

LET'S GET STARTED

DEVILED EGGS Sriracha, bacon truffle 5/8, or salmon vindaloo add 2 GF

DIP DUO honey goat cheese with fig & olive tapenade, hummus with candied pepitas, naan, crostini 13 GFO

FRIED BURRATA fresh basil, parmesan garlic sauce, lemon vinaigrette 10

BUNS 3 WAYS pistachio morning bun, cinnamon bun, rye scone 11

SWEET POTATO BEIGNETS roasted brown sugar, café crème anglise, powdered sugar 8

FROM THE FIELD

ADD: CHICKEN \$4 // SHRIMP \$5 // SALMON \$6

NAPA GARDEN romaine, swiss chard, kale, roasted peppers, golden beets, dates, goat cheese, toasted almonds, sunflower vinaigrette 7/13 GF

JAX grilled romaine, hearts of palm, artichoke hearts, smoked bacon, blue cheese, champagne mustard vinaigrette 8 GF

CAESAR baby romaine, parmesan chips, polenta croutons, anchovy caesar dressing 6/12

BRUSSELS SPROUT & APPLE cranberries, gala apple, red onion, Manchego, maple thyme vinaigrette 7/13 GF

FROM THE GRIDDLE

PANCAKES & FRIED CHICKEN* yellow cake pancakes, Sriracha butter, maple syrup 12

WAFFLE SLIDERS* over-easy eggs, sausage, cheddar, bacon praline syrup, waffles, morning potatoes 11

JOHNNY CAKE BENEDICT* smoked salmon, poached eggs, old bay hollandaise, scallions 14

BRIOCHE FRENCH TOAST
TOPPING: spicy praline or bananas foster 10

WAFFLE STACKS: SERVED WITH MORNING POTATOES

BLUE CORNMEAL turkey, bacon, fried eggs, cheddar cheese, granny smith apple, BRGR mustard, syrup 13

PASTRAMI & HASH savory waffle, shaved pastrami, spiced hash, roasted peppers & onions, farm fried eggs, Russian dressing 13

WAFFLE RANCHERO chorizo, fried egg, queso fresco, pepperjack, black beans, ranchero sauce, avocado, radish, cilantro 13

BETWEEN BREAD

CHOICE OF: CHIPS, FRIES, SWEET FRIES, COLESLAW, OR HOUSE SALAD

PIMENTO CHEESE SLIDERS* creamy cheddar pimento cheese, prosciutto, fried kale, Italian roll 11 GFO

QUINOA BURGER arugula, feta, hummus, tzatziki, cucumber, kalamata olives, avocado, wheat bun 13 GFO

DEVILED EGG SANDWICH* sun-dried tomato spread, romaine, smoked bacon, lemon caper aioli, house-made hot sauce, marble rye 12 GFO

URBAN CHICKEN SALAD SANDWICH* celery, pecans, cranberries, truffle aioli, arugula, nine grain 12 GFO

FRIED CHICKEN BISCUIT* pickled fresno, grilled cabbage, jalapeño aioli, fried egg 12

BUFFALO ROTISSERIE CHICKEN* cage-free organic chicken, carrot, celery, provolone, manchengo ranch, French baguette 13 GFO

MONTE CRISTO* ham, goat cheese, urban table jam, battered brioche 13 GFO

BLTE* smoked bacon, bibb lettuce, roma tomato, fried egg, sun-dried tomato pesto, ciabatta 12 GFO

HATFIELD FARMS BURGER* watercress, caramelized onions, mushroom mix, soy-mustard sauce, salt & pepper bun 14 GFO

BOWLS

BISCUITS & GRAVY Scimeca's Italian, smoked bacon 11

IRISH STEEL CUT OATMEAL brown sugar, toasted pecans, cranberries, steamed milk 7

CRÈME BRÛLÉE PARFAIT vanilla-honey greek yogurt, granola, fresh berries, turbanado sugar 10

FARMHOUSE BOWL potatoes, farm eggs, chicken sausage, crispy pancetta, garlic, seasonal vegetables, aged cheddar, avocado 13 GF

LOCAL BOWL roasted eggplant, spaghetti squash, tomato, fresh herbs, hearts of palm, kale, basil, parmesan, fried eggs 13 GFO

FRIED RICE BOWL* braised short rib, seasonal vegetables, basil, sambal, fried eggs, scallions 14

UDON BOWL* chicken or pork belly, udon noodles, cabbage, carrots, snow peas, shiitake mushrooms, bean sprouts, five spice ginger broth, jalapeños, cilantro 15 GFO

BIG TEXAS CHILI sirloin, ancho, mole, jalapeño corn bread 10



URBAN TABLE

BRUNCH

TUESDAY DATE NIGHT MENU
\$15 per person, 2-person minimum

WINE WEDNESDAY
Enjoy one half-priced bottle of wine with the purchase of two entrées on Wednesdays after 5:30pm

PLATES

BREAKFAST-STYLE

S & P BREAKFAST* 2 eggs your way, bacon or sausage, nine grain or ciabatta toast 11 GFO

DAYBREAKER* 3 egg white omelette, roasted turkey breast, spinach, avocado pico de gallo, nine grain or ciabatta toast 11 GFO

CHILAQUILES* 2 fried eggs, crispy corn tortillas, black beans, enchilada sauce, salsa verde, avocado, cotija cheese, manchego 12 GF

BREAKFAST TACOS* scrambled eggs, chorizo, morning potatoes, avocado pico de gallo, radish, manchego, soft corn tortillas 13 GF

VILLAGER* scottish smoked salmon, egg salad, tomato, capers, cornichons, shaved onions, dill-caper cream cheese, grilled bread or toasted bagel 14 GFO

LUNCH-STYLE

FRIED CATFISH & HUSHPUPPIES remoulade, pickled collard green slaw 14

NEW ORLEANS BBQ SHRIMP jumbo shrimp, Orleans bbq sauce, scallions, burrata toast 19

CHICKEN POT ROAST* cage-free organic chicken, braised carrots & turnips, roasted onion, crimini mushrooms, golden potato puree, fried leeks 14

GF gluten free GFO gluten free 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.

CHOOSE ONE