



URBAN TABLE

EVERYDAY EATS

DAILY 3-5PM TABLE SERVICE

AUGUST 01, 2017

• INSALATA •

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 7/13 **gf**

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

*add grilled chicken \$4, shrimp \$5 or salmon \$6 to any salad above**

AHI TUNA* seared, spinach & watercress, bean sprouts, wontons, peanuts, sesame seeds, wasabi peas, chili ginger vinaigrette 18

WATERMELON & HEIRLOOM TOMATO goat cheese, balsamic reduction, candy walnut, micro greens 10

• ANTIPASTA •

BRUSCHETTA two for \$7.50 or four for \$15

goat cheese, pickled onions, tapenade

cannellini, fried capers, lemon, olive oil, parmesan

roasted chicken, mushroom duxelle, fontina*

mozzarella, tomatoes, arugula pesto

bacon, smoked gouda, artichoke

cured smoked salmon, dill-caper cream cheese, red onion*

GRILLED CAPRESE fresh mozzarella, basil, tomatoes, red peppers, ciabatta 11 **gf** option

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

DIP DUO whipped honey goat cheese with fig & olive tapenade, hummus, candied pepitas, naan, crostini 12 **gf** option

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

DEVILED EGGS* dijon & capers; choice of: celery or smoked bacon 6/9, or cured smoked salmon add 2 **gf**

FORMAGGI + SALUMI condimenti + pane misti

• three for \$13 • four for \$16 • five for \$19

gf option

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