* In the end, diners are all about people, bringing them together, and making them happy." - Robert O. Williams, Hometown Diners

VEGAN

ERY

*All Cheeses may be substituted with our house-made Vegan Cheese

Omelets served with Toast & Homefries • Tofu Omelet add \$0.00 • Cambridge Street - Chipotle Black Beans, Roasted Red Pepper Puree, Vermont Jack Cheese, Sweet Corn, Shallot & Apple Salsa - \$0.00

- Western Ave Caramelized Brussels Sprouts, Roasted Portobello, Asiago, Sun Dried Tomato Pesto - \$0.00
- Mass Ave Grilled Leek, Vermont Goat Cheese, Sweet Potato Mash, Balsamic Reduction - \$0.00
- River Street Roasted Eggplant, Caramelized Onion, Smoked Tomato Puree, Housemade Ricotta, Tarragon Basil Pesto - \$0.00
- Memorial Drive Housemade Seitan Chorizo, Baby Arugula, Vermont Sharp Cheddar, Pickled Jalapeno and Leek - \$0.00

• The Road Not Taken – Build your own omelet! Choose from the following items: Black Beans • Red Pepper Puree • Corn & Apple Salsa • Brussels • Portobellos • Sun Dried Tomato Pesto • Leek • Sweet Potato Mash • Roasted Eggplant • Caramelized Onion • Tomato Puree •

Tarragon Pesto • Pickled Red Onion • Baby Arugula • Tempeh Bacon • Seitan Chorizo • Red Cabbage Slaw • Roasted Tomato • Cheddar • Swiss • Jack • Goat Cheese • Ricotta • Asiago • House-made Vegan Cheese - \$0.00 for first 3 items. Add \$0.00 per additional item.

Breakfast Sandwiches w/ Homefries

 Eggs Benedict - Poached Eggs, Balsamic Roasted Tomato, Pickled Red Onion & Chipotle Hollandaise on a Grilled Housemade Black Pepper Biscuit - \$0.00 Tofu Egg add \$0.00

 Egg & Cheese - Scrambled Eggs , Vermont Sharp Cheddar, Baby Arugula & Roasted Garlic Mayo on Toasted Sourdough - \$0.00
 Tofu Egg add \$0.00

- Add Seitan Chorizo \$0.00
- Add Tempeh Bacon \$0.00

Eggs Any Style w/ Toast & Homefries

One Egg - \$0.00
Two Eggs - \$0.00
One Tofu Egg - \$0.00
Two Tofu Eggs - \$0.00

Breakfast Served

All Day



Stuffed - Griddled Banana-Nut Cream
 Cheese Stuffed Baguette, Caramelized Banana
 Butter, Strawberry Basil Sauce
 & Maple Syrup - \$0.00

 Traditional - Sourdough bread with Caramelized Banana Butter & Maple Syrup - \$0.00

• w/ Mixed Berries & Lemon Whipped Cream - add \$0.00

Pancakes

Silver Dollar Pancakes w/ Caramelized Banana Butter & Maple Syrup - \$0.00 • w/ Taza Chocolate & Candied SpicedWalnuts - add \$0.00 • w/ Mixed Berries & Lemon Whipped Cream - add \$0.00

Breakfast Sides

Egg - \$0.00
Tofu Egg - \$0.00
Tofu Egg - \$0.00
Homefries - \$0.00
Toast w/ Butter or Soy Butter,
& Strawberry Ginger Jam - \$0.00
Seitan Chorizo - \$0.00
Tempeh Bacon - \$0.00
Fresh Herbed Potato Pancakes w/ Dill
Sour Cream & Housemade Applesauce - \$0.00
Black Pepper Biscuit - \$0.00
Chorizo & Vegetable Potato Hash - \$0.00
Grilled Muffin - \$0.00



Sandwiches Served with side of dressed Baby Arugula and choice of Potato Salad or Red Cabbage Slaw

