



Vegetarian and Seafood Restaurant

To Go

Store Hours:

M-F 7am to 9pm
Breakfast 7am-11am
Lunch 11am-3pm
Happy Hour 3pm-5pm
Dinner 5pm-close

Sat Brunch 8am-2pm and
Dinner 5pm-9pm

Sun Brunch 8am-2pm

(540) 961-2703

Located at 153 College Ave
Blacksburg, VA 24060

Gillie's always strives to bring you the best food made with the finest ingredients. We buy as many organic ingredients as possible, when in season we buy lots of organic produce from local farmers.

BREAKFAST

Buttermilk or Multigrain Pancakes Three Multigrain or Buttermilk pancakes served golden brown. \$4.50

Silver Dollar\$ Two smaller Multigrain or Buttermilk pancakes. Perfect for kids. \$3.50

Bananas, Blueberries, (or seasonal Strawberries) 50¢

French Toast Choice of fresh baked Honey Wheat or French Baguette bread dipped in traditional batter, with a touch of vanilla and sprinkled with cinnamon and sugar. \$4.65

Banana Walnut French Toast A delectable combination of our French Toast covered with Bananas and Walnuts. \$5.75

Belgian Waffle A thick Belgian waffle, lightly dusted with powdered sugar. \$4.50

Add Fruit To Any Of the Above Selections for \$1
~All of the above selections come with whipped cream, pancake syrup, and a side of butter. ~

122 Special [Ⓥ] The old stand by. 2 eggs served your way (poached eggs are \$1.00 extra) with a side of our signature potatoes or grits. Served with a homemade buttermilk biscuit or whole wheat toast, Numi organic tea or Honduras shade-grown coffee. \$4.75

Chappies Choice 2 eggs scrambled served on a bed of Gillie's potatoes, topped with white cheddar. Served with a homemade buttermilk biscuit, or whole wheat toast. \$5.00

Red Earth [Ⓥ] 2 eggs scrambled served on a bed of Gillie's potatoes, topped with fresh salsa. Served with a buttermilk biscuit, or whole wheat toast. \$5.00

Gillie's Special Gillie's favorite, 2 eggs scrambled served on a bed of potatoes, topped with salsa and white cheddar. Served with a biscuit or whole wheat toast. \$5.50

Breakfast Burrito [Ⓥ] A flour tortilla shell with 3 scrambled eggs and spicy beans, topped with our fresh salsa, and white cheddar cheese. \$5.50

Molletes [Ⓥ] 3 slices of toasted baguette topped with spicy beans, and melted cheddar. Served with a side of salsa. \$4.65

Huevos Rancheros 3 over easy eggs on a bed of tortilla chips, topped with our fresh salsa and white cheddar cheese. \$5.50 with spicy beans. \$6.25

Spanish Fritata An open-faced omelet with artichokes, black olives, spinach, tomatoes, potatoes, feta, and cheddar cheese, drizzled with balsamic vinaigrette. \$6.25

Bruschetta 3 slices of baguette toast topped with dill cream cheese roasted red peppers and smoked salmon. \$5.00

Tofu Scramble [Ⓥ] Organic tofu pan-crisped with chef's choice of veggies, flavored with our housemade barbeque sauce (contains honey). Served with Gillie's potatoes and your choice of toast or a biscuit. \$6.25

Gillie's Wraps [Ⓥ] Your choice of scrambled eggs or organic tofu wrapped in a tortilla. Served with a side of potatoes.

Garden Wrap sauteed garden vegetables and white cheddar cheese

Mexicali Wrap spicy beans, tomatoes, peppers and cheese

Athenos Wrap spinach, feta, artichokes, and black olives \$5.50 or substitute organic tofu for eggs. \$6.25

850 Eldorado Omelet A 3 egg omelet with white cheddar cheese and your choice of 3 fillings. Served with a side of Gillie's signature potatoes, and a homemade biscuit. \$6.25

~ fillings ~

Feta, onions, spinach, broccoli, mushrooms, tomato, black olives, red peppers, jalapenos, minced garlic, artichoke hearts, **Add \$2 for Smoked Salmon**

Hot Oats [Ⓥ] Hot oats topped with brown sugar, walnuts, cinnamon or raisins. \$3.75 **Loaded \$4.25**

Granola & Milk [Ⓥ] A bowl of homemade granola, with milk. \$3.25 With Soymilk. [Ⓥ] 4.00

