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PHILADELPHIA'S ROBUST VEGAN DINING SCENE
Philly Offers An Array Of Vegan Fine Dining, Bar Eats, Fast Food & Café Fare

PHILADELPHIA, September 24, 2018 – It's a curious thing that Philadelphia, a city so renowned for its cheesesteaks and roast pork sandwiches, could also foster one of the nation's most robust vegan food scenes, with new additions popping up every year. Upscale diners can find delight in the shared plates at **Vedge** and the coursed and home-style elegance of **Miss Rachel's Pantry**, while those seeking a quick bite can swing by **Goldie** for falafel or **Blackbird Pizza** for fare that is more traditionally Philadelphian. Factor in some coffee shops, bars and even a diner (**The Tasty**) and a deli (**LUHV Vegan Deli & Bistro**), and vegan eaters will see—and taste—that the city's offerings have something for every palate, day or night. Here's a look at some of Philadelphia's vegan treasures:

Fine Dining:

- **Vedge** – The granddaddy of all local vegan establishments elevates meatless cuisine to unparalleled elegance. Chef Rich Landau fashions carpaccio from portobello mushrooms and fondue from rutabagas while his wife, pastry chef Kate Jacoby, coaxes fig cheesecake, halva panna cotta and zucchini bread pudding from only plant-based ingredients. 1221 Locust Street, (215) 320-7500, vedgerestaurant.com
- **Miss Rachel's Pantry** – Chef Rachel Klein presides over this catering company and restaurant offering a limited-seating weekend dinner around a farmhouse table and at a handful of two-seaters. The five-course menu changes seasonally but may include seitan marsala, caramelized onion and pear cappellacci, and house-made cashew mozzarella caprese. 1938 S. Chadwick Street, (215) 798-0053, missrachelspantry.com
- **Blue Sage Vegetarian Grille** – This forerunner to today's hip vegan joints cooks up plant-forward fare in Bucks County. While many dishes have some dairy, vegans enjoy selections like the ginger scallion miso ramen bowl and tacos *verduras* (vegetables) with pumpkin seed-crusted tofu. 727 2nd Street Pike, Southampton, (215) 942-8888, bluesagevegetariangrille.com
- **Mi Lah Vegetarian** – Weekend brunch draws vegans here for a completely vegetarian menu with favorites such as tofu Benedict and oversized pumpkin pancakes with blueberry soy butter. The eclectic dinner menu features tofu, seitan and inventive veg dishes. 40 W. Skippack Pike, Ambler, (215) 646-1808, milahvegetarian.com
- **Sprig & Vine** – At chef Ross Olchvary's New Hope bring-your-own-bottle (BYOB) bistro, the focus is on local and seasonal ingredients. His strength: demonstrating the versatility of veggies, with green onion pancake rolls, miso-maple-mustard-glazed tempeh and za'atar grilled oyster mushrooms. 450 Union Square Drive, New Hope, (215) 693-1427, sprigandvine.com

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Casual Dining:

