

Veggie Galaxy

450 Massachusetts Ave 02139-4106 · +16174971513 · Updated: Jan 14, 2026

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OMELETS 3

(South) Western Ave*	\$13.99
Red peppers, onion, avocado, tomato, black bean & corn salsa, cilantro, sriracha aioli, aged cheddar	
Central Square*	\$13.99
French style omelet, rolled with whipped herbed Tofutti cream cheese, garnished with chives	
Green Street*	\$13.99
Broccoli, kale, spinach, basil pesto, chili flakes, garlic, Swiss cheese	

BREAKFAST SANDWICHES 3

Great Galaxy!*	\$10.99
Hash brown potatoes, over easy egg, tempeh bacon, cheddar cheese, baby arugula, roasted garlic mayo, on a griddled bun	
Egg & Cheese*	\$9.99
Scrambled eggs, Vermont sharp cheddar, baby arugula & roasted garlic mayo on toasted sourdough	
Southwestern Breakfast Burrito*	\$12.99
Chopped seitan, guacamole, fries, scrambled egg, cheese sauce, pickled jalapenos, cilantro in a giant flour tortilla, served with a side of homefries	

BREAKFAST PLATES 3

Avocado Toast	\$10.99
Smashed Avocado, Olive Oil. Cherry Tomatoes and Salt & Pepper on Toasted Farmhouse Bread	
Biscuits & Southern "Sausage" Gravy	\$9.99
Housemade biscuits drenched with our southern style seitan "sausage" gravy	
Eggs any Style*	AVAILABLE OPTIONS
Served with Toast (Sourdough, Wheat or Rye) and Home Fries	One Egg or Tofu Scrambled Egg: \$6.99
	Two Eggs or Tofu Scrambled Eggs: \$7.99

FRENCH TOAST 2

Traditional	\$10.99
Farmer's table bread with caramelized banana butter & real maple syrup	
Stuffed	\$14.99
Farmhouse bread stuffed with vanilla vegan cream cheese, topped with caramelized banana butter, strawberry sauce & real maple syrup	

WAFFLES 1

Traditional	\$8.99
With caramelized banana butter, powdered sugar & real maple syrup	

PANCAKES 3

Traditional	AVAILABLE OPTIONS
With caramelized banana butter, powdered sugar & real maple syrup	Short Stack (2): \$9.99
	Tall Stack (4): \$12.99
Chocolate Chip	AVAILABLE OPTIONS
With caramelized banana butter, chocolate chips, powdered sugar & real maple syrup	Short Stack (2): \$11.99
	Tall Stack (4): \$14.99
Blueberry	AVAILABLE OPTIONS
With caramelized banana butter, blueberries, powdered sugar & real maple syrup	Short Stack (2): \$11.99
	Tall Stack (4): \$14.99

BREAKFAST SIDES 5

Home Fries	\$3.99
Red skinned potatoes griddled with caramelized onions, rosemary, thyme and paprika	
Hash Browns	\$3.99
Shredded Idaho Potatoes, seasoned and griddled to crisp & brown	
Tempeh Bacon	\$3.99
Locally made soy tempeh, seasoned with tamari, garlic, onion, orange juice and maple syrup, smoked in house with aged hickory	
Tofu Scramble	\$3.99
Locally made organic tofu, scrambled with onions, garlic, tamari, turmeric and pink salt	
One Egg any Style*	\$1.99
One Egg or Tofu Scrambled Egg	

STARTERS & SIDES 14

Nachos*	\$12.99
Chili, shredded cheddar, pico de gallo, guacamole, pickled jalapenos, black bean corn salsa, crema, scallions and crisp corn tortillas	
Poutine*	\$10.99
Thin cut fries with Wisconsin cheese curds and gravy	
Cheesy Fries*	\$8.99
Thin cut fries with melted cheddar	
Onion Rings	\$7.99
House made giant onion rings	
Tater Tots	\$5.99
served with vegan Ranch	

Fries	\$5.99
Thin cut fries	
Crispy Brussels Sprouts	\$9.99
Crisped brussels sprouts with a Sriracha agave glaze and ranch dressing drizzle	
Green Cabbage Slaw	\$4.99
Tangy green cabbage slaw with carrots and scallions	
Potato Salad	\$4.99
Creamy potato salad with basil, scallions, mustard and garlic mayo	
Fried Pickle Chips	\$7.99
served with remoulade	
Vegan Mac & Cheese Bites	\$10.99
served with Sriracha aioli	
Vegan Mozzarella Sticks	\$11.99
served with marinara	
Buffalo Chick'n Tenders	\$10.99
served with vegan blue cheese dip	
Chick'n Fingers	\$10.99
served with agave mustard	

