

CORNBREAD CAFE



VEGAN COMFORT FOOD



December 1959

Grandma Jean

My Grandma Jean has always been an inspiration to me. For much of my childhood, I spent every weekend with my grandparents, helping 'Gram' in the garden and in the kitchen.

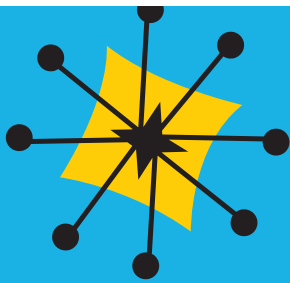
My most cherished memories include the smell of fresh baked bread, cooking with Gram, cupboards stocked with reused jars of healthful ingredients, vintage table cloths and board games.

My grandparents became vegetarian over 60 years ago. Their influence paved the way to Cornbread Cafe.

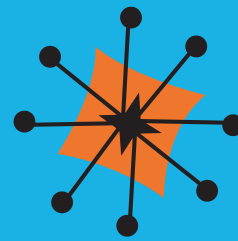
-Sheree

(541) 505-9175 • 1290 W. 7th Ave, Eugene, OR 97402 • cornbreadcafe.com

Hours: Mon-Sat 9am-9pm / Sun 9am-3pm • Breakfast: Weekdays 9am-11am / Sat 9am-12pm / Sun 9am-3pm



Munchies



CHIK'N & WAFFLE (C) \$12.50

3 pieces of breaded and deep-fried seitan atop a big fluffy Belgian waffle smothered with country cashew gravy. Served with pure maple syrup.

BUFFALO HOT THINGS (GFA) \$10

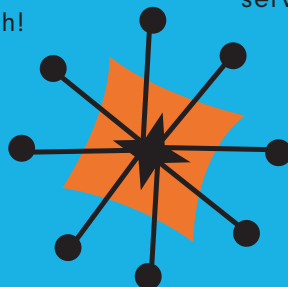
4 pieces of Southern-fried tofu dipped in spicy Hot Thing sauce served with ranch dressing and veggie sticks.

PHISH & CHIPS (GFA) \$9.50

Breaded and deep-fried seaweed-seasoned tofu, served with French fries, sassy slaw and tartar sauce.

DELUXE FRIES (GF) (C) \$8

A large helping of fries smothered in country gravy or unCheese—or both!



NACHOS (GF) (C) \$8.25

Warm corn tortilla chips topped with nacho unCheese sauce, fresh salsa, pickled jalapeños, and black olives.

Add Shredded BBQ seitan or mushrooms +\$3.25

BISCUITS AND SAUSAGE GRAVY (C)

Whole Order \$7 / Half Order \$4.75

Fluffy split and grilled biscuits topped with country seitan sausage gravy.

CHEESY JALAPEÑO

HUSH PUPPIES \$6.25

Savory deep-fried cornmeal balls served with a spicy Cajun Remoulade.

Soup \$ Salad

SOUP OF THE DAY (GFA)

Cup \$4.75 / Bowl \$6.75

Ask your server. Served with your choice of bread.

CHILI & CORNBREAD (GFA)

Cup \$4.75 / Bowl \$6.75

COMBO (GFA)

Cup \$9.25 / Bowl \$10.25

Soup or Chili, Mixed Green Salad, and your choice of bread.

MIXED GREEN SALAD (GFA) Classic \$6.25 / With toppings \$9.50

Mixed greens, tomatoes, red onions, green & purple cabbage, carrots, and croutons. Served with your choice of bread.

Toppings: Add Shredded BBQ Seitan, Grilled Portabella, or Southern-fried Tofu

Dressings: Ranch • Agave Dijon • 1000 Island • Balsamic Vinaigrette



Sammiches



Served with French Fries
Substitute a gluten-free bun or gluten-free bread for \$1.25

THE EUGENEWICH (GFA) \$12.75

Southern-fried tofu patty, cheese, carrot bacon, haystack onions, lettuce, tomato, and smoky sauce on a grilled bun.

