







Cleveland Kitchen

Cleveland Kitchen uses the finest ingredients to make the best tasting sauerkraut and dressings. Our rustic cut provides a delicious crunch that is a perfect addition to any meal. To us, Cleveland embodies a spirit of quality, hard work and authenticity. These are all traits that we reinforce every day when we produce our fermented foods and run our business.



Vegan Kimchi with the thick, crunchy cut you love. After years of home batches, we wanted to share our take on this classic, so we worked with local Korean chefs to develop this rich, fresh, spicy and delicious ferment. Enjoy on traditional Korean dishes, with eggs and avocado toast, or by the forkful!



Classic Caraway

Our take on a classic, the Classic Caraway packs traditional Bavarian flavor with a fresh crunch and robust taste. This is Grandma's kraut with an edge. Throw the Classic on hot dogs, hamburgers, pierogies & sausages.



Whiskey Dill

This spirited kraut offers notes of fresh garlic & dill with barrel aged whiskey that adds a subtle sweetness to each batch. This non-alcoholic ferment will add a delicious crunch that you crave.



Fresh fermented beets and carrots make the Beet Red kraut earthy & tart. Add a beautiful bite to meat dishes, hot dogs, and salads paired with goat cheese.







Roasted Garlic

Our garlic-forward variety is brimming with both raw & roasted garlic & a touch of fresh ground black pepper. Packed with pre & probiotics, this rich kraut is a perfect way to boost your immune system.













Backyard Ranch Dressing

Backyard Ranch is the first fermented Ranch of its kind, and is downright delicious! Backyard Ranch embodies the Midwest's fresh spirit with delicious herbs and vegetables and that real, ranch flavor. And with 60 fewer calories than the leading competitor, you really can have your ranch and eat it too!

Try It: Wings, veggie dip, cobb salads, pizza - you name it!.

Hail Caesar Dressing

A creamy plant-based take on a classic dressing, packed with flavor from fermented cabbage, garlic, and herbs. Hail Caesar adds healthy fermented vegetables into your diet alongside fresh herbs and spices that are sure to excite your palate.

Try It: As a simple veggie dip, drizzled on salad with parmesan, or as a marinade for your favorite protein.

Sweet Beet Dressing

A fresh, flavorful dressing made up of blended fermented red cabbage, beets. and carrots. Sweet Beet is a creamy, vibrant, and naturally-sweetened dressing that instantly adds a pop of flavor and freshness with added health benefits.

Try It: On an arugula salad with feta and cucumber, or in a grain bowl with fresh sprouts and walnuts.

Rogsted Garlic Dressing

A delicious, creamy and garlicky dressing and marinade that adds zest and flavor to any dish. Our plant-based Roasted Garlic dressing and marinade is an easy way to add a pop of healthy fermented vegetables into your diet and is sure to be a dinner favorite.

Try It: As a light and tasty dip, on blackened chicken salad with toasted croutons, or on a turkey sandwich.

Gnarly Miso Jalapeno

A spicy Jalapeño dressing and marinade that packs a mouthwatering punch of fermented cabbage, green peppers, jalapeño, and miso. This plant-based dressing adds delicious, gnarly, and healthy benefits to any dish

Try It: On a roasted chicken salad, stuffed avocados or stir fry.

Available Pack Sizes

7091 - Beet Red, 2 gallon

7032 - Classic Caraway, 2 gallon

FoodService 7049 - Classic Caraway, 5 gallon

7094 - Roasted Garlic, 2 gallon

7100 - Roasted Garlic, 5 gallon

7117 - Whiskey Dill, 2 gallon 7124 - Whiskey Dill, 5 gallon

Dressings 2453 - Classic Kimchi, 2 gallon

7050 - Beet Red. 6/16oz

7052 - Classic Caraway, 6/16oz Retail Kraut 7052 - Classic Caraway, 6/160 7055 - Roasted Garlic, 6/16oz

7057 - Whiskey Dill, 6/16oz

2452 - Classic Kimchi, 6/16oz

2447 - Hail Caesar Dressing, 6/12oz

2448 - Roasted Garlic Dressing, 6/12oz

2449 - Sweet Beet Dressing, 6/12oz

2450 - Gnarly Miso Jalapeno, 6/12oz

2451 - Backyard Ranch, 6/12oz