

SMOOTHIES

6.95....24oz

STRAWBERRY YUM YUM

Strawberry, Peach, Kale,
Spinach, & Banana

GREEN DREAM

Kale, Spinach, Ginger,
Cucumber, & Mango

ACAI POWER UP

Acai, Peach, Kale, Spinach,
Cucumber, & Lemon

CARROT GINGER

Carrot, Orange, Ginger,
Peach, & Coconut Milk

APPLE CHAI

House made Chai Tea, Apple,
Banana, & Cinnamon

COFFEE DATE

Espresso, Dates, Banana,
Cinnamon, & Almond Milk

PBJ TIME

Peanut Butter, Strawberry,
Banana, Kale, & Spinach

GREEN MACHINE

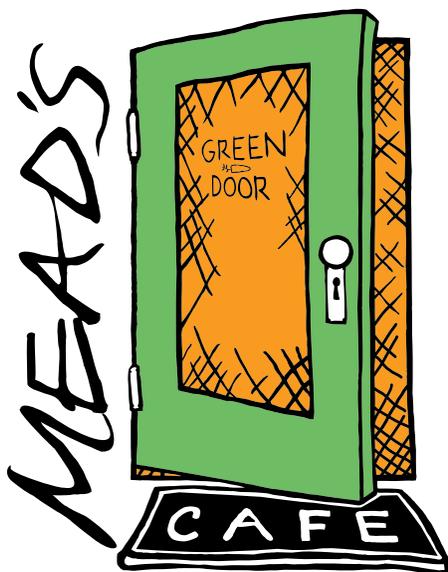
Spirulina, Banana, Raw
Cashews, Peanut Butter,
and Dutch Chocolate
Protein Powder
7.50....24oz

MOCHA BANANA NUT BLOSSOM

Chocolate, Peanut Butter,
Banana, Hazelnut &
Almond Milk. Topped
With Crushed Almonds

Add a shot of espresso to a smoothie for 50¢

Add protein powder to a smoothie for \$1.50



WELCOME TO MEAD'S GREEN DOOR CAFE,

a vegetarian and vegan cafe in Old Town Orange, serving creative cuisine to be enjoyed by carnivores and herbivores alike!

Gary Mead and his team pride themselves on developing flavors that satisfy, even without meat! Being a family business, it's important to us to think of our future generations by making environmentally sustainable choices, from recycled paper goods to locally grown produce and like minded purveyors.

THE GREEN DOOR symbolizes a doorway to a greener way of living. We want our customers to feel surrounded by good vibes when they walk through that Green Door. We take care in creating an inviting atmosphere with great art, comfy spaces, and our friendly, helpful staff.

The art at THE GREEN DOOR CAFE is the work of Gary Mead Sr., a member of the green door family. Keeping with our philosophy of sustainability, Gary uses reclaimed doors, wood, and fixtures to create his pieces. He has shown at the Guggenheim Gallery,

The Leatherby Library Gallery, and

The Mead Family's previous restaurant, PJ's Abbey.

All art on display is for purchase.

JOIN US ONLINE AND SHARE!



@MEADSGREENDOORCAFE



@MEADSGREENDOOR

MEAD'S GREEN DOOR CAFE

CREATIVE VEGETARIAN & VEGAN CUISINE

714.771.8556

MON-FRI • 6AM - 8PM

642 W CHAPMAN, SUITE A

SAT • 8AM - 8PM

ORANGE, CA 92868

SUN • 8AM - 3PM

PHONE IN ORDERS FOR PICK UP

HOUSE MADE VEGAN PASTRIES COOKIES & CAKES

BREAKFAST

Served all day. Add toast \$1.00, gluten free toast \$2.00

*V When ordered with Tofu

GF*V CHILI EGGS...6.25

Two eggs done any style
topped with chili & guacamole
Served with sliced tomatoes.

GF*V QUINOA HOT

CEREAL...4.95
Chef's Creation

*V CLASSIC EGGS...6.25

Two eggs with breakfast
potatoes & your choice of
sausage or bacon
Served with sliced tomatoes.

BREAKFAST PIZZA...10.50

Gluten free crust +2.00

Mozzarella & Gouda cheese on
a flat bread crust topped with
scrambled egg, sausage, bacon,
tomatoes & onions.

GF FLORENTINE

OMELETTE...7.50

Omelette stuffed with Swiss
cheese, spinach, mushrooms
& tomatoes with side of fruit.

BREAKFAST TACOS...7.95

Mixed veggies, Bac'n, seasoned
potatoes, egg or tofu served with
avocado, pico de gallo, pepper
jack cheese & a side of sour
cream on whole wheat tortillas
served with a side salad.