SOUPS & SALADS 6

Greek*	\$12.99
Mesclun greens, chickpeas, cucumbers, kalamata olives, pickled cherry peppers, fried pita chips, feta, red onions, tzatziki dressing	
Caesar*	\$11.99
Romaine, seasoned baked tofu, grilled red & yellow peppers, parmesan, house-made croutons, Caesar dressing	
Stuffed Avocado Salad	\$13.99
Chickpea "Tuna" stuffed avocado with cherry tomatoes, mesclun greens, lemon vinaigrette dressing	
Vegan Broccoli Cheddar Soup	\$5.99
Violife vegan cheddar, coconut milk & broccoli	
French Onion Soup*	\$6.99
Caramelized onions, slow simmered with sherry & white wine topped with a toasted crouton and melty Swiss cheese	
Special Soup	\$6.99
See Specials	

SANDWICHES 11

BLT	AVAILABLE OPTIONS
Grilled house-made tempeh bacon, fresh tomato, romaine, and roasted garlic mayo	\$12.99
	Add Avocado: \$2.00

The Club	\$15.99
Grilled tempeh bacon, smoked tofu, fresh tomato, romaine, raw red onion, basil pesto & roasted garlic mayo	
Rachel*	\$14.99
Grilled shaved corned beef seitan, green cabbage slaw, Swiss cheese, house-made thousand island dressing	
Reuben*	\$14.99
Grilled shaved corned beef seitan, green cabbage 'kraut, Swiss cheese, house-made thousand island dressing	
Chickpea "Tuna" Melt*	\$13.99
Chickpea "Tuna" salad, kale, tomato, aged cheddar	
Grilled Cheese*	AVAILABLE OPTIONS
Vermont Cheddar or Violife Vegan Cheddar and Fresh Tomato	\$10.99
	Add Tempeh Bacon:
	\$2.00
	Add Avocado: \$2.00
"Steak" & Cheese Sub*	\$14.99
House-made shaved seitan, sautéed peppers, onions, cheddar on a fresh-baked roll	
Harlem Style Chopped Cheese Hero*	\$14.99
Beyond Meat plant-based "beef" griddled and chopped with onions, melted cheddar, thousand island, shredded lettuce & pickles, served on a sub roll	
Giant Gyro	\$14.99
Thinly sliced seitan "lamb" with Za'atar, slathered in Halal Dude's Magical white sauce and served on a toasted flatbread with lettuce, tomato & onion	
Epic Chick'n Parm Sub*	\$15.99
Crispy seitan chick'n, San Marzano tomato sauce, mozzarella & parmesan on a toasted Iggy's sub roll	
"Meatball" Sub*	\$15.99
House-made seitan meatballs, marinara and parmesan on a fresh-baked roll	

BURGERS 5

Galaxy Burger	AVAILABLE OPTIONS
Beet lentil mushroom burger with lettuce, tomato, and garlic mayo	\$13.99
	Add Cheese: \$1.50
Buffalo Chick'n Burger	\$15.99
Breaded & fried house-made seitan cutlet, buffalo sauce, cucumber, onion rings, vegan blue cheese dressing, lettuce & tomato	
Kendall Square	\$15.99
Sweet potato black bean burger, roasted red pepper puree, onion rings, roasted garlic mayo, baby arugula	
Portobello Patty Melt	\$13.99
Roasted portobello mushroom caps, Swiss cheese, caramelized onions, pickles and pesto on grilled rye	

Mac 'N Stack	\$16.99
Crispy fried seitan chick'n, tempeh bacon, lettuce and Sriracha mayo between two mac & cheese waffles	

DINNER ENTREES 2

Chick'n & Waffles	\$16.99
House-made fried seitan chick'n on a waffle served with real maple syrup and southern gravy	
Blue Plate Special	
We celebrate this classic diner tradition with specials that change weekly. See Specials Tab for current selection	

MAC & CHEESE 5

Baked Mac*	\$14.99
Elbow macaroni with your choice of creamy 3-cheese or house-made vegan cheese sauce, topped with an herbed panko crust	
Buffalo Chick'n & Blue Cheese*	\$16.99
Our Mac & Cheese topped with buffalo chick'n, herbed panko crust & vegan blue cheese	
Loaded Mac & Cheese*	\$16.99
Our Mac & Cheese loaded with caramelized onion, diced seitan, tomato, broccoli, peas, topped with an herbed panko crust	
Big Mac Mac & Cheese*	\$16.99
Our Mac & Cheese with crumbled Beyond Burger, special sauce, shredded iceberg lettuce, chopped pickles & onions, topped with sesame seeds	
French Onion Soup Mac & Cheese*	\$16.99
Our Mac & Cheese combined with a reduced french onion soup broth and caramelized onions, topped with croutons and Swiss or Violife vegan mozzarella cheese	

STARTERS 2

Buffalo Cauli	\$9.99
Served with vegan blue cheese dip	
Cajun Spiced Cauli	\$9.99
Served with remoulade	

