

urban vegan kitchen

smalls

homefries 8

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 (gf)

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

ROSÉ, pascal jolivet 'attitude', 2015, france 10/37

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

spirits

MAKERS MARK BOURBON 12

SPRING 44 VODKA 10

DOROTHY PARKER GIN 11

ESPOLON TEQUILA BLANCO 11

ILEGAL MEZCAL JOVEN 13

PLANTATION RUM ORIGINAL DARK 10

BARSOL PISCO 11

beverages

DRIP COFFEE 3 / HOT TEA 4

MIXED BERRY ICED TEA 4 / JUICE 4.5

GINGER ALE 3.5 / SARATOGA SPARKLING WATER 7

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.

biggs

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

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, coconut whipped cream, chocolate sauce, butterscotch sauce

seasonal pie 10

ask your server *a la mode* 3

chocolate cake 11

from cocoa V nyc *a la mode* 3

brunch

served every day 'til 4:00

menu by *Timothy Pakron @mississippivegan*
and *Pamela Elizabeth @bigapplevegan*

A 20% gratuity will be added to parties of 5 or more