BREAKFAST QUESADILLA...7.50

Veggie mix, Pepper Jack cheese
& Choice of eggs or Tofu.
Served with guacamole
& sour cream.

BURRITOS

Choice of Scrambled Eggs
or Organic Scrambled Tofu

Add \$0.75 for Vegan cheese.

V Vegan when ordered with Tofu

SANDWICHES

GF Gluten Free bread +1.00

MORNING STACK...8.25

Fried Egg or Roasted Tofu,
House made Bac'n, Arugula,
Fresh Tomato & Pepper Jack
on Toasted Multi Grain Bread
with Tangy Dijonnaise

GF* GARDEN VEGGIE...7.95

Garden Veggies, Onions,
Mushrooms, Peppers &
Seasoned Potatoes, Melted
Pepper Jack Cheese. Served
with Fresh Pico de Gallo

NUTTY MONKEY...5.50

Chunky Peanut Butter
with Sliced Bananas &
Local Honey on Dark
Sweet Squaw Bread

GF*V SWEET POTATO HASH...7.95

Roasted Sweet Potato, onions
& Tempeh Hash, Black Beans
Sautéed Spicy Green Curry Kale

V STUFFED FRENCH TOAST SANDWICHES...6.95

Battered Potato Brioche Bread
Filled with Vegan Cream Cheese
& Panini-Grilled with
Your choice of:

V BLUE PLATE SPECIAL...7.95

Roasted Potatoes, House-Made
"Sausage", Onions & Peppers
Smothered with Country Gravy

GF* MEAD'S RANCHERO...8.50

House-Made Walnut Chorizo,
Black Beans, Onions & Bell
Peppers with Fresh Guacamole.
Topped with Chipotle Ranchero
Sauce & Cilantro Cream

#1. Bac'n & Sweet
Jalapeño Preserves

#2. Fresh Berry Compote

#3. Chocolate Hazelnut Spread,
Banana & Avage

GF* = Gluten Free when ordered as a bowl.

GF = Gluten Free Ingredients V = VEGAN

LUNCH & DINNER

MAKE IT A



ADD CHIPS & ICED TEA TO ANY MEAL...2.75

Choose From Sports Green Tea, Hibiscus Berry,
Or Organic Black Tea

THE MUNCHIES

GF V ROASTED SWEET POTATO FRIES...3.95
with Chipotle Ranch Dipping Sauce

GF V HOUSE-MADE HUMMUS...4.95
Served with Fresh Veggies

GF V SIMPLE SALAD...3.95
Mixed Greens, Tomatoes,
Grated Carrots & Cucumbers
with Choice of Dressing

**CHEESE FLAT BREAD
...6.95**
Topped with Roasted Tomato Sauce
& Mozzarella Cheese

GF GREEN DOOR CHILI FRIES...6.25
Sweet Potato Fries topped
with Mead's Chili &
Cilantro Sour Cream

GF V BUFFALO CAULIFLOWER...5.50
Roasted Cauliflower Tossed
in a Tangy Buffalo Sauce
with Celery Spears &
"Bleu Cheese Dip"

**GF V MEAD'S THREE-BEAN QUINOA CHILI
3.25 SM...6.50 LG**
or Soup of the Day

SALADS & WRAPS

...8.75

Add Smoky Tempeh, Buffalo Cauliflower, Chik'n or Roasted Tofu \$3.00
Extra dressing 50¢ each

VEGGIE CHEF
Cucumber, Chickpeas, Hard
Cooked Eggs, Bac'n, Tomatoes,
Sunflower Seeds, Mushrooms &
Swiss Cheese

GF V GREEN POWER
Marinated Kale tossed with
Grated Carrot, Edamame,
Grapes, Red Quinoa,
Walnuts, & Avocado

GF MEDITERRANEAN
Chopped Romaine Lettuce,
Tomatoes, Cucumbers, Olives,
Chickpeas, Marinated Artichokes
Roasted Red Bell Peppers
& Feta Cheese served
with our Balsamic
Vinaigrette Dressing

GF V HOUSE MADE SALAD DRESSINGS
Lemon-Tahini, Chipotle Ranch, Bleu Cheese, Balsamic Vinaigrette,
Sesame-Ginger, Green Goddess

V CHILLED SOBA SALAD
Buckwheat Soba Noodles,
Chopped Veggies, & Edamame
tossed with Sesame Ginger
Dressing on a bed of Asian
Lettuce Mix topped with Spicy
Candied Almonds

GF ROASTED BEETS
Garlic Roasted Beets, Avocado on
Arugula topped with Gorgonzola
Cheese, Walnuts & Grapefruit
Supremes served with
Lemon-Tahini Dressing

GF V TACO SALAD
Our Roasted Buffalo Cauliflower,
Black Beans, Tomatoes, Corn,
sliced Olives on a bed of
Greens topped with
Sliced Avocado, & Pepitas

HOUSE SPECIALS

V SWEET POTATO TACOS...7.50
Sautéed onions, sweet potato,
mushroom & spinach topped
with pico de gallo & served
with a side salad.