MAINS 3

Cauli Po' Boy	\$15.99
Cajun-spiced fried cauliflower, crispy onions, lettuce, fresh tomato & sriracha mayo on an Iggy's sub roll, served with fries	
Baja Cauli Tacos	\$15.99
Old Bay seasoned fried Cauliflower, shredded red & green cabbage, fresh pico de gallo, lime-cilantro crema in two corn tortillas. Served with lime-cilantro rice & beans	
Cauli of the Sea	\$16.99
Cornmeal-crusted fried cauliflower, crispy fried with Old Bay seasoning, served with fries, green cabbage slaw, house-made remoulade & grilled lemon	

SHOOTING STARS 3

Fried Clam Platter (Tuesdays Only)	\$15.99
Fried oyster mushroom "clam" strips served with tartar sauce, grilled lemon & fries	
Nashville Hot Chick'n (Wednesdays Only)*	\$16.99
Fried house-made seitan chick'n coated with Nashville hot sauce, garnished with house pickles and served on thick toast with side of mac & cheese and Tennessee-style mustard slaw	
Stuffed Potato Skins (Thursdays Only)*	\$15.99
Potato skins stuffed with Buffalo chick'n mac & cheese, served with fennel slaw	

FRAPPES 13

Special Frappe	\$10.99
See Specials	
Classic Chocolate Frappe	\$9.99
Local FoMu coconut-based vegan chocolate ice cream, house-made Taza chocolate syrup & oat milk	
Classic Vanilla Frappe	\$9.99
Local FoMu coconut-based vegan vanilla ice cream, oat milk	
Classic Strawberry Frappe	\$9.99
Local FoMu coconut-based vegan strawberry ice cream, house-made strawberry sauce & oat milk	
Peanut Butter Chocolate Frappe	\$9.99
Local FoMu coconut-based vegan chocolate ice cream, house-made Taza chocolate syrup, Teddie peanut butter & oat milk	
Stawberry Banana Frappe	\$9.99
Local FoMu coconut-based vegan strawberry ice cream, house-made strawberry sauce, ripe banana & oat milk	
Chocolate Banana Frappe	\$9.99
Local FoMu coconut-based vegan chocolate ice cream, house-made Taza chocolate syrup, ripe banana & oat milk	
Vanilla Zebra Frappe	\$9.99
Local FoMu coconut-based vegan vanilla ice cream, house-made Taza chocolate syrup & oat milk	
Dad's Frappe	\$9.99
Local FoMu coconut-based vegan chocolate and strawberry ice cream, house-made Taza chocolate and strawberry sauces & oat milk	
Oreo Frappe	\$9.99
Local FoMu coconut-based vegan vanilla ice cream, house-made Taza chocolate syrup, crumbled Oreos & oat milk	
Mocha Frappe	\$9.99
Local FoMu coconut-based vegan chocolate ice cream, house-made Taza chocolate syrup, organic Equal Exchange coffee & oat milk	
Coffee Frappe	\$9.99
Local FoMu coconut-based vegan vanilla ice cream, organic Equal Exchange coffee & oat milk	
Matcha Frappe	\$11.99
Local FoMu coconut-based vegan vanilla ice cream, MEM Tea matcha & oat milk, topped with coconut whipped cream and toasted coconut	

SPECIALS 5

Filet O' Not-Fish*	\$14.99
Cornmeal-battered Fried Smoked Tofu, Cheddar or Vegan Cheddar, Tartar Sauce and Shredded Lettuce on a house-made Burger Bun. Served with Slaw & Fries. Allergens: contains dairy, gluten, soy & garlic/onion	
Strawberry Lemon Layer Cake	\$7.99
Strawberry Cake Layers, Lemon Frosting, Candied Lemon Peel, Fresh Strawberries. Allergens: contains gluten & soy	
Dulche de Leche Cheesecake	\$6.99
Creamy Cheesecake baked with Coconut Dulche de Leche (sweetened & caramelized coconut milk), topped with Cinnamon Buttercream and Salted Caramel pieces. Allergens: contains gluten & soy	
Cherry Almond Pie	\$6.99
Cherry Pie filling topped with Candied Almonds. Allergens: contains gluten & soy	
Dirty Chai Frappe	\$11.99
Local FoMu coconut based vegan Vanilla Ice Cream blended with Masala Chai Tea and Cold Brew Coffee. Topped with Coconut Whipped Cream and garnished with Ground Cinnamon and Cinnamon Sticks	

CAN / BOTTLE BEER & CIDER 10

Narragansett Tall Boy (RI)	\$5.00
Harpoon IPA Tall Boy (MA)	\$8.00
Guinness Draught Stout	\$8.00
Notch Session Pilsner (MA & ME)	\$8.00
Dogfish Head Hazy-O! IPA (DE)	\$8.00
Newburyport Brewery Plum Island Belgian White (MA)	\$8.00
White Birch Berliner Weisse (NH)	\$8.00
Artifact Feels Like Home (MA)	\$9.00
Artifact Magic Hour (MA)	\$9.00
Artifact No New Friends (MA)	\$9.00

