and bull ginger beer

Bloody Mary \$8

house-made vegan bloody mix with peppercorn-infused vodka

Bloody Maria \$8

house-made vegan bloody mix with jalapeno-infused tequila

Modern Girl \$8

cucumber-infused gin topped with lemon-lime jones soda

Mimosa \$4.50 standard or \$7 in a pint glass!

brut champagne topped with orange or grapefruit juice

The Local \$6

shot of Old Crow and an Old German tall boy

other cocktails may be available upon request and availability...