

BREAKFAST AND SUCH

Gorilla Granola.....\$6 a bowl
Homemade granola with organic yogurt and fruit. Or take some home by the lb.....\$10

Gibbons Oatmeal mixed with sunflower seeds, dried fruit, cinnamon and milk.....\$5 a bowl

Shana’s Favorite: Spotted Dolphin Vegetarian Panini.....\$12
Veggie sausage, rice cheese, avocado, caramelized onions topped with tahini sauce and pressed into a delicious panini. Served with homefries or fresh fruit.

Veggie/Vegan Delight.....\$10
Scrambled and seasoned tofu with local veggies, homefries and toast topped with organic fried egg and topped with cheddar cheese. Please specify if you would like to try it vegan or if you need gluten free toast.

Cage Free Carnivore Panini (this one put us on the map!).....\$12
Cage free eggs, fresh spinach, chicken sausage, sautéed mushrooms and tomatoes, made with organic cheese. Served with homefries or fresh fruit.

Breakfast Burrito.....\$10
Organic chicken sausage, eggs, fresh veggies, cheddar and avocado served with homefries.

BROWN BEAR BAKERY

Help us support local bakers - all of our bakery is homemade with whole ingredients! Here are some favorites:

Giant Vegan Cookies
Chocolate Chunk, Everything Cookies, Carrot Cookies & Old Fashioned Sugar Cookies..... \$3

Harp Seal Scones
Vegan, delicious, ask your server about today’s fresh varieties..... \$4

Bumble Bee Bat Brownies of the Day..... \$4

Power Muffins
Our own recipe, packed with protein, these really pack the punch! Made with an entire banana per muffin, tofu, almond meal, flax meal, dried cranberries & whole grains..... \$3.50

Morning Glories
The original “hippy muffin.” An old recipe that’s totally delicious, including fresh carrots, pineapples and more..... \$3.50

Gluten free bakery available as well - please call ahead for large orders!

Menu printed on recycled paper.

SEASONAL ENTRÉE SPECIALS

With your choice of small Treehugger salad or cup of homemade soup

Fresh Pasta Selection Ask your server what today’s dish is.

Asparagus Cheddar Quiche.....\$14
With creamy dill shallot sauce.

Wild Alaskan Salmon\$20
With brown rice and steamed vegetables, topped with lemon dill sauce.

Vegan/Gluten-Free Ratatouille.....\$16
Fresh cut vegetables stewed with a homemade marinara sauce and served over brown rice.

Ale Battered Cod with fresh cut fires, homemade tartar sauce and slaw.....\$12

Potters Peanut Salad\$
Romaine leaves with avocado, alfalfa sprouts, mandarin oranges, edamame, granny smith apples tossed in a peanut vinaigrette! Add organic grilled chicken for \$1.00.

Please enjoy the Season!

BEVERAGES AND SUCH

Ask about our organic, Fair Trade **espresso bar**
Choose from a variety of **organic teas and coffees**, iced or hot.

Snow Leopard Smoothies
Strawberry banana, mixed berries, or try a green smoothie for extra B vitamins—all made from whole fruit and organic yogurt.....\$6

Treehuggers Café
1330 Bagley Road, Unit 1, Berea, Ohio
www.treehuggerscafe.com

Phone: 440-973-4277

Treehugging Hours
Monday-Thursday 10:30am - 8:00pm
Friday 10:30am - 9:00pm
Saturday 9:00am - 9:00pm
Sunday 10:00am - 8:00pm

PLEASE USE OUR CONVENIENT DRIVE THRU

***Parties of 6 or more, a gratuity of 18% will be added. No separate checks.**

*Share the love! Let Treehuggers cater
your next gathering!*

The majority of our items can be prepared as Vegan and/or Gluten Free. Ask your server.

Treehuggers Café

A green place to eat.

Please enjoy your perfect cup of coffee named after the Hoot Owl in danger of extinction.



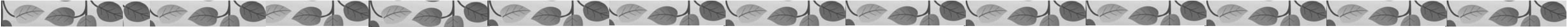
ALL of our food is made fresh per order. Relax, take your time and enjoy food the way it is supposed to be served, fresh, nutritious and DELICIOUS!

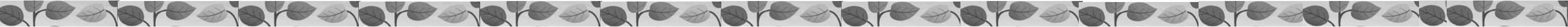
We have a mission at Treehuggers to help people see that they can make a difference, not only for our planet, but also for their health.

