



URBAN TABLE

DATE NIGHT

TUESDAYS \$15 PER PERSON
MINIMUM TWO PEOPLE
ADD ANOTHER ITEM \$5 PER PERSON

CHOICE OF FOUR

DEVILED EGGS

Sriracha, bacon truffle, or salmon vindaloo* GF

CHICKEN MEATBALLS*

ricotta & parmesan sauce, spinach, parmesan

ARTICHOKE FRITTERS

beer battered, truffle aioli

FRIED BURRATA

fresh basil, parmesan garlic sauce, lemon vinaigrette

DIP DUO

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

BRUSCHETTA

PICK TWO GFO

- goat cheese, pickled onions, tapenade
- cannellini, fried capers, lemon, olive oil, parmesan
 - mozzarella, tomatoes, arugula pesto
- roasted chicken, mushroom duxelle, fontina*
 - bacon, smoked gouda, artichoke
- cured smoked salmon, dill-caper cream cheese, red onion*

SPAGHETTI SQUASH

sautéed kale, roasted tomatoes, herb butter, parmesan GF

CRISPY BRUSSELS SPROUTS

bacon, parmesan, malt vinegar GFO

JAX SALAD

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

CACIO E PEPE

spaghetti, toasted peppercorn, basil, touch of cream GFO

FRENCH ONION MAC & CHEESE*

caramelized onion, cavatappi, gruyere,
provolone, parmesan GFO

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.