- **Bar Bombón** – Nicole Marquis, owner of HipCityVeg and Charlie was a sinner, created this snug bar and vegan Latin food specialist near Rittenhouse Square. On the menu: Cubanos, burritos, *plátanos*, tacos, margaritas—and, for dessert, tres leches. 133 S. 18th Street, (267) 606-6612, barbombon.com
- **Blackbird Pizzeria** – Pizza, sandwiches, steaks—the good stuff—comes from chef Mark Mebus’ spot in Northern Liberties. His creativity shines in the Balboa pie (seitan sausage, pumpkin seed pesto, tofu ricotta, cherry tomatoes and arugula), Cubano sandwiches (citrus-marinated seitan, Violife cheese, pickles, mustard, seitan bacon and smoked tofu) and root-beer BBQ wings. 614 N. 2nd Street, (267) 324-5224, blackbirdpizzeria.com
- **Frankie’s on Fairview** – Brunch at this Woodlyn eatery means no compromises. Even options like chicken and waffles remain entirely within the scope of the vegan diet. 604 Fairview Road, Woodlyn, (610) 543-2300, frankiesonfairview.com
- **Front Street Cafe** – Not exclusively vegan (but about 70% so), Fishtown’s morning-to-night, indoor-outdoor, cafe-restaubar serves brunch (pastry, coffee, vegan scrapple sandwiches, tostada grain bowls) through late-night (Buffalo cauliflower and black bean burgers on vegan brioche buns). 1253 N. Front Street, (215) 515-3073, frontstreetcafe.net
- **The Green Fork and Local Roots Market** – A BYOB with a market in back welcomes all diners. Most dishes, including the huevos rancheros, fettuccine Alfredo and French toast can be served without animal byproducts. 115 S. Main Street, North Wales, (267) 217-7997, thegreenforkandlocalrootsmarket.com
- **New Harmony Vegetarian** – This longtime Chinatown vegan go-to features mock meats in classics like Kung Po Shrimp and Lychee Duck. There are vegan desserts too. 135 N. 9th Street, (215) 627-4520, newharmonyphilly.com
- **P.S. & Company** – Named for its “pure sweets” (that are also available to-go), this rustic-chic Rittenhouse cafe offers a full menu of cafe items—all of which are vegan, gluten-free and organic. Coconut yogurt, Caesar salad with house-made dressing and pad Thai entice even meat eaters. 1706 Locust Street, (215) 985-1706, puresweets.com
- **Su Xing House** – In the heart of Center City, this Chinese restaurant offers up an expansive menu of meatless delicacies. Classics like fried rice and General Tso’s tofu share menu space with signature dishes such as bean curd deluxe (tofu skin stuffed with mushroom caps and veggie ham) and lotus root with peanut soup. 1508 Sansom Street, (215) 564-1419, suxinghouse.com
- **The Nile Cafe** – Vegan and vegetarian soul food have come from this Germantown destination for over 20 years. Menu staples—pepper steak, BBQ chicken—accompany daily soup specials and plenty of desserts, including vegan ice cream. 6008 Germantown Avenue, (215) 843-6453, facebook.com/nilecafe Philly
- **Taste Vegan** – Sand Castle Winery opened a vegan restaurant and bar in 2017 in the spot where the Bucks County winery once had a tasting room and cheese shop. Minnesota’s The Herbivore’s Butcher refashions plant-based ingredients, primarily seitan, into vegan “meats” for Chicken BBW (as opposed to BBQ), Huli Huli Rib Sliders and Laos Street Tacos, while the bar serves local spirits, beers and Sand Castle wines. 236 Bridge Street, Phoenixville, (484) 924-9530, sandcastlewinery.com
- **The Tasty** – Across from an East Passyunk park, this corner spot dishes out diner-inspired fare. Patrons occupy seats at the counter for morning coffee and pastry or settle into booths for quick-serve dishes such as waffles or biscuits and gravy. 1401 S. 12th Street, (267) 457-5670, thetastyphilly.com

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- **V Street** – Everything’s fair game at local veg heroes Rich Landau and Kate Jacoby’s international street food-inspired walkup spot. V Street’s bar delivers dishes such as harissa-grilled tofu, miso butter noodles and Korean-fried tempeh tacos, and the drinks alone are worth a visit. 126 S. 19th Street, (215) 278-7943, vstreetfood.com

Fast Dining:

