



URBAN TABLE

FOOD. WINE. SOCIAL.

DATE NIGHT

TWO COURSE \$30 FOR TWO PEOPLE

Choose a soup/salad and an entrée.

FIRST

NAPA GARDEN romaine, swiss chard, kale, roasted peppers, golden beets, dates, goat cheese, toasted almonds, sunflower vinaigrette **gf**

HALE CAESAR garlic polenta croutons, candied pumpkin seeds, manchego, parmesan, lemon caesar dressing **gf**

DAILY SOUP chef's daily selections

SECOND

FAROE ISLAND SALMON brussels sprout slaw, soy gastrique, candied pumpkin seeds **gf option**

CHICKEN UDON BOWL grilled chicken, udon noodles, cabbage, carrots, snow peas, shiitake mushrooms, bean sprouts, **gf** scallions, five spice ginger broth, jalapeños, **gf** basil, **gf** cilantro* **gf option**

ROASTED CHICKEN white bean purée, spinach, lemon vinaigrette **gf**

JAX SALAD WITH GRILLED CHICKEN grilled romaine, hearts of palm, artichoke hearts, smoked bacon, blue cheese, champagne mustard vinaigrette **gf**

TACOS DE POLLO roasted green chile chicken, avocado crème, pico, radish, cotija cheese, soft corn tortillas, black beans, slaw, avocado, pico* **gf**

SHORT RIB RAGU pappardelle, fried sage, parsley, pecorino

SHARING STYLE^{II} \$20 FOR TWO PEOPLE

Choose 4 items to share.

BRUSCHETTA (pick two)

brie, strawberry purée, **gf** basil mozzarella, tomatoes, arugula pesto roasted chicken, mushroom duxelle, fontina*

bacon, smoked gouda, artichoke candied bacon, diced tomato, fontina, balsamic reduction cured smoked salmon, dill-caper cream cheese, red onion*

DEVILED EGGS dijon & capers; choice of: celery, smoked bacon, or cured smoked salmon* **gf**

HUMMUS grilled naan bread or sliced cucumber **gf option**

AVOCADO TOAST nine grain toast, arugula, egg, chia seeds

BUTTERNUT SQUASH SHRIMP DUMPLINGS bacon dashi, mascarpone, **gf** micro greens

ARTICHOKE FRITTERS beer battered, truffle aioli, pickled tomato

"ALMOST FAMOUS" FRENCH ONION DIP house-made potato chips

CRISPY BRUSSELS SPROUTS bacon, parmesan, malt vinegar **gf option**

SAUTÉED MUSHROOMS shiitake, oyster, crimini, local sheep's milk cheese, herbs **gf option**

WINE SPECIALS

HERON CHARDONNAY
\$8 glass, \$30 bottle

SHANE ROSÉ
\$9 glass, \$34 bottle

PEIRANO CABERNET
\$7 glass, \$28 bottle

gf gluten free **gf option** - must request gluten free

THE FINE PRINT

*Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut based oils in most of our menu items. Please let us know if you are allergic to any foods.

gf We grow our own super fresh, pesticide and herbicide-free: watercress, micro-greens, cilantro, scallions, and basil.