THE BIG 'O' BURGER (GFA) \$11.50

Savory oat patty, lettuce, tomato, onion, and pickles on a grilled bun.

BACON RANCH BURGER (GFA) \$12.25

Savory oat patty, tempeh bacon, mushrooms, lettuce, tomato, and ranch dressing on a grilled bun.

SRIRACHA JALAPEÑO BURGER (GFA) \$11.75

Savory oat patty, pickled jalapeños, lettuce, tomato, and spicy sriracha vegenaïse on a grilled bun.

REUBEN \$11.75

Sliced seitan, sauerkraut, grilled onions, and 1000 island dressing on grilled marble rye.

MOODY PORTABELLA (GFA) \$12

A little bit jerk, a little bit sweet...
Jerk-spiced portabella strips, grilled onions, and Todd's Greens on a grilled hoagie.

FRENCH DIP WITH "OH JO!" \$11.50

Sliced seitan on a grilled hoagie with classic dipping au jus.

TBLT (GFA) \$11

Tempeh bacon, lettuce, tomato, and vegenaïse on toasted sourdough.

PHISHWICH (GFA) \$11.75

Deep-fried seaweed-seasoned tofu, tartar sauce, lettuce, and tomato on a grilled bun.

BBQ JO \$11

Shredded BBQ seitan and sassy slaw on a grilled bun.

CHIK'N BISCUIT \$10

Chik'n fried seitan and agave Dijon dressing on a split and grilled biscuit. Served with a small side of slaw and fries.

GRILLED CHEESE \$8.25

Melty cheese on buttery grilled sourdough or whole grain bread.

POLK ST. PILE-UP \$12.50

Hot Things tofu, French fries, and mac unCheese on a grilled hoagie.

Add-ons: cheese +\$1.50 / onions • mushrooms • peppers • tomato +\$1 each / lettuce +\$.50



Fixins

MAC UNCHEESE
(GFA) (C) \$4

MASHED TATERS &
GRAVY (GF) (C) \$4

CHEESY GRITS (GF) \$3.50

TODD'S GREENS (GF) \$4

SASSY SLAW (GF) \$3.75

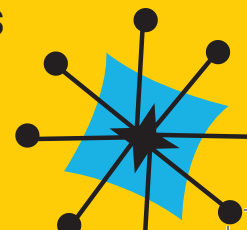
FRENCH FRIES OR
CAJUN FRENCH FRIES
(GF) Small \$4.25 / Large \$6

CORNBREAD (GFA) \$2.25
Classic or Jalapeño

BISCUIT \$2.25

GARLIC TEXAS
TOAST \$2.25

C = CASHEWS • GF = GLUTEN FREE • GFA = GLUTEN FREE AVAILABLE



Build Your Own Supper

CHOOSE 1 MAIN DISH • CHOOSE 2 SIDES • CHOOSE BREAD

\$14

Mains

PICK ONE

CHIK'N-FRIED TEMPEH & GRAVY

(GFA) (C)

Breaded and deep-fried tempeh smothered in country cashew gravy.

SEITAN MEATLOAF

Savory "meatloaf" made in the traditional way.

BBQ SEITAN STEAKS

Grilled seitan steaks smothered in tangy BBQ sauce.

SOUTHERN-FRIED TOFU (GFA)

Breaded and deep-fried tofu served with choice of dipping sauce (BBQ, ranch, or agave Dijon).

MOODY PORTABELLA (GF)

A little bit jerk, a little bit sweet...
Jerk-spiced portabella strips, grilled onions, and Todd's Greens.

PHISH PHILLETS (GFA)

Deep-fried seaweed-seasoned tofu served with tartar sauce.

Sides

PICK TWO

MAC UNCHEESE (GFA) (C)

SASSY SLAW (GF)

CHEESY GRITS (GF)

FRENCH FRIES (GF)

MASHED TATERS & GRAVY

(GF) (C)

TODD'S GREENS (GF)

Bread

PICK ONE

CORNBREAD (GFA)

Classic or Jalapeño

BISCUIT

TEXAS TOAST

WHOLE GRAIN TOAST

Sampler Platter (C)

\$16.75

Southern-fried Tofu, Phish Filets,
BBQ Seitan Steaks, Sassy Slaw,
Mac unCheese, dipping sauces.

