

BRUNCH – served every day ‘til 4:00 pm

menu by Timothy Pakron @mississippivegan & Pamela Elizabeth @bigapplevegan

smalls

soup du jour 7

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 add seitan 6

chili cheese fries 9

tempeh-kidney bean chili, house made cheddar

buffalo wings 8 / 12

seasoned seitan, hot sauce, ranch dressing

fresh juice 6

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

brunch cocktails

MIMOSA 10

BLOODY MARY 12

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 56

WHITE

CHARDONNAY, segal’s fusion, 2014, israel (kosher) 12/44

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

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

RIESLING, schlossböckelheimer, 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 / HOT APPLE CIDER 4

ICED TEA 4.5 / HOT TEA 4 / SPARKLING WATER (28oz) 7

ORGANIC SODA (ginger ale, cola) 3.5 / GINGER BEER 5

JUICE (cranberry, orange) 4.5

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

biggs

belgian waffle 14

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 handcut 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
add numu mozzarella 3

chick-un avocado ranch salad 19

chopped romaine, avocado massaged kale, southern fried seitan, garlic croutons, cherry tomatoes, ranch dressing
sub buffalo fried seitan 2

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

mississippi mud pie 10

chocolate cookie crust, chocolate fudge, chocolate mousse

chocolate chip cookie bar 12

salted peanut butter ice cream

seasonal fruit pie 9

add vanilla ice cream 3.5

housemade ice cream 6 / 9

salted peanut butter 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.