

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 10

tempeh-kidney bean chili, house made cheddar
- buffalo wings 8 / 12

seasoned seitan, hot sauce, ranch dressing

fresh juice

- FRUIT JUICE 6 / 10 / GREEN JUICE 8 / 13

ask your server for today’s juice options

mix it with your favorite liquor!

JUICE FLIGHT 8 / 13

choice of 3 juices *green juices +1*

FRESH BABY COCONUT 8

add a shot of plantation rum 15

brunch cocktails

- MIMOSA 10
- BLOODY MARY 12

wine

- RED

SHIRAZ, taltarni, 2014, australia 11 / 40

MALBEC, don david, 2016, argentina 12 / 44

RIOJA, luis alegre koden, 2015, spain 11 / 40

BORDEAUX, château auguste, 2015, france (organic) 12 / 44

CABERNET, santa julia, 2017, 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, santi sortesele, 2017, washington state 11 / 40

CHARDONNAY, ‘mirth’ corvidae, 2017, italy (organic) 11 / 40

SAUVIGNON BLANC, kato, 2017, new zealand 11 / 40

SAUVIGNON BLANC, lardiley, 2015, france (organic) 10 / 37

RIESLING, steinbock, 2017, germany 10 / 37

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

BOURGOGNE BLANC, olivier leflaive, ‘les sétilles’ 2015 65
- SPARKLING / ROSÉ

GRENACHE ROSÉ, notorious pink, 2017, france 12 / 44

PROSECCO, lamberti, italy 12 / 44

SPARKLING ROSÉ, lamberti, italy 12 / 44

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
- BRONX BREWERY NO RESOLUTION IPA (7.6 abv) 7
- BELL’S KALAMAZOO STOUT (6.0 abv) 8
- GREENPORT HARBOR BREWING CO. TIDAL LAGER (4.7 abv) 7
- KOMBREWCHA, hard kombucha (3.2 abv) 7
- berry hibiscus, lemongrass lime, royal ginger*

beverages

- DRIP COFFEE 3 / ICED COFFEE 4 / ICED CHAI 5
- ICED TEA 4.5 / HOT TEA 4 / SPARKLING WATER (28oz) 7
- ORGANIC SODA 3.5 / GINGER BEER 5 / JUICE 4.5

big

- 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 vanila (gf, sf)

sorry, no substitutions!

gf - gluten free | sf - soy free

Please tell your server if you have any allergies.

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.

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

There is a 4 card limit when paying.