We do our part by using organic for almost every item on our menu. Most importantly we buy our produce when in season from local farms to support our agriculture. Buying and eating organic not only benefits you as there are no hormones, chemicals, pesticides etc. used that have extreme effects on our society, but organic farming replenishes the soil, leaving it sustainable for future growth, rather than stripping the earth of its natural resources. ALL of our containers are compostable, recyclable and biodegradable, and our restaurant has been designed using as much recycled material as we could find.

We also donate a percentage of our proceeds to an earth/animal friendly organization that is committed to our cause. We cater to your vegetarian/vegan needs so please let us know how we can customize your order for you.

*Ask about our locally inspired seasonal Chef's
Specials and Fresh Seafood Offerings!*





For information about these and other endangered species, please visit our website: www.treehuggerscafe.com... Thank you!

Menu printed on recycled paper.

Fresh food takes longer, so slow down please!

Start with Something to Share
MOTHER EARTH’S SEEDLINGS

“Hilary’s” Bruschetta..... \$9
Ohio tomatoes (never refrigerated!) with extra virgin olive oil, fresh basil, fresh mozzarella, with Tuscan herb toast, dusted with fresh grated parmesan cheese and balsamic reduction.

Hawaiian Crow Hummus \$10
Our own hummus like you’ve never tasted, served with fresh pita and veggies. Or try it Moroccan Style, with locally made feta cheese, olives and tomatoes. Served with warm pita/raw veggies.
If you love it like we do, take some home by the lb! \$9

3 Bean Nacho Dip \$9
“Protein Plate”: Red, white and black beans with fresh herbs and peppers, ground spicy chicken, fresh avocado and cheddar cheese, served with homemade pita chips and sea salt.

Fresh Cut Treehuggin Fries..... \$5
Sprinkled with our own “herby salt”. Add gorgonzola cheddar for \$1

“Basket of Sweet”..... \$6
You have GOT to try our sweets...POTATO FRIES that is. Sprinkled with a cinnamon sugar salt and a side of honey mustard for dippin... Yeah, we’ll see you again and again!

SIBERIAN TIGER SALADS

*Enjoy a fresh organic salad, with dressing made from scratch and veggies fresh cut per order.
Taste the veggies fresh from the farms, as close to just-picked as we can find!!*
Add organic charbroiled chicken to any salad for \$2.95

Scarlett Macaw Cranberry Walnut Salad \$12
Plenty of greenery, candied walnuts and oranges, sprinkled with goat cheese and more, tossed in a homemade cranberry balsamic vinaigrette.

Farmer’s Market Raw Salad \$12
Get a new leaf on life! All of the raw veggies in the house (varies day to day, the Treehuggers way), chopped up fresh so you don’t have to.

Tree Hugger’s Salad \$10
Right out of your own backyard...no, just kidding. Field greens, sunflower seeds, dried fruit, wild mushrooms, baby goat cheese tossed in a honey lemon vinaigrette.

Gorgonzola Caesar \$12
Organic greens, homemade croutons, cherry tomatoes with gorgonzola vinaigrette, homemade per order, of course!

Mediterranean Kale Salad \$12
Kalamatas, tomatoes, shallots and feta, with our homemade Mediterranean dressing.

HOMEMADE SOUPS/RICE BOWLS/WRAPS/ COMBOS

Add fresh cut or sweet potato fries for \$2.95
Dwarf Lake Iris Dandelion Soup..... \$5
SEASONAL. Made with fresh herbs and vegetables slow simmered in a chamomile honey broth. Served with fresh homemade bread.

Southern Cornshell Soups..... Price varies.
All made from scratch, start to finish, using fesh vegetables, nothing processed or squeezed out of a bag... enjoy soup the way it should taste, and the way it will make you feel... satisfying and delicious! Soups vary day by day, season by season—please ask your server what soup is cooking? Gluten-free bread available for \$1 extra. Enjoy!

Red Wolf Rice Bowl..... \$12
Our rice bowls are generally of the vegan variety—ask about today’s special.
Add organic chicken \$2.95

Hummus Wrap with fresh roasted veggies and brown rice. Side dish varies. \$10

Checkerspot Butterfly Veggie Wrap \$9
Grilled tofu w/EVOO, avocado, tomatoes, fresh herbs and more. Add cheese for \$1.00
Side dish varies.

Rock Hopper Penguin Organic Chicken Salad Wrap \$12
Free range organic chicken, tarragon, red globe grapes and candied pecans in a lemon tarragon vinaigrette. Side dish varies.

Black Bean Chimichanga \$8
Black beans seasoned with freshly baked sweet potatoes and organic brown rice, served with a fresh mango salsa.

Save the Dolphins Tuna Salad Wrap \$10
Chunky white tuna & fresh dill in a lemon vinaigrette. Side dish varies.