SANGRIAS & BRUNCH DRINKS 3

Seasonal Sangrias	AVAILABLE OPTIONS
Red, White or Rose	Glass: \$11.00 Pitcher: \$34.00
Bigass Mimosa	\$11.00
Classic brunch drink, but bigass	
Bigass Bloody Mars	\$11.00
Our space-themed take on the classic pairs basil vodka, chipotle simple syrup, tomato juice, molé bitters, lemon juice, Cholula, fresh black pepper, and cucumber. It all revolves around the tomato	

HOT DRINKS 2

Bottomless Equal Exchange Coffee \$2.99

Regular or decaf

Pot of Hot Tea \$3.99

Wide selection available

OTHER 5

Orange Juice \$2.99

Grapefruit Juice \$2.99

Milk \$1.50

Soy Milk \$2.00

Oatly Oat Milk \$2.00

ICED DRINKS 4

Cold Brew Coffee \$2.99

Cold-brewed in house using Equal Exchange organic East African cold-brew beans

Iced Tea \$2.99

Cold-brewed in-house with locally based MEM loose leaf tea. Green Tea; Black Tea; Blood Orange Hibiscus Herbal Tea

Lemonade \$3.99

House-made fresh lemonade

Arnold Palmer \$3.99

Half & half fresh lemonade and black iced tea

BOYLAN'S PREMIUM SODAS 4

Root Beer

Ginger Ale

Cola

Diet Cola

JARRITOS MEXICAN SODAS 4

Grapefruit

Lime

Pineapple

CAKES 7

Boston Cream Pie	\$50.00
Our spin on a local classic. Unbelievably creamy real vanilla bean pastry cream sandwiched between two yellow cake layers, and glazed to shiny perfection with a 70% Taza chocolate ganache	
Taza Chocolate Layer Cake	\$60.00
Three chocolate cake layers made with Valrhona cocoa, then slathered with Taza chocolate frosting and garnished with Taza chocolate glaze. This one's all about chocolate!	
Chocolate Peanut Butter Layer Cake	\$60.00
Three chocolate cake layers made with Valrhona cocoa, frosted with our peanut butter frosting made with real peanut butter, and garnished with Taza chocolate glaze and roasted peanuts. A classic flavor combo, and one of our best sellers!	
Coconut Citrus Layer Cake	\$60.00
Our housemade lemon passionfruit curd, sandwiched between three yellow cake layers, then finished with our light airy coconut frosting and coconut flakes that have been lightly sweetened and toasted to perfection. An elegant cake with fresh lively flavors	
Funfetti Birthday Cake	\$60.00
Vanilla buttercream sandwiched between three yellow cake layers, then finished with more buttercream and fancy sprinkles. Make any day your birthday!	
Sweet Potato Carrot Cake	\$60.00
Sweet Potato Carrot Cake Our interpretation of a classic, cake layers fragrant with cardamom, ginger and orange. Chock full of house-made sweet potato mash, fresh shredded carrots and slathered in a rich Tofutti cream cheese frosting	
Special Layer Cake	\$60.00
Strawberry Lemon - see online ordering form for details	

CHEESECAKES 3

Oreo Cheesecake	\$50.00
Topped with fresh whipped cream and a Taza chocolate ganache with Oreo cookie crumbles baked right into the cheesecake, our Oreo Cheesecake is a favorite cookie turned into a delicious dessert	
Fresh Berry Cheesecake	\$50.00
New York style Cheesecake garnished with fresh strawberries & blueberries	
Special Cheesecake	\$50.00
Dulce de Leche - see online ordering form for details	

PIES 3

Special Pie	\$36.00
Cherry Almond - see online ordering form for details	
Mile High Lemon Meringue Pie	\$36.00
Classic lemon meringue pie with a few twists. Lemon filling made with freshly squeezed lemon juice and exotic passionfruit juice in a graham cracker crust, then topped with billowy mounds of vegan meringue caramelized to perfection	

Chocolate Cream Pie

\$36.00

An Oreo crust brimming with our smooth & creamy Taza chocolate pastry cream, topped with our own rich lightly sweetened vanilla scented coconut cream with swirls of Taza chocolate glaze

TREATS 3

Blueberry Muffins

\$36.00

This classic diner pastry is bursting with blueberries and is topped with turbinado sugar

Cinnamon Rolls

\$42.00

Classic gooey cinnamon rolls with maple glaze

Vegan Donuts

AVAILABLE OPTIONS

Dozen - Unfilled: \$36.00

Dozen - Filled: \$42.00

Varying flavors