- **Essene** – Queen Village’s natural market opened in 1969, stocks products from local makers and operates a vegetarian/vegan kitchen and wholly vegan bakery that turn out all manner of takeaway goods. 719 S. 4th Street, (215) 922-1146, essenemarket.com
- **Goldie** – The three locations of this 100% vegan fast-food spot comes from chef Michael Solomonov and business partner Steven Cook. The small menu keeps its focus on Israeli flavors: made-to-order falafel, fries and tahini milkshakes. 1526 Sansom Street, (267) 239-0777; Whole Foods Market, 2101 Pennsylvania Avenue, (215) 557-0015; Franklin’s Table, 3401 Market Street, goldiefalafel.com
- **Honest Tom’s Plant-Based Taco Shop** – Tom McCusker started his West Philly taco shop as a truck and recently made the joint fully vegan. Instead of barbacoa, McCusker serves “carbacoa” with slow-cooked carrots and lentils; instead of chicken, it’s “chucken,” made with chickpeas and plantains. 261 S. 44th Street, (267) 838-2119, honesttomsplantbasedtacoshop.com
- **Hummusology** – A passion for Israeli-style chickpea paste powers the mostly vegetarian menu, where dishes such as Super Classico and mushroom hummus and veggie “rave” are also vegan. 1112 Locust Street, (215) 592-6505, hummusology.net
- **Govinda’s** – Serving up tasty vegetarian, vegan, Kosher, halal and Vedic food since 1985, Govinda’s is known for its salads and sandwiches—especially the vegan chicken cheesesteaks. 1408 South Street, (215) 985-9303, govindasvegetarian.com
- **HipCityVeg** – Owner Nicole Marquis’ popular quick-serve outposts serve up great, 100% plant-based salads, sandwiches—like the Ziggy burger with smoked tempeh and the Crispy HipCity Ranch, a take on fried chicken—plus green juices, banana whips, baked goods and, on Broad Street, breakfast. 127 S. 18th Street, (215) 278-7605; 214 S. 40th Street, (267) 244-4342; 121 S. Broad Street, (267) 296-9001, hipcityveg.com
- **Honeygrow** – This Philly-born startup honors many dietary restrictions with its build-your-own salads, stir-fries and vegan smoothies. 15 S. 11th Street, (215) 845-5592; 110 S. 16th Street, (215) 279-7724; 3731 Walnut Street, (215) 222-0400; 1601 N. Broad Street, (215) 279-7823; 169 E. City Avenue, Bala Cynwyd, (610) 667-2573; 230 N. Radnor Chester Road, Radnor, (610) 688-8393; 100 Main Street, King of Prussia, (484) 322-2918, honeygrow.com
- **Kung Fu Hoagies** – In a city with brilliant banh mi, this food cart ensures that no one feels left out. Kung Fu’s tofu meatball and “vegetarian pork” hoagies and pho and ramen dishes can be made completely vegan. Location varies, (267) 344-6259, kungfahoagies.com
- **Linda’s Vegetarian Village** – On the edge of West Mount Airy, Linda’s specializes in raw, vegan and vegetarian items, including popular falafel cheeseburgers, cauliflower mashed potatoes, vegan carrot “tuna” salad wraps and dark green kale salads. 6381 Germantown Avenue, (215) 438-2500, lindasvegetarianvillage.com

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- **LUHV Vegan Deli & Bistro** – This family-owned vegan and gluten-free food manufacturer offers its wares at a takeout bistro in front of LUHV’s production site and at a deli in Reading Terminal Market. The bistro offers salads, soups, wraps, burgers, a vegan Reuben and “tuna” salad made of chickpeas and seaweed; the all-day deli serves up vegan smoked beet-based salmon with vegan cream cheese and onion on a bagel. 101 N. York Road, Hatboro; Reading Terminal, 51 N. 12th Street, (903) 600-LUHV, luhvfood.com
- **Magic Carpet** – These all-vegetarian University City food trucks have been a healthy haven for weekday lunches since 1984. Almost all of Magic Carpet’s budget-priced platters—tofu meatballs, seitan peppersteak—can be made vegan. 36th & Spruce Streets; 34th & Walnut Streets, magiccarpetfoods.com
- **Pure Fare** – This stylish quick-serve appeals to the generally health-conscious and always keeps vegan options in the mix. Items typically on offer include the wild rice bowl, kale salad, Burmese papaya salad or almost any of the baked goods. 119 S. 21st Street, (267) 318-7441; additional locations at purefare.com
- **Vegan Commissary** – Homey takeaway foods—salads, sandwiches and noodle dishes, pastas, baked goods and more—line the cases at this prepared food market. 1429 Wolf Street, (215) 964-3232, vegancommissary.com
- **Vegan Tree** – At this sunny eat-in or takeout South Street shop, the sushi, cheesesteak, coconut cake and everything else on the menu is wholly vegan. 742 South Street, (215) 454-2898, vegantreephiladelphia.com
- **Wiz Kid** – Vedge owners Rich Landau and Kate Jacoby began with a stand inside the Whole Foods in the Parkway Museum District, then expanded their delicious junk food-inspired operation to Rittenhouse. On the menu: meatless cheesesteaks, salads and fries with fun toppings. 124 S. 19th Street, (215) 372-7289, wizkidfood.com