Protein Wrap \$10
Marinated beans with brown rice, fresh avocado, sprouts, cucumbers, tomato and onion on whole grain wrap. Side dish varies.

Greek Chicken Wrap \$12
Lemony grilled chicken, shredded lettuce, tomato, onion, olive pesto, feta, fresh basil, with Greek dressing. Side dish varies.

Combo: Bowl of soup with a half salad \$10
Combo: Bowl of our soup with any full sandwich..... \$14

GIANT PANDA PANINIS

Gluten-free bread available for \$1 extra.
These take us a little longer, so slow down please!! Add fresh cut or sweet potato fries for \$2.95

Manatee Grilled Eggplant Panini..... \$12
Grilled eggplant, caramelized onions, buffalo mozzarella, fresh tomatoes and basil pesto. Side dish varies.

Great Egret Zucchini Parmesan Panini \$12
Fried zucchini with caramelized onion, melted parmesan cheese, topped with tomatoes and homemade olive pesto. Side dish varies.

Marbled Murrelet Mushroom Panini..... \$12
Portabellas with caramelized onions and buffalo mozzarella, tossed in a fresh pesto sauce. Side dish varies.

Sea Turtle Grilled Lemon Chicken Panini \$12
Organic charbroiled chicken breast, caramelized onion, avocado, Swiss cheese and fresh herbs (with fresh basil pesto). Side dish varies.

Toucan Veggy Grilled Cheese..... \$10
Fresh mozzarella, cheddar, tomato, avocado, caramelized onion & sprouts. Side dish varies.

*Consuming raw or undercooked meat, poultry, seafood or egg products can result in food-borne illness.

BLUE WHALE BURGERS

CERTIFIED HUMANE BEEF

Treehuggers is exclusively using this product, because Treehuggers cares about how animals are treated, not simply being raised in stalls where they are unable to turn around, graze, engage in natural habitats and live to a natural life span, or in the case of chickens, never being able to roam and peck freely in the sunlight. Please enjoy a humanely raised burger, prepared to order.

Plain Jane with L/T/O, served with fresh cut or sweet potato fries..... \$12

Treehugger Style with fried green tomato, basil pesto, mozzarella cheese and sprouts \$13.95
Served with fresh cut or sweet potato fries.

Eric’s Beastie Burger
Homemade BBQ sauce, fried gorgonzola wedge, grilled onion and red pepper with L/T/O \$13.95
Served with fresh cut or sweet potato fries.

The SHROOMER...basil mayo, grilled portabellas and onions with mozzarella \$13.95
Served with fresh cut or sweet potato fries.

Hells Kitchen
No Gordon Ramsey here, but our chefs will insult your taste buds with jalapenos stacked high, cheddar cheese and spicy grilled onions... our condolences to your tongue!..... \$13.95
Served with fresh cut or sweet potato fries.

Or **Build Your Own Burger or Chicken Breast**..... add \$1.00 each
Cheeses: gorgonzola, swiss, mozzarella, cheddar or feta
Veggies: avocado, portabellas, alfalfa sprouts, grilled onions, roasted red pepper, fried egg
Served with fresh cut or sweet potato fries.

Black Cactus Black Bean Patty..... \$12
Homemade daily, no fillers, smashed beans and fresh veggies—a little on the spicy side. You will taste the difference! No oils or butter, vegan. Served with Swiss cheese, avocado and fresh mango salsa. Side dish varies.

Ground Chicken Burger..... \$12
Ground organic chicken mixed with feta and spinach, then grilled to perfection, topped with mango salsa. Side dish varies.

White Rhino Old Oat Tree Burger \$12
Ground oats, nuts and spices make our veggie burger the best in town. Bring some home tonight!
Please ask what fresh cheeses are available. Side dish varies.

Sweet Potato Quinoa Burger..... \$12
Put these two ingredients together and you need nothing else... pan-seared per order, gluten-free upon request, served on pretzel roll with homemade honey spicy mustard and sprouts. Side dish varies.

SAPLING MENU *12 years and under please*

Organic Peanut Butter Wrap
With bananas and honey, served with hummus and carrots..... \$4.95

Grilled Cheese Panini
...ooey gooey whole milk mozzarella and cheddar cheese, with tomato and fresh cut fries \$4.95

Whole Grain Hummus Wrap
With peanut butter and carrots..... \$4.95

Gorilla Granola with fresh fruit and organic yogurt..... \$3.95 a bowl

Beverages

Apple or Orange Juice \$2.25
Fresh Fruit Smoothies \$5.00