- The Club Grilled Tempeh Bacon, Smoked Tofu, Balsamic Roasted Tomato, Romaine, Pickled Red Onion, Tarragon Basil Pesto & Roasted Garlic Mayo - \$0.00
- Smoked Reuben Grilled House Smoked Tofu, Sweet and Sour Pickled Cabbage, Swiss, Basil, Horseradish Russian Mayo - \$0.00
- Melt Spicy Tofu and Vegetable Salad, Pickled Carrot, Baby Arugula, Cheddar, Dijonaise -\$0.00
- BLT Grilled Housemade Tempeh Bacon, Balsamic Roasted Tomato, Romaine, Basil, Mint and Roasted Garlic Mayo - \$0.00
- Grilled Cheese Vermont Cheddar & Tomato or Today's Special \$0.00



 Simple – Baby Arugula, Pickled Carrots, Marinated Cherry Tomatoes & House-made Vinaigrette - \$0.00

 Cobb – Chopped Romaine Lettuce, Balsamic Roasted Tomato, Grilled Smoked Tofu, Fresh Herbs, Tempeh Bacon, Balsamic and Dijon Vinaigrette - \$0.00

• Greek – Roasted Spiced Chickpeas, Dill Marinated Cucumber, Pickled Red Onion , Cherry Tomatoes, Sun Dried Tomato Vinaigrette - **\$0.00**

• Salad of the Day - Changes daily - \$0.00

• Sweet Potato Mash - \$0.00

ides

• Fries - \$0.00

• Onion Rings - \$0.00

Sauteed Chard - \$0.00

- Roasted Garlic Mashed Potato \$0.00
- Caramelized Onions **\$0.00**
- Apple Sauce \$0.00
- Potato Salad \$0.00
- Mustard Baked Beans \$0.00
- Red Cabbage Slaw \$0.00

• Cream of Tomato - \$0.00 • Soup of the Day - \$0.00

Soups

* All Cheeses may be substituted with our house-made Vegan Cheese

Burgers Served on house-made bun with side of dressed Baby Arugula and choice of Potato Salad or Red Cabbage Slaw.

Choose Chipotle Black Bean Burger or Mushroom Chickpea Burger

• Central Square - Romaine, Balsamic Roasted Tomato, Roasted Garlic Mayo, Pickled Red Onion -\$0.00

• Kendall Square - Roasted Red Pepper Puree, Beer Battered Onion Rings, Roasted Garlic Mayo, Baby Arugula -\$0.00

• Harvard Square - Tarragon Basil Pesto, Red Cabbage Jicama Slaw, Sweet Corn Mash - **\$0.00**

• Inman Square - Crisp Pickled Carrot, Romaine, Sun Dried Tomato Pesto - \$0.00

 Outside the Box - Build your own burger! Choose from the following items: Black Beans • Red Pepper Puree • Corn & Apple Salsa • Brussels • Portobellos • Sun Dried Tomato Pesto • Leek • Sweet Potato Mash • Roasted Eggplant • Caramelized Onion • Tarragon Pesto • Pickled Red Onion • Baby Arugula • Tempeh Bacon • Seitan Chorizo • Red Cabbage Slaw • Roasted Tomato • Cheddar • Swiss • Goat Cheese • Ricotta • Jack • Asiago • Housemade vegan cheese - \$0.00 for first 3 items. Add \$0.00 per additional item

Entrees

- Baked Mac Creamy Ricotta & Cheddar Sauce, Basil, Herbed Panko Crust -\$0.00
 w/ Roasted Eggplant, Leek, Peas add \$0.00 Vegan Option Available!
- Glazed Seitan Loaf Ground Housemade Seitan, Carrot, Celery, Onion, Mushroom & Chipotle Tomato Glaze, served with Garlic Mashed Potato and Sauteed Rainbow Chard - \$0.00
- Vegetable Pot Pie Roasted Seasonal Vegetables, House Smoked Tofu, Mushroom Gravy, Tarragon Basil Pesto, served with Sweet Potato Mash and Arugula & Tomato Salad - \$0.00
- Open Faced Seitan Sandwich Shaved & Grilled Housemade Seitan, Sauteed Rainbow Chard, Caramelized Onions, and Balsamic & Red Wine Gravy, served with a side of Mustard Baked Beans - \$0.00
 - Beer Battered House Smoked Tofu served with Cracked Black Pepper Fries, Red Cabbage Slaw, and Caper Dill Aioli - \$0.00

Sorry, no pizza here. For the best pizza in the galaxy, visit Veggie Planet in Harvard Square!



webure pracing your orner, preuse ren your server if someone in your party has a food allergy!