CHIK'N FAJITA QUESADILLA...8.75
Chik'n, onion, bell peppers,
black bean spread, &
Pepper Jack cheese. Served
with sour cream & guacamole.

L. BOMB...10.25
Curry Chik'n sautéed with onions,
bell pepper, corn, black beans,
& potatoes served on top
of corn chips with melted
Pepper Jack cheese. Topped
with sour cream, guacamole,
pico de gallo & Sriracha.

V SOUTH OF THE BORDER BOWL...9.95
Sautéed Chik'n with quinoa, kale,
black beans, & corn. Topped with
Ranchero Sauce & avocado.
Served with a side of corn chips.

PIZZAS

...10.50

Served on flat bread crust. Gluten free crust +2.00

* V Vegan when ordered with Vegan cheese. Add Chik'n \$3.00

* V VEGGIE DEE-LUXE
Mozzarella cheese, topped with
tomatoes, onions, green bell
peppers, mushrooms, olives,
shredded carrots, veggie mix

* V FETA TASTIC
Feta cheese topped with
tomatoes, mushrooms,
onions, & sautéed spinach.

* V ALOHA PIZZA
Flat bread crust topped with
mozzarella, pineapple, Bac'n,
tomato & Hoisin drizzle.

* V BUFFALO CAULI KALE
Mozzarella cheese topped with
spicy kale & our signature
Buffalo Cauliflower!

* V SOUTHWEST CHIK'N
Ranchero sauce, Chik'n,
Black Beans, & Onions
topped with Mozzarella,
Smoked Gouda & Cilantro.

V VEGAN-TERRANEAN
Hummus, sausage,
caramelized onions, marinated
kale, roasted red bell peppers
& lemon tahini drizzle.

SANDWICHES

...9.25

* GF Gluten Free when ordered with gluten free bread +1.00

* V GF THE TASTIE VEGGIE
Avocado, Cucumbers, Arugula,
Carrots, Tomatoes & Olives
with Vegan Cream Cheese
Spread on Squaw Bread

* GF ARTICHOKE & GOUDA GRILLED CHEESE
Caramelized Artichoke
Hearts & Fennel spread
with Sliced Tomato,
Arugula & Melted Gouda
on grilled 12 Grain bread.

CAJUN CHIK'N TORTA
Grilled Cajun Chik'n topped with
melted Pepper Jack cheese,
tomatoes, lettuce, caramelized
onion & black bean spread on
rosemary torta roll.

CLASSIC CHEESEBURGER
House-made "Burger",
& Crisp Lettuce on Potato
Bun with Oven-roasted
Tomato Spread.
Choice of Cheese:
Pepper Jack, Swiss, Gouda
or Vegan Cheese

* GF V GREEN DOOR HABIT
House-made Hummus,
Avocado, Smokey Tempeh,
Sliced Tomato & Arugula on
toasted 12 grain bread.

* GF PORTOBELLO SANDWICH
Marinated Grilled Portobello
Mushroom Cap, Arugula, Sliced
Tomatoes, & Caramelized
Onions with Swiss Cheese.
Served on a Potato Bun
with Lemon-Tahini dressing.

V THE KING'SHROOM
Slow Cooked shredded
King Oyster Mushrooms &
Chopped House Patty
Smothered in our
BBQ Sauce topped with
Southern Slaw & served
on Sweet Flaxseed Roll.

V SRIRACHA BOMB BURGER
House made "Burger" on a
toasted potato bun, drizzled with
Spicy Sriracha Sauce on a bed
of Crisp Cooling Asian Slaw.

* GF EGG & ASPARAGUS SUB
Sliced Hard-Cooked Eggs,
Roasted Asparagus with
Pickled Onions, & Arugula,
lightly dressed with
Lemon-Tahini served
on a Sweet Flaxseed Roll.

MEAD'S BLT
Grilled 12 grain bread
with Gouda cheese, bac'n,
lettuce, tomato, hummus,
& avocado. Drizzled with
lemon Tahini & Sriracha.