

# smalls

soup du jour 7

fried okra 8

breaded, seasoned and fried okra, ranch dressing

brussels sprouts 9

oven roasted brussels sprouts, 100% maple syrup, whole grain mustard (gf, sf)

crispy garlic broccolini 9

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

mexican street corn 7 / 14

charred corn on the cob, chili lime aioli, cilantro, crumbled cotija (gf) for 1 or 2

simple salad 12

arugula, shredded carrots, diced red bell pepper, gomasio, carrot ginger dressing (gf)

chickpea hush puppies 13

mashed chickpeas, shredded artichoke hearts, herbed panko breadcrumb crust, house-made remoulade, green onion

rainbow rolls 13

shredded purple cabbage, rainbow carrots, bell peppers, watermelon radish, thai basil, peanut dipping sauce (gf)

mac n' cheese 14

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

jackfruit quesadilla 15

seasoned jackfruit, numu mozzarella, grilled peppers, pico de gallo, sour cream add *guacamole* 3

pizza 16

ask your server for today's options  
add *chick-un* 6 add *avocado* 4

gf - gluten free | sf - soy free

PLEASE NOTE: our kitchen prepares products that contain gluten, nuts, and soy. Since daily operations involve shared cooking and preparation areas, we cannot guarantee that any menu item will be completely free of these ingredients.

sorry, no substitutions!

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

# biggs

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 add *avocado* 4

uvk quarter pounder 17

roasted mushroom barley patty, fried shallot rings, housemade special sauce, tomato, pickles, romaine lettuce, 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, garlic croutons, southern fried seitan, cherry tomatoes, ranch dressing

green curry 22

coconut milk infused with lemongrass, galangal, makrut lime leaves & thai basil with green peas, sweet peppers, fresh garlic, japanese eggplant, crispy fried tofu, jasmine rice (gf) available *spicy as hell*

urban macro bowl 18

garlic mustard marinated tempeh, sautéed kale, herbed quinoa, arugula, roasted carrots, creamy cashew beet dressing (gf) add *avocado* 4

seitan & gravy 22

peppercorn encrusted seitan steak smothered in mushrooms & onions, rosemary gravy, mashed potatoes, sautéed broccolini

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, shredded lettuce, guacamole, diced cherry tomatoes, chili lime aioli, yellow rice

lasagna 23

brown rice noodles, housemade marinara, sunflower tofu ricotta, carrots, kale, zucchini, numu mozzarella, cherry tomatoes (gf)

menu by Timothy Pakron @mississippivegan and  
Pamela Elizabeth @bigapplevegan

# cocktails 14

**new york, new york**  
jameson, fresh apple juice, lime, soda

**clockwork orange**  
coconut rum, cointreau, fresh pineapple juice, orange

**rebel yell**  
tito's vodka, fresh pear juice, fresh ginger, ginger ale

**nutty professor**  
bailey's almande, frangelico, cinnamon

# 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', tenuta rapitalà, 2014, sicily 56

**white**  
WHITE BLEND, 'invita', elvi, 2011, spain (kosher) 12 / 44  
PINOT GRIGIO, tiamo, 2015, italy (organic) 10 / 37  
SAUVIGNON BLANC, kato, 2015, new zealand 11 / 40  
RIESLING, schlossböckelheimer königsfels, 2014, germany 12 / 44  
PINOT BLANC, the four graces, 2014, willamette valley 56  
BOURGOGNE BLANC, olivier leflaive, 'les sètilles' 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 (5.2 abv) 7  
SIXPOINT THE CRISP, pilsner (5.2 abv) 7  
OMMEGANG WITTE, wheat ale (5.2 abv) 7  
ORIGINAL SIN HARD CIDER (6.0 abv) 7 gf  
KELSO IMPERIAL IPA (10.0 abv) 9  
YONKERS BREWING CO. VIENNA LAGER (5.2 abv) 7  
BRONX BREWERY NO RESOLUTION IPA (7.6 abv) 7

# beverages

DRIP COFFEE 3 / ICED COFFEE 4 / ICED TEA 4.5  
HOT TEA 4 / SARATOGA SPARKLING WATER 7  
GINGER ALE 3.5 / CRANBERRY JUICE 4.5 / OJ 4.5

# fresh juice 6

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

# spirits

**vodka**  
GREY GOOSE 13  
SPRING 44 10  
STOLICHNAYA 11  
TITO'S 11

**gin**  
BEEFEATER 12  
BOMBAY SAPPHIRE 12  
DOROTHY PARKER 11  
HENDRICKS 12  
TANQUERAY 11

**tequila**  
CASA NOBLE 12  
ESPELON 11  
HERRADURA (SILVER) 12  
ILEGAL MEZCAL 13  
JOSE CUERVO (GOLD) 11  
PATRON (SILVER) 13  
SAUZA (SILVER) 11

**rum**  
BACARDI (SILVER) 10  
MALIBU 10  
PLANTATION (DARK) 10

**whiskey/bourbon**  
BULLEIT BOURBON 12  
JACK DANIELS 11  
JAMESON 11  
JOHNNY WALKER BLACK 14  
MAKERS MARK 12  
RITTENHOUSE RYE 10  
SEAGRAMS 7 10

**scotch**  
CROWN ROYAL 12  
LAPHROAIG 10 YR 15  
OBAN 14 YR 17

**liqueur**  
BAILEY'S ALMANDE 12  
BARSOL PISCO 12  
CAMPARI 11  
COINTREAU 12  
FRANGELICO 12  
LUXARDO MARASCHINO 11  
ST GERMAIN 12