Beverages



OOGAVE SODA POP \$2

SHIRLEY TEMPLE \$2.50

Made with ginger ale.

SODA FLOAT \$4

OOGAVE LEMONADE \$2

LIGHTLY SWEET TEA \$2.25 (one refill)

ARNOLD PALMER \$2.50

LOCAL KOMBUCHA \$4.25

KOMBUCHA FLOAT \$6.25

APPLE JUICE

8oz \$1.50 / 16oz \$2.50

ORANGE JUICE

8oz \$3 / 16oz \$5.50

CAFFE PACORI COFFEE

Cup \$2.25 / Bottomless \$3.25

HOT TEA \$1.75

Green, Black, Earl Grey, Chamomile,
Peppermint, Rooibos, Ginger, Yerba Mate



Adult Beverages

Ask what's on
our local rotating taps!

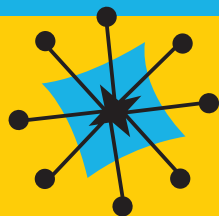
LOCAL BEER & CIDER \$5 / \$6

PITCHER O' BEER \$17

BOTTLE O' WINE \$12

MIMOSA \$4

DOUBLE MIMOSA \$8



DESSERTS

GRAMMA SWEETIE PIE'S (GF) \$6

Frozen peanut butter pie.

CASHEW ICE CREAM

Dish (GF) 3.50 / Cone \$3.25

Made with Viva! Vegetarian cashew ice cream.

Ask your server for today's choice of flavors!

SHAKE (GF) 6.25

Chocolate • Vanilla • Strawberry

Made with Viva! Vegetarian cashew ice cream.

CHEESECAKE IN A JAR (GF) \$4.50

Topped with strawberry compote or
chocolate sauce—or a little of both!

DEEP-FRIED CHEESECAKE \$6

Topped with strawberry compote.

(Not available on Sundays)

PEANUT BUTTER CRISPY BAR (GF) \$3.50

CINNAMON ROLL CAKE \$5

Ask your server for today's selection of
cakes, cupcakes, pies, cookies, bars and more!

We take custom dessert orders with 48 hours notice!
For details, ask your server or email baker@cornbreadcafe.com



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BREAKFAST



Monday to Friday 9am-11am • Saturday 9am-12pm • Sunday 9am-3pm

CHIK'N & WAFFLE \$12.50

3 pieces of breaded and deep-fried seitan atop a big fluffy Belgian waffle smothered with country cashew gravy. Served with pure maple syrup.

CLASSIC \$13

Scrambled eggfu, home fries, a flapjack, and choice of seitan sausage or tempeh bacon.

COUNTRY BREAKFAST \$13

Chik'n-fried tempeh and a split and grilled biscuit all smothered in seitan sausage country cashew gravy. Served with home fries.

RANCHEROS (GFA) \$13

Scrambled eggfu topped with cashew unCheese sauce and salsa. Served with black beans, warm corn tortillas, home fries, and choice of seitan sausage or tempeh bacon.

EGGFU BENEDICT (GFA) \$12.50

Scrambled eggfu and sautéed spinach topped with a tangy cashew-based Hollandaise sauce on a toasted sourdough English muffin. Served with home fries and a cup of seasonal fruit.

FRENCH TOAST

Whole Order \$11.75 / Half Order \$8.50

Dipped and fried thick-cut sourdough bread served with coconut whipped cream, fruit topping, and pure maple syrup.

GLUTEN-FREE PLATE \$12.50

Scrambled eggfu, cheesy grits, home fries, and choice of tempeh bacon or oat sausage patty.

BURRITO \$11.75

Scrambled eggfu, home fries, seitan sausage, cashew unCheese sauce, black beans, and salsa wrapped in a large flour tortilla. Topped with more cashew unCheese sauce. Served with chips and salsa.