Yogurt A bowl of Brown Cow brand yogurt. \$2.00

Yogurt with fruit or granola. \$3.75

Yogurt with fruit and granola. \$6.25

Broiled Grapefruit [Ⓥ] A grapefruit halve topped with brown sugar, nutmeg, and cinnamon then broiled to a glaze. \$2.00

One Egg \$1.50 **Two Eggs** \$2.50 **Plain Biscuit** \$1.50
Cheese Biscuit \$2.00 **Egg Biscuit** \$3.00 **Egg & Cheese Biscuit** \$3.50

Honey Wheat or Baguette Toast [Ⓥ] \$1.50

Side of Gillie's Famous Potatoes [Ⓥ] \$2.25

Side of Salsa or Top Any Item With Salsa \$1

Top any item with cheese 50¢ **Sub Tofu for Eggs** \$1.00

Get your eggs Poached for a \$1.00 **Side Of Tofu** [Ⓥ] \$3.00
Side of Grits \$1.00

Beverages

Bottled Drinks: * China Cola * Cherry China Cola * Reed's Jamaican Ginger Brew * Stewart's Root Beer * Stewart's Cream Soda * Stewart's Orange Cream Soda * Orangina * Virgil's Root Beer * Reed's Extra Ginger Brew * 1.75

Coffee "in house bottomless cup" 1.50 **TOGO** 1.00

* Iced Herbal Tea 1.00 * Wide selection of Hot Tea 1.25

Milk "whole or skim" Sm. 1.00 Lg. 2.00

* Soy Milk Sm. 1.50 Lg. 2.50

Juices

Tomato, Cranberry, or Pineapple Juice From Concentrate
Sm. 1.00 Lg. 2.00


Fresh Squeezed Juices


* Orange * Carrot * Apple * Beet * Pear *

Sm. 2.00 • Lg. 3.00


Add * Parsley * Ginger * Celery * for an extra .50

LUNCH

Bowl Of Vegetarian Chili  A bowl of our own vegetarian chili topped with melted cheese, onions, tomatoes, red peppers and black olives. Served with fresh bread. 4.50


Greek Pasta Salad  Penne pasta tossed in Caesar dressing with Greek vegetables and feta cheese. 5.00

The following **Salads** are served over a bowl of mesclun greens dressed with tomatoes and onions.

Hummus  A Middle Eastern spread of chickpeas, tahini, Roasted Garlic lemon, garlic, & spices. 4.50


Tuna Salad Chunky white tuna tossed in mayo with onions, celery, walnuts, sesame seeds and carrots. 4.50


Black Cat Sub A delicious catfish filet, seasoned and blackened to perfection, served on toasted baguette with lettuce, tomato, mayo, and a side of Gillie's fries. 7.00

Salad Sandwich  Hummus, or Tuna salad with lettuce & tomato on a pita or our own fresh Honey Wheat, with a side of tortilla chips and salsa. 4.50


Fat Grilled Cheese White cheddar cheese melted on fresh Honey Wheat bread with a tomato. Served with a side of tortilla chips and salsa. 4.75

Peanut Tofu Wrap A honey wheat wrap with tofu, mesclun greens, cucumbers, carrots, sprouts and peanut sauce. Served with chips and salsa. 7.00

Bean Burrito Supreme  A honey wheat tortilla stuffed with chili, cheddar, salsa, guacamole, romaine and brown rice and grilled golden. Served over a bed of lettuce with our house salsa and sour cream. 7.50

Doctor Shroomer  Three types of mushrooms sautéed with onions and peppers served on French bread with melted Swiss cheese. Served with red cabbage slaw 6.00






Crawfish Burger Fresh housemade crawfish patty pan fried and served on Mediterranean chickpea bun with mesclun greens, tomato, red corn remoulade and a side of red cabbage slaw. 8.00


Sautéed Veggie Wrap  Sautéed zucchini, squash, onions, mushrooms, carrots, spinach, tomato, sprouts and chickpeas lightly dressed with Balsalmic Vinegar wrapped in a honey wheat tortilla, and served with chips and salsa. 6.50


LUNCH AND DINNER


Soup of the Day A variety of housemade soups
*add \$1.00 for seafood soups Bowl w/ fresh bread 4.00


~ Housemade Dressings ~


Feta Garlic, Caesar , Balsamic Vinaigrette , Ginger Miso , Tahini Lemon , Cilantro Vinaigrette 


Caesar Salad  Crisp romaine lettuce tossed in dressing then finished with onions, tomatoes, herbed croutons, and a touch of parmesan cheese. 4.75

Japanese Soba Noodles  Buckwheat Noodles tossed in a soy-sesame dressing over spring mix topped with marinated shiitakes and sprouts. 5.00


