



Irregardless

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

SPECIALS

ITEM	PRICE
Avocado Summer rolls (vegan + gf) Sliced cucumbers, cabbage, carrots, avocado, cilantro + sesame seeds. Served with peanut sauce.	\$12.00
Buffalo Chicken Dip Shredded chicken, onion, garlic, buffalo sauce and lots of cheese. Served with warm pita.	\$14.00
Fried Okra (vegan + gf) Battered and deep fried okra served with chipotle aioli.	\$12.00
Hummus + Pita (vegan) House-made hummus served with grilled pita.	\$10.00

SALADS

ITEM	PRICE
Grilled Peach and Spinach Salad (vegan + gf) Grilled peaches, red onions, avocado, dried cranberries and walnuts served on baby spinach with balsamic vinaigrette.	\$12.00
Irregardless Garden Salad (vegan + gf) (Balsamic Vinaigrette) Mixed greens topped with sliced red cabbage, carrots, onions, cucumbers, tomatoes, raisins and sunflower seeds. Served w...	\$10.50
Irregardless Garden Salad (vegan + gf) (Lemon Tahini) Mixed greens topped with sliced red cabbage, carrots, onions, cucumbers, tomatoes, raisins and sunflower seeds. Served w...	\$10.50
Irregardless Garden Salad (vegan + gf) (Ranch) Mixed greens topped with sliced red cabbage, carrots, onions, cucumbers, tomatoes, raisins and sunflower seeds. Served w...	\$10.50
Irregardless Garden Salad (vegan + gf) (Shallot Vinaigrette) Mixed greens topped with sliced red cabbage, carrots, onions, cucumbers, tomatoes, raisins and sunflower seeds. Served w...	\$10.50
Mango Arugula Salad (vegan + gf) Arugula tossed in a lemon poppyseed dressing with mango, red onion, red bell pepper and salted peanuts.	\$12.00
Watermelon Salad (gf) Arugula, watermelon, fresh mint, peanuts + grilled goat cheese.	\$13.00

ENTRÉES

ITEM	PRICE
Bolognese with Zucchini Noodles (vegan) Seitan Bolognese over Zucchini noodles and topped with Cashew parmesan and fresh basil.	\$20.00
Coconut Tikka Masala Coconut Tikka Masala served with crispy tempeh, jasmine rice, spinach, cilantro and mango chutney	\$20.00
Morgan Street Chicken Pounded chicken breast marinated with lemon tahini and coated with panko and cashew crumbs. Topped with compound butter,...	\$22.00
Mushroom Scallops (vegan) Pan seared King oyster mushrooms served with lemon butter couscous with roasted red peppers, charred corn and spinach.	\$20.00
Rainbow Trout Pan seared and served with couscous, mushrooms, green beans, and a lemon butter sauce.	\$27.00
Ribeye (gf) 10oz Ribeye grilled and served with sweet potato wedges, broccoli and a lemon herb compound butter.	\$29.00
Salmon Caprese (gf) Salmon filet served with sliced tomato, mozzarella, basil + balsamic reduction and a peach salsa.	\$25.00
Seafood Linguine Shrimp, bay scallops and mussels sauteed and tossed with linguine pasta in a clam, white wine and lobster butter sauce w...	\$27.00

ITEM	PRICE
Sesame Orange Tofu (vegan + gf) Fried tofu tossed in miso tamari sauce served with roasted green beans, jasmine rice, with an orange salad.	\$20.00
Spanakopita A greek inspired mixture of spinach, feta and sauteed onions, wrapped in phyllo dough and baked. Served with a lemon cre...	\$20.00
Chile Relleno (vegan + gf, contains nuts) Fresh poblano pepper, stuffed with vegan chorizo, vegetables and rice, placed on a black bean cake and served with a sal...	\$20.00

SANDWICHES

ITEM	PRICE
Cheddar Burger Served with cheddar cheese, fried onion rings, pickles, BBQ sauce, and garlic aioli on a brioche roll.	\$17.00
Ciabatta Black Bean Burger (vegan) Black bean patty served with curtido slaw, chipotle aioli on a ciabatta roll.	\$15.00
Falafel Banh Mi (vegan) Served with sliced cucumbers, mint leaves, cilantro, carrots, and Sriracha tahini dressing on a hoagie roll.	\$15.00

DESSERTS

ITEM	PRICE
Bittersweet Chocolate Mousse (vegan + gf) An avocado based mousse with dark chocolate, citrus oil and sea salt.	\$9.00
Chocolate Hazelnut Cheesecake (vegan + gf) Contains cashews and hazelnuts	\$9.00
Peach Cobbler With a Blueberry Biscuit topping.	\$9.00