

Effective February 1, 2025

If you use a credit card, our credit card processor will charge a 3% surcharge .
There IS NOT a surcharge debit cards.



Blondie's adds a service charge (gratuity) automatically to parties of 8 or more.
We prepare our food from scratch and cook to order, so please be patient if it takes a little longer than you expect. We are committed to serving the finest and freshest available. For this reason, please forgive us if we are temporarily out of one or more selections.

Blondie's adds a 10% auto-gratuity to take out orders.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Love your meal?

**Buy the hardworking kitchen staff a drink after their shift.
Just tell your server! \$10/\$20**

STARTERS

HOUSE BRUSSELS SPROUTS

Crispy cooked brussels sprouts tossed with sea salt, and drizzled with balsamic glaze - 14.99
Add bacon - 1.50

PULLED JACKFRUIT NACHOS

BBQ jackfruit served over house-fried tortilla chips and topped with house-made vegan cheese sauce, chopped cabbage, onions, and topped with deep-fried jalapeños.
Served with salsa on the side ~ 14.99

PRETZEL LOGS

Pretzel logs sprinkled with kosher salt and served with your choice of our house-made vegan cheese sauce or marinara sauce ~ 9.99

HUMMUS DUO PLATTER **

Roasted red pepper hummus and traditional hummus served with pita bread ~ 11.99

GENERAL TSO CAULIFLOWER

Tempura-battered cauliflower tossed in sweet & spicy chili topped with sesame seeds and green onions - 14.99

VEGAN CHICK'N TENDERS

Four tenders served with your choice of one dipping sauce - 14.99

ADD TO ANY SALAD

Avocado 2
Garbanzo Beans (Chickpeas) 1
Roasted Red Pepper 1
Grilled or Flash-fried Tofu 4
Vegan Chick'N Tenders 6
BBQ Jackfruit 5
Grilled Portabella Mushroom 4
Vegan Bacon 1.5
Croutons .50
Gluten-Free Garlic Bread 3
Pita Bread or Garlic Toast 2

SOUP VEGETABLE

Cup 4.99 ~ Bowl 6.99

**** Gluten-Friendly option available.**

FLATBREADS

BBQ JACKFRUIT**

BBQ jackfruit, vegan cheese, banana peppers, green peppers, and red onions - 16.99

MEDITERRANEAN**

Basil spread, red onion, tomato, Kalamata olives, vegan cheese, and balsamic glaze - 16.99

ROASTED ROOT VEGETABLE**

Roasted root vegetables, hummus, red onions, vegan cheese, and balsamic glaze - 16.99

VEGETABLE**

Marinara, tomato, green & banana peppers, red onion, and vegan cheese - 14.99

BLT

House-made vegan bacon, vegan cheese, lettuce, tomato, drizzled with vegan mayonnaise - 16.99

SALADS

MICHIGAN HARVEST**

Spring greens, Craisins®, vegan cheese, cheese, candied pecans, and red onions, Served with balsamic vinaigrette.
Half 11.99 | Full 14.99

SOUTHWEST

Romaine, vegan cheese, avocado, and fire-roasted vegetable medley (black beans, onion, tomato, green pepper, and corn) topped with crispy tortilla strips.
Served with vegan Cajun ranch.
Half 12.99 | Full 16.99

VEGAN DRESSINGS

Vegan Ranch, French (Red), Balsamic Vinaigrette, Vegan Cajun Ranch, Creamy Italian, Raspberry Vinaigrette, Vinegar & Oil

SANDWICHES & WRAPS

Served with house-made potato chips.