Mixed Greens Salad  A delightful combination of sweet & bitter California greens topped with garden vegetables, croutons and choice of dressing. 5.25


Spinach Salad  Fresh baby spinach with onions, black olives, artichokes, Feta cheese and drizzled with Balsamic Vinaigrette dressing. 5.00


Nut Sure Salad  A large plate of sweet & bitter California greens, walnuts, and apple slices, bleu cheese, and Balsamic Vinaigrette dressing. 6.00

Sonoma Veggie Melt  Sautéed zucchini, yellow squash, onions, eggplant, mushrooms, & green peppers served on French bread with Swiss cheese, lettuce, tomato, housemade Kalamata olive relish, and Stone Ground mustard. Served with red cabbage slaw 7.00

Tofu Reuben Marinated tofu grilled with sauerkraut, Swiss cheese, and Russian dressing on fresh toasted Buttermilk Rye bread. Served with red cabbage slaw 6.00

Gillie's Burger  A savory house made black bean burger, served on mediterranean Chickpea bun, with lettuce, tomato, and chipotle mayo.. Served with red cabbage slaw 7.00
Add grilled onions, peppers, mushrooms, or cheese: .50 each


Seitan Mushroom Burger  A house made mushroom and seitan burger topped with herbed mayo, mesclun greens, tomatoes, onions and served with red cabbage slaw. 7.00




Foccacia Pizza  Bollo's fresh baked Foccacia bread topped with your choice of marinara or basil pesto, white cheddar, and your choice of three toppings. 6.00 Add 1.00 for pesto


Quesadilla White cheddar cheese and your choice of three toppings melted between a crispy tortilla shell. Served with our original salsa and sour cream. 6.00


~ TOPPINGS ~


Tomatoes, Onions, Green Peppers, Black Olives, Green Olives, Feta Cheese, Minced Garlic, Broccoli, Spinach, Mushrooms, Artichokes, Pineapple, Jalapeños, Shiitake Mushrooms "count as two" **Additional Toppings .50 each** **Smoked Salmon \$3**

Stir-Frys  These hearty platters are stir-fried in your choice of sauce with Tofu, Tempeh, Seitan, or Small Shrimp and a seasonal vegetable medley over organic brown rice, jasmine rice, or soba noodles (add .50).
Pick your favorite housemade sauce:

Thai • BBQ • Kung Pao
 Tofu 9.00  Tempeh 9.00  Seitan 10.00 1 Shrimp 12.00

Paco's Taco Pound  A heaping mound of tortilla chips smothered with our vegetarian chili topped with melted cheddar, fresh vegetables, our house made salsa, a dollop of sour cream and a heaping tablespoon of guacamole. 7.50

Pita Points  Toasted pita points served with your choice of housemade Hummus or Warmed Spinach Artichoke dip. 5.25

Fresh Basil Pesto  Penne pasta tossed with sautéed veggies and delicious homeade pesto, served with garlic bread. 9.00

Smoked Henderson Smoked salmon with sautéed onions, fresh garlic, tomatoes, spinach, black olives, and artichokes, tossed with penne pasta in a white wine broth and finished with Feta cheese. Served with garlic bread 11.00


DINNER ONLY

Crawfish Cakes Three Crawfish Patties Served with Roasted Corn Rémolade and Chive Sticks 6.00


Wok Fried Eggplant  Eggplant Wok Fried with Cashews and Sweet Soy Sauce over Mesclun Greens 4.00


Edamame  Steamed and Served with Gomasio. 4.00

Almond Arugula Salad  Baby Arugula with Tamari Roasted Almonds, Pears, Carrots and Dressed with Cilantro Vinaigrette 6.50

Tofu Gado-Gado  Sautéed Tofu, Fresh Veggies, Fresh Basil Leaf over Baby Spinach and Jasmine Rice Finished with a Peanut Sauce. 10.00

N

ori Encrusted Tofu  Served with a Soba Noodle Cake, Grilled Asparagus and a Wasabi Aioli. 12.00

Moroccan Seitan Napoleon  Layers of Moroccan Spiced Seitan, Eggplant, Zucchini and Portabella Drizzled with a Walnut Parsley Pesto. 12.00

The South Meets Southwest Pan-fried Catfish over Goat Cheese Grits, Baby Arugula Accompanied by Chive Oil and Chipotle Butter 13.00

Blackberry Glazed Salmon Accompanied by String Beans, Roasted Sweet Potatoes and a Balsamic Reduction 14.00