Specialty Vegan:

- **All the Way Live Café** – Alkaline (select fruits, vegetables and whole grains), vegan and raw foods are the point of this Germantown cafe, with a menu of seaweed salads, chickpea mushroom burgers and coconut cream pie with an almond and date crust. 6108 Germantown Avenue, (215) 821-7298, alllivefood.com
- **Arnold’s Way** – As an early proponent of raw eating, this Montgomery County operation makes it very easy to dabble in vegan with its market and cafe via green smoothies, soups, salads, pizza, cheesesteaks and burgers—all raw—and banana whip sundaes. 319 W. Main Street, Lansdale, (215) 361-0116, arnoldsway.com
- **Gangster Vegan Organics** – Norristown and Phoenixville go a little bit California with hip-hop named juices (Rappers Delight, Soul 4 Real), rice bowls, salads, raw burgers and raw desserts that bring variety and interest to the proceedings. 2454 W. Main Street, Norristown, (610) 630-1600; 6 Gay Street, Phoenixville, (610) 616-0000, gangstervegan.com
- **Raw Can Roll Café** – Everything here qualifies as “clean eating.” While some items are cooked, the vast menu of smoothies, cleansing juices and zucchini pastas—not to mention four different kale salads—makes it easy to stay on a raw-eating plan. 767 W. Lancaster Avenue, Wayne, (484) 580-8454, rawcanrollcafe.com

Juice Bars:

- **Animo** – Part juice bar, part burrito bar, Animo puts fruits and veggies in the forefront. Whether it’s the Animo Glo (orange, carrot, cantaloupe) or an açai bowl, the nutritious fare here is fresh and delicious. 1701 Arch Street, (267) 519-0949, animojuice.com

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- **Robeks** – The local outpost of a national chain specializes in juices and smoothies. Refreshing drinks, including the Age Buster (soy milk, probiotics, kale, spinach, peach) and the Big Wednesday (strawberry, peach, banana, papaya), go down easy. 32 Parking Plaza, Ardmore, robeks.com
- **Sip-N-Glo** – Three juiceries with a creative touch sate vegan hunger with mix-ins such as almond milk, hemp and chia seeds. Even the protein shakes contain only Plant Fusion protein powder. 257 S. 20th Street, 932 South Street, 1700 Sansom Street, (215) 351-9300, sipnglo.com
- **Stripp'd Juice** – At the mostly vegan Old City cold-press juicery, everyone seems to have a fave: Jala At Ya Boy, Woodermelon, Wise Pine—all made from ingredients from local farms and purveyors. But the sleek, handsome spot doesn't stop there: It's also known for making outstanding açai and matcha bowls, chipotle guac toast and nut milks. 263 N. 3rd Street (enter on Vine Street), (267) 550-7877, strippdjuice.com
- **Yellow Juice Bar** – Loads of vitamin-packed produce goes into the fruit, veggie—even sweet potato—juices and smoothies here. 2046 Sansom Street, (267) 519-8296, yellowjuicebar.com

Vegan-friendly Bars:

