



Tell your server about allergies or dietary preferences before ordering.

Follow Us!

@veatsdallas  
@veatsdallas  
www.v-eats.com

Contains Gluten Contains Nuts Contains Soy High Sodium  
Gluten, Soy, & Nut Free options available for many items upon request

V-Eats is a 100% plant based restaurant that does not own a microwave, seldom uses can openers, and creates its seitans, vegan cheeses, and amazing sauces in house from scratch. We primarily utilize organic and non-GMO products, as well as no trans fat. Our menu is designed to appeal to both vegan and non-vegan lifestyles, with a strong presence of southern comfort dishes and Tex-Mex. We are a service oriented establishment that promotes cruelty free living, so please be humane and allow us the opportunity to rectify mistakes, rather than read about them online. Take note that we are a chef owned small business and will not return items based on personal preference, rather than kitchen error. The world is full of many brands of the same products because there are many people with varying tastes. If you like or dislike something you are correct. If you attend an art exhibit & dislike one piece, you do not request a refund.

Table Nibbles

Choice of Trio 14	Single Dip 9	The Ultimate Texas Frito Pie 13
- Roasted Jalapeño & Avocado Hummus		Crispy Fiesta Avocado Spring Rolls 11
- Chile Con Queso		Crispy Chinese Pork Dumplings 11
- Pineapple Mango Salsa		Chick-Non Basket 13
- Roasted Habanero Salsa		Citrus Chili, Buffalo, Tso, or Plain
- Salsa Verde		Brisket Tacos 11
- Fresh Avocado Mash \$1 extra for trio		Taco of The Day 11
Served w/ Corn Chips or Pita		Smoked Artichoke & Sausage Pizza 13
Stuffed Avocados 12		Pizza of the Day 13
Crispy Brussel Sprouts & Pineapple 9		Fried Pickles 9
El Macho Nacho 15		Fried Green Tomatoes 10
Charcuterie & Cheese Board 17		Truffle Parmesan Fries 13

Fields & Orchard

Dinner Salad 6	Baja Taco Salad 16
Mixed Greens w/Roasted Red Bell Peppers, Artichokes, Citrus Pickled Red Onions, & Grape Tomatoes	Impossible Crumble, Black Beans, Sour Cream, Grape Tomatoes, Guacamole, Pico, & Jalapeños
Strawberry Fields 13	“THE” Salad 16
Strawberry & Pear Spinach Salad w/ Toasted Almonds & Citrus Pickled Red Onions	Mixed Greens w/ Smoked Artichoke Hearts, Roasted Red Bell Peppers, Quinoa & Lentil Medley, Asian Slaw, Crispy Croutons & House Made Blue Cheese
Grape Fruit, Dried Cherry, & Pecan Salad 15	
Fruit & House Candied Pecans on Organic Mixed Greens Served w/ a side of Lemon Tarragon Vinaigrette	

Award Winning South West Chili 6/10  
Add Impossible Crumble 3/5

Dressing options: Avocado Ranch Balsamic Vinaigrette Strawberry Vinaigrette Lemon Tarragon Vinaigrette

Mid Knife Crisis

(soy free and Gluten Free upon request)

Country Fried Chick-Non 17  

Deep Fried Oyster Mushrooms w/Mushroom Gravy, Mac n’ Cheese, & Grilled Vegetables

Beggars Purse 17  

Spinach, Smoked Potato, & Mushroom Phyllo Truffle Oil  
Roasted Red Pepper Sauce & Grilled Vegetables

General Tso’s Chick-Non 17  

Crispy Battered Oyster Mushrooms in Tangy Sweet Sauce  
w/ Coconut Milk Rice & Chinese Broccoli

Penne Arrabbiata 16  

Spicy Tomato Sauce, Sausage, & Shiitake on Pesto Bed  
(Gluten Free Pasta available add \$3 )

Chef’s Summer Special Board MKT

Hand to Mouth

Served w/ choice of Yucca Fries, Potato Fries or  
Chopped Broccoli Salad w/ Sun Dried Cherries & Sliced Almonds

