

BRUNCH – served every day ‘til 4:00 pm

menu by Timothy Pakron @mississippivegan & Pamela Elizabeth @bigapplevegan

smalls

homefries 8

pancake puffs 4 for 9 / 7 for 15
choice of strawberry jam or maple syrup for dipping

fried okra 8
breaded, seasoned and fried okra, ranch dressing

crispy garlic broccolini 9
sautéed broccolini, lemon juice, crushed red pepper, shallots, fried garlic slices (gf, sf)

chickpea hush puppies 13
mashed chickpeas, shredded artichoke hearts, herbed panko breadcrumb crust, housemade remoulade, green onion

mac n’ cheese 14
cashew cheese sauce, numu mozzarella, elbow macaroni, smoked paprika, herbed bread crumb topping
add *shiitake bacon* 3

soup du jour 7

fresh juice 6

ask your server for today’s juice options
mix it with your favorite liquor!

brunch cocktails

BLOODY MARY 12

MIMOSA 10

wine

RED

SHIRAZ, taltarni, 2014, australia 11/40

MALBEC, don david, 2015, argentina 12/44

RIOJA, luis alegre koden, 2013, spain 11/40

CABERNET, santa julia, 2016, argentina (organic) 10/37

CABERNET, mt. tabor, 2014, galilee (kosher) 12/44

NERO D’AVOLA, ‘alto’, tentuta rapitalà, 2014, sicily 15/56

WHITE

WHITE BLEND, ‘invita’, elvi, 2011, spain (kosher) 12/44

PINOT GRIGIO, tiamo, 2015, italy (organic) 9/34

SAUVIGNON BLANC, kato, 2015, new zealand 10/37

RIESLING, schlossböckelheimer königsfels, 2014, germany 12/44

PINOT BLANC, the four graces, 2014, willamette valley 56

BOURGOGNE BLANC, olivier leflaive, ‘les sétilles’ 2015 65

SPARKLING / ROSÉ

PROSECCO, lamberti, italy 12/44

SPARKLING ROSÉ, lamberti, italy 12/44

CÔTES DU RHÔNE ROSÉ, mont-redon, 2016, france 11 / 40

beer

SIXPOINT SWEET ACTION, cream ale, brooklyn (5.2 abv) 7

SIXPOINT THE CRISP, pilsner, brooklyn (5.2 abv) 7

OMMEGANG WITTE, wheat ale, cooperstown (5.2 abv) 7

ORIGINAL SIN HARD CIDER, new york city (6.0 abv) 7 gf

KELSO IMPERIAL IPA, brooklyn (10.0 abv) 9

YONKERS BREWING CO. VIENNA LAGER, yonkers (5.2 abv) 7

BRONX BREWERY NO RESOLUTION IPA, bronx (7.6 abv) 7

beverages

DRIP COFFEE 3 / ICED COFFEE 4 / ICED TEA 4.5

HOT TEA 4 (japanese green, earl gray, mint, chamomile, lavender lemon mint, ginger)

GINGER ALE 3.5 / JUICE (cranberry, orange) 4.5

SARATOGA SPARKLING WATER 7

big

belgian waffle 14
crispy belgian waffle, coconut whipped cream, fresh fruit, maple syrup

breakfast sandwich 16
crispy tofu rounds, avocado, kala namak, shiitake bacon, hollandaise aioli, arugula, red onion, multi-grain english muffin served with garlic sautéed kale, homefries, ketchup
available *gluten free* 1.50

tofu scramble plate 17
tofu scramble, garlic sautéed kale, shiitake bacon crumble, housemade fennel mushroom sausage, toasted english muffin, homefries, ketchup

french toast 14
maple batter, powdered sugar, fresh fruit

grilled cheese 14
housemade cheddar, numu mozzarella, caramelized onions, tomato, shiitake bacon, choice of hand cut fries or salad

classic blt 16
rosemary ciabatta, mayo, romaine lettuce, shiitake bacon, tempeh bacon, tomato, choice of hand cut fries or salad
add *avocado* 4

happy shrimp po’ boy 16
popcorn fried seitan, shredded lettuce, tomato, pickles, housemade remoulade, toasted french bread, choice of hand cut fries or salad

uvk quarter pounder 17
roasted mushroom barley patty, crispy fried shallot rings, housemade special sauce, tomatoes, pickles, romaine lettuce, toasted potato bun, choice of hand cut fries or salad
add *avocado* 4
add *shiitake bacon* 3

chick-un avocado ranch salad 19
chopped romaine, avocado massaged kale, southern fried seitan, garlic croutons, cherry tomatoes, ranch dressing

urban macro bowl 18
garlic mustard marinated tempeh, sautéed kale, herbed quinoa, arugula, roasted carrots, creamy cashew beet dressing (gf)

chick-un & waffles 22
southern fried seitan, sautéed garlic kale, crispy belgian waffle, maple mustard aioli
option to add maple syrup

double decker tacos 23
crispy corn tacos, roasted garlic refried pinto beans, soft shell tortilla, seasoned ground seitan, lettuce, guacamole, cherry tomatoes, chili lime aioli, yellow rice

dessert

brownie all the way 13
vanilla ice cream, chocolate sauce, butterscotch sauce, coconut whipped cream

pumpkin pie 9

seasonal fruit pie 9
add *vanilla ice cream* 3.50

housemade ice cream 6 / 9
salted peanut butter (gf, sf), double mint chip (gf), or vanilla (gf, sf)

gf - gluten free | sf - soy free
please note: our kitchen prepares products that contain gluten, nuts, and soy. daily operations involve shared cooking and prep areas, so we cannot guarantee that any item will be completely free of these ingredients.
A 20% gratuity will be added to parties of 5 or more