

BREAKFAST

BURRITOS

Breakfast Burrito – 5.75 (available vegan)

eggs, soysage, & cheddar

Deluxe Burrito – 6.95 (available vegan)

spicy eggs, cheddar, potatoes, tomatoes, & soysage

Popeye Burrito – 6.75 (available vegan)

eggs, mozzarella, wilted spinach, soysage & cajun hot sauce

Texas Burrito – 5.75

eggs, cheddar, & salsa

(add one ingredient for 75¢ to any of these burritos)

EGG SANDWICHES

Fakin, Egg & Swiss Sandwich – 6.25

eggs, swiss, & veggie bacon on your choice of bagel or toast

Soysage, Egg & Cheddar Sandwich – 6.25

eggs, cheddar, & soysage on your choice of bagel or toast

The Ched – 5.75

folded omelet oozing with cheddar on your choice of bagel or toast

(note: these are not vegan sandwiches)

Build Your Own Burrito/Omelet – 6.95

eggs or vegan breakfast tofu & three of the following ingredients:

cheddar	soysage	caramelized onions
feta	potatoes	spinach
swiss	tomatoes	salsa
mozzarella	jalapeños	avocado spread
veggie bacon	mushrooms	

75¢ each additional ingredient

French Toast – 6.95 (available vegan)

Granola, Yogurt, & Fruit

(available vegan with soymilk)

large 16oz – 6.25 small 8oz – 3.25

Breakfast Sides

homefries – 2.50

toast – 2

fruit – 3.50

veggie bacon – 2 (not vegan!)

housemade soysage (V) – 2

Bagel with shmear – 3.75

Note: special requests and substitutions of ingredients may not be possible due to our extremely small kitchen. please note that we are NOT a gluten-free or nut-free facility and may not be able to accommodate severe food allergies.



HARRISON ST. CAFE

402 n. harrison st.

804.359.8060

mon-fri 8-3

weekend brunch 10-2

good eats, no meats
since 2001

2020 menu

www.harrisonstcafe.com

LUNCH

BBQ Tofu Sandwich (V) - 8.95

baked tofu smothered in our own spicy bbq sauce, served w/ vegan coleslaw on a warm vegan challah bun

Beer Battered Tofu

Steak Sandwich (V) - 8.95

crispy fried tofu w/ lettuce, tomato, & vegenaïse on a toasted vegan challah bun

Egg Salad Sandwich - 8.75

classic egg salad w/ lettuce & tomato on toast

TLT (available vegan) - 8.75

oven-roasted strips of marinated tempeh w/ lettuce, tomato, and mayo on a pan-toasted sub roll

Spinach Feta Mushroom Wrap - 8.75

fresh steamed spinach, greek feta, pan-seared mushrooms, tomatoes, & our sunflower seed dressing wrapped in a grilled flour tortilla

Red Lentil Burger (V) - 8.95

curried red lentil patty w/ lettuce, tomato, & curried vegenaïse on a toasted vegan challah bun

Falafel Burger (V) - 8.95

middle eastern style chickpea patty w/ lettuce, tomato, & tahini sauce on a toasted vegan challah bun

Super Falafel Sub (V) - 9.25

crispy-fried chickpea fritters w/ lettuce, tomato, & onion on a pan-toasted sub roll with tahini sauce

Tempeh Reuben - 9.25

(available vegan) pan-seared marinated tempeh w/sauerkraut, swiss, & thousand island dressing on rye toast

Full Throttle Chipotle Zeppelin - 9.25

(available vegan) pan-seared marinated tempeh, mushrooms, caramelized onions, artichoke hearts, mozzarella, & spicy smoky chipotle mayo on a pan-toasted sub roll

Tempeh, Artichoke, &

Mozzarella Sub - 9.25 (available

vegan) pan-seared marinated tempeh, artichoke hearts, tomatoes, mozzarella, & tangy lemon-tahini spread on a pan-toasted sub roll

The Gyro (V) - 9.95

greek style house-made seitan grilled w/onions served in a pita with tomatoes and tzatziki sauce

**All sandwiches served with chips
OR one of the following for an
additional charge:**

- side salad (\$1)
- 4oz side of coleslaw (\$1)
- 4oz side of the day (\$1)
- 8oz side of the day (\$2)

SALADS

Power Salad – 8.95

large house salad w/ your choice of dressing and one of the following proteins:

egg salad **curried chikin salad (V)**

falafel balls (V) **baked tempeh strips (V)**

black bean hummus (V)

hummus (V) **red lentil balls (V)**

Small House Salad - 5

mixed greens, carrots, tomatoes, sunflower seeds w/ your choice of dressing

SALAD DRESSINGS

ginger miso

orange tahini

sesame caesar

sunflower seed

balsamic vinaigrette

(all dressings are house-made & vegan)

SPECIAL OF THE DAY

something awesome every day. check our menu board or give us a call at 804-359-8060 to ask. prices vary.

V = always vegan

Please note that we are not a nut or gluten free facility.