- **American Sardine Bar** – Known for service of late dinner and weekend brunch, this Point Breeze taproom offers meat-free interpretations of comfort food classics. 1800 Federal Street, (215) 334-2337, americansardinebar.com
- **Charlie was a sinner** – Midtown Village's all-vegan bar/eatery specializes in small plates such as faux crab cakes, roasted cauliflower, chocolate pot de crème and classic cocktails—sans egg whites. 131 S. 13th Street, (267) 758-5372, charliewasasinner.com
- **Cantina Los Caballitos** and **Cantina Dos Segundos** – These sibling establishments aim to please herbivores with Mexican-inspired menus. Both locations offer tofu fajitas and nachos with vegan cheese—and great margaritas. 1651 E. Passyunk Avenue, (215) 755-3550; 931 N. 2nd Street, (215) 629-0500, cantinaloscaballitos.com
- **Cedar Point Bar & Kitchen** – Fishtown has its own retro-American, mostly vegetarian and vegan spot, serving dishes at lunch, dinner and weekend brunch. Regulars come for the craft beer and specialties such as the kale burger, cauliflower fritters, fried green tomato po' boys and veggie wings. 2370 E. Norris Street, (215) 423-5400, cedarpointbarandkitchen.com
- **Khyber Pass Pub** – This historic Old City tavern's menu of Southern-fried bar fare leaves plenty of room for its vegan customers. Even the buttered popcorn, pulled pork and fried chicken sandwiches qualify. 56 S. 2nd Street, (215) 238-5888, khyberpasspub.com
- **Memphis Taproom** – With a firm commitment to meatless eaters, this chill Fishtown pub and beer garden accommodates its hipster fan base. Selections might include a smoked coconut club or the lentil meatball parm sandwich. 2331 E. Cumberland Street, (215) 425-4460, memphistaproom.com
- **Royal Tavern** – Vegans need not thirst. The tempeh club sandwich and vegan Sloppy Joe and cheesesteak soak up the craft beer at this Bella Vista watering hole. 937 E. Passyunk Avenue, (215) 389-6694, royaltavern.com
- **Triangle Tavern** – South Philly favorites like spaghetti and meatballs, roast beef sandwiches, and personal pizzas (red or white) come in vegan versions at this longtime neighborhood hangout. 1338 S. 10th Street, (215) 800-1992, triangletavernphilly.com

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Coffee & Treats:

- **Dottie's Donuts** – Really, why should vegans forgo peanut butter banana bacon donuts? They don't, thanks to the West Philly and Queen Village locations of this vegan bakery, offering rotating assortments of goodies such as blueberry muffin or chocolate chip cookie dough. 509 S. 6th Street, 4529 Springfield Avenue, [facebook.com/dottiesdonutsphl](https://www.facebook.com/dottiesdonutsphl)
- **Grindcore House** – Coffee flows copiously this Pennsport cafe, as does a strong selection of teas. All manner of milk alternatives, hearty sandwiches, salads and a selection of treats from local vegan bakeries are available. 1515 S. 4th Street, (215) 839-3333, grindcorehouse.com
- **Little Baby's Ice Cream** – Local, artisanal ice cream, comes in dairy, but also vegan flavors such as chocolate salt malt, balsamic banana, smoked cinnamon and the definitively quirky cucumber dill at these definitively quirky operations. 2311 Frankford Avenue, (267) 687-8567; 4903 Catharine Street, (215) 921-2100; 19 S. 12th Street, (267) 239-0463; Franklin's Table, 3401 Walnut Street; littlebabysicecream.com
- **Soy Café** – A light and luscious sensibility reigns at this Northern Liberties hang. Patrons can order a bowl of edamame, a sesame tofu salad, a barbecue wrap with vegan pork or a smoothie with any type of milk alternative. 630 N. 2nd Street, (215) 922-1003, mysoycafe.com
- **Sweet Freedom Bakery** – Dessert lovers break from animal products and refined sugars at two regional locations this bakery, which also steers clear of wheat, nuts, corn and other allergens. On offer: salted caramel cupcakes, fruit crumbles and pumpkin donuts—all produced with wholesome ingredients. 1424 South Street, (215) 545-1899; 1039 W. Lancaster Avenue, Bryn Mawr, (610) 527-7323, sweetfreedombakery.com

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