

Food + Drink

Ground Control's vibrant menu features vegan and vegetarian options. It changes to feature seasonal ingredients and reflect our chefs' creativity and tastes. Salads, soups and sandwiches are always available, and our main entrees include fresh, healthy options as well as Chicago-style comfort foods. [View our full menu here.](#)



FAVORITES

Tofu "Wings" come two ways: Buffalo Style with Blue Cheese Ranch, or Asian Sweet & Spicy BBQ Style with pickled daikon and carrot (Vegan) 6.75

Mushroom Rosemary Crostini features grilled bread with mushroom puree and crispy onion onion, arugula and a touch of truffle oil (Vegan) 5.5

The gluten-free Zesty Salad comes topped with fried tofu bits, cashews, red onion, cucumber, scallions, tomato, basil, mint, cilantro, and mixed spring greens tossed with a garlic lime chili dressing (Vegan) 8



SANDWICHES

The sweet and spicy Asian BBQ Seitan Sandwich is topped with pickled daikon and carrots, cilantro, black sesame seed and peanut sauce (Vegan) 9.5

The Jibarito pairs our savory house made seitan with poblano, onion, garlic, avocado and tomato topped with cheese on a smashed plantain (Vegan by request) 10

The house made Beet Burger features beets, mushrooms, beans and oats with provolone, house made pickles, tomato, onion, arugula, burger sauce (Vegan by request) 10



ENTREES

The gluten-free Smothered Sweet Potato Tacos feature roasted sweet potato, mushroom, kale, cilantro and onion, warm tomato chili sauce and cheese (Vegan by request) 10

Southern Fried Tofu is breaded in a crispy dijon and pale ale batter, served with garlic potatoes, mushroom gravy and beer braised greens (Vegan) ... 10

Fresh, house made Pasta With White Beans tops wide noodles with cannellini, kale, mushroom, Parmesan, and fresh basil in a thin tomato white wine sauce (Vegan by request) 11.5

Photography by Katie Hovland