Unrefined Bakery Gluten Free Bread Add \$3

The Beastless Burger 16  

Bean Patty or Impossible Patty topped w/ Avocado Mash  
Grilled Onions, Hummus, Arugula, Tomatoes & Pickles

Bar-V-Q Brisket Sandwich 15  



w/ Citrus Pickled Red Onion & Pickles

California Dream-in 15 

Fresh Avocado Mash, Vine Ripe Tomatoes, Arugula, &  
Citrus Pickled Onions on Pretzel Bun

Fried Chick-Non Sandwich 15 


w/ Pickles, Arugula, Pickle onions, & Tomatoes  
add Buffalo Sauce & Blue Cheese Spread 2  

Summer Pasta Extravaganza 18   



Hen of the Woods Mushrooms, Pine Nuts,Asparagus,  
Spinach, Arugula, Pear Tomatoes, Sunflower Sprouts,  
& Penne Pasta , W/ Lemon, & Roasted Garlic Olive oil

The Sunset Steak Duet 18

Grilled Portobello Steak, Grilled Cauliflower Steak,  
Roasted Sweet Potato, & Grilled Vegetables

Chicken Fried Steak 18  

Impossible Burger Patty or Portobello Battered & Fried, W/  
Mushroom Gravy, Mac n’ Cheese, & Grilled Vegetables

Buffalo Mac n’ Cheese 15  

The Chili Cheese Mac 15  

Add Impossible Crumble 5  

The Shroom 15  

Grilled Portobello Mushroom Panini w/Pesto, Tomato,  
Basil, & Goat Cheese (choice of Sour Dough or Pretzel Bun)

Chili Cheese Dog 13   

Topped w/ Texas Chili, Quinoa & Lentil Medley, Smokey  
Sweet Jalapeños, & Cheddar


The Mystery Machine 16  

Fried Chick-Non and Bar-V-Q Brisket Hoagie topped with  
Chipotle Mango Sauce, Guacamole, Arugula, Tomatoes,  
Pickled onions, & Pickles

The Chili Cheesy Burger 17  

Bean Patty or Impossible Patty topped  
w/ Chili, Queso, Arugula, Pickles, & Pickle Onions

Indulgences

Banana Fosters Bread Pudding 8 

(Add a scoop of vanilla ice cream 3)

Daily Dessert Special MKT

House Made Gelato 6 (ingredients vary ask server)

Jack Ruby 12

Deep Eddy Ruby Red Vodka, Orange Liqueur, Raspberry Schnapps, Ruby Red Grapefruit Juice, Splash of Cranberry

The Rose Garden 12

Skyy Citrus Vodka, Raspberry Schnapps, Rose Water, Sparkling Wine with an Edible Flower Garnish

The Herb Garden 12

House Infused Gin, Lemon Tonic, Freshly Pressed Spinach Juice, Lime Juice, House made Simple Syrup

Ginger Snap 12

Gin, Peach Schnapps, Orange Liqueur, Pineapple Juice, Ginger Brew, Cherry Garnish

Fresh Start 12

Gin, Vodka, Lime Juice, Orange Liqueur, Salted Rim & Lime Peel Garnish

Kombu-Cha-Cha-Cha 14

Patron Reposado, Deep Eddie Lemmon Vodka, Fermented fruit, & Jewel Organic Kombucha

Sangria del Dia 8

House Made Sangria topped with fruit medley

Beverages Complimentary Refills \*

Main Root Organic Pure Cane Sugar Sodas	
Main Root Root Beer	3*
Ginger Brew	3*
BlueBerry Soda	3*
Doppleganger	3*
Mexicane Cola	3*
Cactus Pear Lemonade	3*
Jewel Organic Kombucha	5
Root Beer Float	8

20% Gratuity added to parties of 6 or more

Custom House Blend Coffees & Iced Teas	
House blend Black Tea	3*
Strawberry Hibiscus Iced Tea	3*
Citrus Ginger Green Tea	3*
Hot Tea	3
Strawberry Basil Lemonade	5
Cappuccino or Latte	6
Cafe Americano	5
Drip Coffee	3.5*