Sides



CHEESY GRITS (GF) \$3.50

**SCRAMBLED
EGGFU (GF) \$4**

**FRESH SEASONAL
FRUIT (GF)
Cup \$4 / Bowl \$6**

**2 SEITAN SAUSAGE
PATTIES \$3.25**

**4 STRIPS TEMPEH
BACON (GF) \$3.25**

**OAT SAUSAGE
PATTY (GF) \$3.25**

**WHOLE GRAIN
TOAST \$2.25**

**SOURDOUGH
ENGLISH MUFFIN \$2.25**

BISCUIT \$2.25

**2 CORN TORTILLAS
(GF) \$1.75**

**HOME FRIES
(GF) \$4**

**SUBSTITUTE
GLUTEN FREE BUN
OR TOAST \$1.25**



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Small Plates



SAMMY I AMMY (GFA) \$9.50

Our version of the fast food breakfast sandwich! Eggfu omelet sheet, seitan sausage, and melted cheese served on a buttered and grilled sourdough English muffin. Served with home fries.

BISCUITS AND SAUSAGE GRAVY

Whole Order \$7 / Half Order \$4.75

Fluffy split and grilled biscuits topped with country seitan sausage gravy.



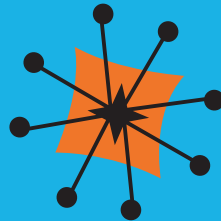
FLAPJACKS

Double \$7 / Single \$4

Served with Earth Balance and pure maple syrup.

BELGIAN WAFFLE \$7.50

A big fluffy waffle served with Earth Balance and pure maple syrup.



BEVERAGES

APPLE JUICE

8oz \$2 / 16oz \$3.50

ORANGE JUICE

8oz \$3 / 16oz \$5.50

CAFFE PACORI COFFEE

Cup \$2.25 / Bottomless \$3.25

HOT TEA \$1.75

Green, Black, Earl Gray, Chamomile, Peppermint, Rooibos, Ginger, Yerba Mate

(Flip the page back for our complete beverage list including Adult Beverages)

Build your own Omelet

Our unique eggfu omelet sheet filled with your choice of 3 items below, and topped with melted cheese. Served with home fries and your choice of a toasted English muffin, whole grain or sourdough toast, or grilled biscuit.

\$12

CHOOSE 3 ITEMS:

SPINACH
MUSHROOMS
GREEN ONIONS
ONIONS

SALSA
CILANTRO
JALAPEÑOS
TEMPEH BACON

SEITAN SAUSAGE
BLACK OLIVES
BELL PEPPER
TOMATO



Cornbread Cafe's mission is to provide a consistent, comforting and quality dining experience. We endeavor to provide excellent customer service while remaining a fun, affordable, sustainable, community-oriented restaurant that serves awesome vegan comfort food! It is our policy to show respect to customers, as well as employees, at all times. Cornbread Cafe strives to build a team of dedicated employees through our commitment to the success and happiness of our staff.

About 95% of our menu items are organic and made in house.

We source as many local ingredients as possible, and have a strict policy against using genetically engineered ingredients.

We strive to create as little waste as possible by composting our food scraps, using biodegradable take out containers and utensils, including straws. Used oil is donated for biofuel. We also encourage guests to bring reusable bags for take out orders, as well as reusable containers for their leftovers. We will continue to reduce our carbon footprint as we are able.

We welcome all at Cornbread Cafe.

DON'T FEEL LIKE MAKING THE TREK?

Delivery is available through Grubhub (www.grubhub.com) or Cascadian Courier Collective – a bike delivery service.

CORN BREAD CAFE CATERING

Special catering menu available. Contact our catering department at catering@cornbreadcafe.com or (541) 780-4241 for more details or to set up a consultation or a tasting.

www.cornbreadcafe.com

Daily Discounts

(IDs required when applicable)

Tuesdays

Elders receive 10% discount!

Thursdays

Military members receive 10% discount!

Wednesdays

Walk or bike and receive a 5% discount!

Veterans Day

Veterans receive a free meal!