

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

chili cheese fries 9

tempeh-kidney bean chili, house made cheddar

buffalo wings 8 / 12

seasoned seitan, hot sauce, ranch dressing

chickpea hush puppies 13

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

no tuna tacos 13

chickpea tuna, red cabbage, avocado, carrots, nori, corn tortillas, cranberry sauce, sour cream (gf)

rainbow rolls 13

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

mac n' cheese 14

cashew cheese sauce, numu mozzarella, elbow macaroni, smoked paprika, herbed bread crumb topping add shiitake bacon 3 add seitan 6

jackfruit quesadilla 15

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

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.

Please tell your server if you have any allergies.

Sorry, no substitutions!

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

There is a 4 card limit when paying.

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 add numu mozzarella 3

chick-un avocado ranch salad 19

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

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', tentuta 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 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 (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 / 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

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
MYERS'S (DARK) 14

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