- Pies
- Mile High Lemon Meringue \$0.00
- Cream Pie of the Day \$0.00
- Fruit Pie of the Day \$0.00

Cakes

- Boston Cream Pie **\$0.00**
- Coconut Citrus Layer Cake \$0.00
- Taza Chocolate Layer Cake \$0.00
- Cheesecake plain \$0.00 Add Strawberry Sauce or Blueberry sauce \$0.00

Puddings

• Taza Chocolate - \$0.00 • Pudding Parfait - \$0.00 • Butterscotch - \$0.00

Ice Cream

Chocolate • Vanilla • Strawberry • | Scoop - \$0.00 • 2 Scoops - \$0.00 • Turn It Into A Sundae! Choose your Toppings: Coconut Whipped Cream • Taza Hot Fudge • Butterscotch

Peanut Butter Sauce
 Strawberry Sauce
 Blueberry Sauce
 Bananas

• Toasted Coconut • Wet Nuts Toppings \$0.00 each

Sundaes

 Hot Taza Fudge - 2 scoops Ice Cream of your choice, Taza Hot Fudge and Coconut Whipped Cream - \$0.00

• Hot Fudge Brownie - 2 scoops Ice Cream of your choice, Taza Hot Fudge, Taza



Take Home our Delicious Cookies, Muffins, Brownies & More! Brownie and Coconut Whipped Cream - \$0.00

Berry Sundae - 2 scoops Ice Cream of your choice, Blueberry & Strawberry Sauce - \$0.00
Banana Split - 3 Scoops Ice Cream of your choice, Banana, Taza Hot Fudge, Coconut Whipped Cream and Wet Nuts - \$0.00



- House Coffee (regular or decaf) \$2.00
- Pot of Hot Tea English Breakfast, Jasmine,

Mint, Roobios, or Lemon Chamomile - \$2.00

- Taza Hot Chocolate \$4.50
- Chai Latte \$4.00

Espresso Drinks

all drinks served with 2 shots

- Double Espresso \$2.40
- Cappuccino \$3.20
- Latte (hot or iced) \$3.80
- Mocha (hot or iced) \$4.20

*add a flavor shot (vanilla, caramel, raspberry) or substitute soy /almond milk for ¢50 cents more

Shakes

- Classic Chocolate **\$0.00**
- Classic Vanilla \$0.00
- Classic Strawberry \$0.00
- Vanilla Zebra **\$0.00**
- Chocolate Banana \$0.00
- Coffee \$0.00
- Mocha \$0.00
- Strawberry Banana **\$0.00**
- Dad's Shake (Strawberry & Chocolate) \$0.00
- Peanut Butter & Chocolate \$0.00
- Make it a malted add \$0.00

Iced Drinks

FRAGES

- Iced Coffee \$2.50
- Iced Tea Traditional Black Tea or Red Zen Herbal - \$2.75
 Lemonade - \$3.20

Floats & Sodas

• Black & White - Chocolate Syrup, Seltzer, Vanilla Ice Cream - \$0.00

> • Black Cow - Root Beer, Vanilla Ice Cream - **\$0.00**

• Brown Cow - Cane Cola, Chocolate Syrup, Vanilla Ice Cream - \$0.00

Soft Drinks

Boylan's All Natural Fountain Sodas - \$0.00

- Root Beer
- Cane Cola
- Diet Cane Cola
 - Black Cherry
 - Ginger Ale
 - Orange

Other

Orange Juice - **\$0.00** Grapefruit Juice - **\$0.00** Apple Juice - **\$0.00** Milk - **\$0.00** Soy Milk - **\$0.00**