

# 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)

## cocktails

MIMOSA 8

BLOODY MARY 10

## wine

### RED

SHIRAZ, taltarni, 2014, australia 10 / 37

MALBEC, don david, 2015, argentina 12 / 44

RED BLEND, yogev, 2013, israel (kosher) 12 / 44

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

CABERNET SAUVIGNON, santa julia, 2016, argentina 10 / 37

NERO D'AVOLA, 'alto', tentuta rapitalà, 2014, sicily 15 / 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, fritsch, 2014, austria 12 / 44

PINOT BLANC, the four graces, 2014, willamette valley 15 / 56

BOURGOGNE BLANC, olivier leflaive, 'les sétilles' 2015 17 / 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

## beverages

DRIP COFFEE 3 / MIXED BERRY ICED TEA 4

HOT TEA 4 / HOT CHOCOLATE 5

GINGER ALE 3.5 / CHINA COLA 3.5

SARATOGA SPARKLING WATER 7 / JUICE 4.5

SPARKLING ELDERFLOWER LEMONADE 4

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

## 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, strawberry jam, 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

desserts by Quinn Ventura

brandy snap bowl 13

buttery pecan praline ice cream (gf, sf)

brownie sundae 13

salted caramel ice cream, chocolate, caramel, coconut whipped cream, brownie crumbles

pumpkin pecan pie 9

coconut whipped cream, add salted caramel ice cream 4

warm chocolate chip cookie 9

glass of house blended milk  
option *gooey or crispy*

## brunch

served every day 'til 4:00

menu by Timothy Pakron @mississippivegan