VEGAN CHIK'N ITALIAN SANDWICH

Breaded plant-based chicken, topped with vegan cheese and marinara sauce ~ 16.99

PLAIN JANE CHICK'N SANDWICH

Breaded plant-based chicken with lettuce and tomato - 14.99

BBQ JACKFRUIT TACOS

BBQ jackfruit served in flour tortillas and topped with house-made vegan cheese sauce, cabbage and onion.
2 Tacos 14.99 ~ 3 Tacos 17.99

GRILLED PORTOBELLO MUSHROOM**

Served on a vegan bun with lettuce, tomato, and red onion.
Served with vegan basil-garlic aioli ~ 14.99

PULLED JACKFRUIT**

BBQ jackfruit on a vegan bun ~ 13.99

MEDITERRANEAN WRAP

Traditional hummus or roasted red pepper hummus, sun-dried tomatoes, spinach, cucumber, and balsamic glaze ~ 12.99

BLT

House-made vegan bacon, lettuce, tomato, and vegan mayo on toasted bread ~ 11.99

SOUTHWEST WRAP

Romaine, fire-roasted vegetable medley (black beans, onion, tomato, and fresh avocado.
Vegan Cajun ranch on the side - 14.99
Add Vegan Chik'N 3.50

**** Gluten-Friendly option available.**

BURGERS

Served with house-made potato chips.

BUILD YOUR OWN IMPOSSIBLE BURGER**

Lettuce, Tomato, Pickle, Onion on request ~ 14.99

OLD FASHIONED PATTY MELT

Impossible burger with grilled onions and vegan cheese on grilled marble rye ~ 16.99

ULTIMATE MAC & CHEESE BACON BURGER

Impossible burger topped with house-made vegan bacon and vegan mac & cheese ~ 17.99

QUESADILLA BURGER

Impossible burger topped with vegan bacon, vegan cheese, and lettuce between grilled flour tortillas. Served with vegan Cajun ranch and salsa on the side ~ 17.99

THE GRAND SLAM

Impossible burger topped with vegan bacon, BBQ jackfruit, vegan cheese, and grilled onions - 18.99

SANDWICH TOPPINGS

Free Toppings

Lettuce, Tomato, Pickle, Onion, Vegan Mayonnaise

Toppings (1.00 each)

Green Olives, Fresh Jalapeños, Sauerkraut, Grilled Onions, Grilled Jalapeños (1.50)

Cheese & More(2.00 each)

Avocado, Bacon, Vegan Cheese, Battered Deep-Fried Jalapeños, Sautéed Mushrooms

COMFORT FOOD

These entrees come with your choice of soup or salad and one side choice.

SMOTHERED IMPOSSIBLE** "CHOPPED STEAK"

Impossible burger patty smothered with mushrooms, sautéed onions, and topped with vegan cheese ~ 18.99

VEGAN CHIK'N TENDERS

Four tenders served with your choice of one dipping sauce - 17.99

PASTA

These entrees come with your choice of soup or salad and garlic bread.

VEGAN CHIK'N ITALIANO

Breaded plant-based chicken, topped with vegan cheese and house marinara sauce served over linguine ~ 17.99

MEDITERRANEAN PASTA**

Penne pasta tossed with grilled mushrooms, spinach, sun-dried tomatoes, olive oil, and basil - 18.99

MAC & CHEESE**

Macaroni tossed in house-made vegan cheese sauce ~ 17.99

LEAH-GUINE**

Linguine with house marinara ~ 14.99

ADD TO ANY PASTA DISH

Root Vegetables 3	Grilled or Flash-fried Tofu 4
Crumbled Impossible Patty 5	Vegan Bacon 4 Mushrooms 2
BBQ Pulled Jackfruit 5	Broccoli 3
Crispy Vegan Chick'N 6.50	

SIDE CHOICES

Side Salad • Cup of Vegetable Soup • French Fries • Wild Rice • Broccoli
Vegetable of the Day • Mac & Cheese • Sweet Potato Fries • Yams & Apples
Roasted Root Vegetables • Baked Potato • Baked Sweet Potato • Garlic Bread

BEVERAGES



OTHER FAVORITES

Freshly Brewed Ice Tea
Freshly Brewed Coffee
Regular or Decaf
Hot Tea

MILK & JUICE

16 oz (No Refills)
Soy Milk, Apple, Cranberry,
Orange, and Pineapple
Juices

BOTTLED WATER

San Pellegrino Sparkling (16.9 oz) - 3
Acqua Panna (16.9 oz) - 4



ICED COFFEE

Espresso blend and milk
over ice

(vegan upon request)

Your choice of one flavor:
Hazlenut, Vanilla, Caramel,
Pistachio, Banana,
White Chocolate, Dutch
Chocolate, Lavender