



cashew

PLANT BASED VEGAN CAFE

MENU

ENTREES

Nachos \$12

Tortilla chips, chili, cashew cheese, lettuce, salsa, sour cream, black olives, jalapenos, cilantro & green onion

Jackfruit BBQ Nachos \$13

Tortilla chips, barbecue jackfruit, cashew cheese, coleslaw, tomato, avocado, dill ranch, green onion & pickled red onion

Burrito Bowl \$13

Brown rice, black beans, sautéed kale, sweet potato, tofu, cabbage, cilantro, avocado slices & sriracha aioli drizzle

Meatball Bowl \$13

House made meatballs with marinara and cashew cheese served on a bed of garlicky kale

Buffalo Bowl \$13

Brown rice, pinto beans, baked spicy buffalo tofu, shredded carrot, sautéed garlicky kale, avocado & dill ranch

Thai Loaded Sweet Potato with soup or salad \$12

Peanut sauce, shredded carrot, cabbage, Sriracha hot sauce, cilantro & green onion on a whole sweet potato

Cashew House Salad \$12

Spring mix, cucumbers, carrot, tomato, sprouts, chickpea, croutons, feta, choice of dressing

Dressings:

Dill Ranch  
Lemony Vinaigrette  
Tahini Caesar 
"Honey" Mustard  

Southwest Loaded Sweet Potato with soup or salad \$12

Black beans, corn, cashew cheese, sour cream, cilantro & green onion on a whole sweet potato

Kale Caesar Salad \$13

Kale, chickpea, and sundried tomatoes tossed in tahini caesar dressing, with avocado slices, parmesan, & croutons

HANDHELDS

*Served w/tortilla chips or substitute a side for \$3
*Substitute gluten-free bread for \$1.50

Meatball Sub \$12

House made meatballs with marinara, and cashew cheese on a Niedlov's wheat hoagie

Philly Cheesesteak \$12

BeHive seitan slices, cashew cheese, sautéed peppers, onions & mushrooms on a Niedlov's wheat hoagie

Jackfruit Sandwich or Jackfruit Tacos \$12

Barbecue jackfruit, cashew cheese, coleslaw, pickled red onion, and green onion on a Niedlov's wheat bun or on three corn tortillas

Grilled Chicken Salad Wrap \$12

Grilled wrap filled with soy chicken salad, house pickles, and "honey" mustard

Chorizo Burrito \$12

Grilled burrito filled with BeHive chorizo, tater tots, cashew cheese, avocado, and cilantro

Salad Add-Ons:

Chicken Salad (GF) +5 • Beet Burger Patty (GF) +5
Beyond Burger Patty (GF) +5 • Impossible Burger Patty (GF) +5 • Chorizo +4

BURGERS

*Served w/ tortilla chips or substitute a side for \$3

*Substitute gluten-free bread for \$1.50

*Add American, gouda, or cashew cheese for \$1.50

Beet Burger \$12

House-made patty topped with lettuce, tomato, sprouts, house pickles & spicy aioli on a Niedlov's wheat bun

Beyond Burger \$12






Beyond burger patty, lettuce, tomato, onion, pickles, mustard & mayo on a Niedlov's wheat bun

Impossible Burger \$12

Impossible burger patty, lettuce, tomato, onion, pickles, mustard & mayo on a Niedlov's wheat bun

KIDS MENU

* Served with tater tots, tortilla chips, or fruit

Mac n' Cheese		\$6
1/2 Southwest Sweet Potato	 	\$6
Chili Cheese Dog		\$7
Two Meatball Sliders		\$6
Grilled Cheese		\$7

Ask about our daily specials!

SIDES

\$4.50 each



Mac n' Cheese 

Chili Mac 

Chorizo Mac

Side Cashew Salad

Garlicky Kale 

Cup of Chili or Soup  

Chips & Cashew Cheese  

1/2 Southwest Sweet Potato  

1/2 Thai Sweet Potato  

Tater Tots 

Veggie Plate

Choose 3 side items \$12

Choose 4 side items \$16

DESSERTS

We bake fresh desserts every day so available items change often. Be sure to check out what is available today at the counter & in the display.

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DRINKS

Unsweetened Iced Tea \$2.50
Black Orange, Mint Green,
Wild Berry Hibiscus (caffeine-free)

Guayaki Mate \$4
Bluephoria, Orange Exuberance

Natalies Lemonade \$4

Crystal Geyser Bottled Water \$1.50

Essentia Bottled Water 20oz \$2.50

Coconut Water \$3

Phocus \$2.50
Caffeinated Sparkling Water
Grapefruit, Cucumber, Blood Orange

Hot Tea \$2.50
Assorted Offerings

Assorted Sodas

Glass Bottle Coca Cola \$3
Zevia Cola \$2.50
Cream Soda \$2.50
Root Beer \$2.50
Ginger Ale \$2.50

Sparkling Water \$1.75
Original, Watermelon,
Grapefruit, Lemon Lime

Otto's CBD Cider \$6
Rotating Flavors

Walker Brothers Kombucha
Rotating Flavors

Draft 11oz \$5 / 16oz \$6.50

Can \$5.50

Cannabliss CBD Kombucha \$6.50
Rotating Flavors

Iced Coffee \$5
Soy creamer upon request

Hot Velo Coffee \$3
Soy creamer upon request

Chai / Hot or Iced \$5
Made with oat, almond or soy milk

Smoothies \$9
Made with oat, almond or soy milk

Berry (*strawberry, blackberry, raspberry,
blueberry, banana*)

Tropical (*strawberry, peach, mango,
pineapple, banana*)

HOURS

Tuesday 11-8
Wednesday 11-8
Thursday 11-8
Friday 11-8
Saturday 11-8

Cashew
149 River Street
Chattanooga, TN 37405

CATERING

To see our catering menu please visit:
www.CashewChattanooga.com

To place a catering order please email:
Orders@CashewChattanooga.com

BEER

BOTTLES & CANS

Shock Top / 5.2% \$4

Highland Gaelic Ale / 5.5% \$4

Blue Moon / 5.4% \$4

Fat Tire / 5.2% \$4

Omission Pale Ale / 5.8% \$4
Gluten Reduced

Rolling Rock / 4.4% \$3

Founders All Day IPA / 4.7% \$5
19.2 oz can

Modelo Especial / 4.4% \$3

Bold Rock Hard Cider / 4.7% \$4
Gluten Free

Oddstory Brewing Co.

Monkeys Heart IPA / 6.4% \$4

Rotating Sour \$4

Rotating Seltzer \$4
Gluten Free

High Gravity Kombucha / 5% \$7
Walker Brothers Rotating Flavor
Gluten Free

ON DRAFT

See your server for todays local offerings

OUR MISSION

We opened Cashew to provide a restaurant experience you can feel good about. Our mission is to serve you food that is fresh, delicious, and nutritionally sound.

We purchase the highest quality ingredients available, and make use of the great local produce our area has to offer when possible.

When preparing our dishes, we are thoughtful about every cooking technique, ingredient, and spice in order to provide simple meals with few ingredients and exceptional flavor.

Although there is absolutely no meat, eggs, or dairy in any dish or baked good we prepare, we believe that everyone no matter their usual diet can benefit greatly from incorporating vegan meals into their lifestyle.

