



URBAN TABLE

FOOD. WINE. SOCIAL.

MOTHER'S DAY BRUNCH

3-COURSE MENU \$29

A LA CARTE

BREAD BASKET banana bread, monkey bread, cinnamon roll, cheddar parmesan biscuit, whipped honey butter 7

FIRST

GRANOLA PARFAIT vanilla-honey greek yogurt, fresh berries, granola

FRESH FRUIT seasonal selection **gf**

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

SOUP OF THE DAY daily selection

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

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

SECOND

MARKET SCRAMBLER** asparagus, roasted tomato, spinach, mushroom medley, parmesan **gf**

MONTE CRISTO BENEDICT* spiral ham, goat cheese, poached eggs, brioche french toast, swiss hollandaise, morning potatoes, arugula salad

CRAB & LOCAL MUSHROOM OMELET* crab claw meat, button mushrooms, baby portabellas, lemon butter, morning potatoes, arugula salad

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

CHORIZO CHILAQUILES* fried eggs, crispy corn tortillas, black beans, enchilada sauce, salsa verde, avocado, cotija cheese, manchego **gf**

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

VILLAGER* scottish smoked salmon, tomato, capers, cornichons, shaved onions, dill-caper cream cheese, grilled bread or toasted bagel **gf option**

CHICKEN & WAFFLES* mini waffles, breaded chicken tenders, honey butter, maple syrup, tabasco

SPRING GNOCCHI english peas, asparagus, spinach, rosemary cream, lemon ricotta

ROASTED CHICKEN* white bean purée, spinach, lemon vinaigrette

CHIMICHURRI HANGER STEAK* walnut romesco, bacon jalapeño jam, roasted heirloom carrots **gf**

FAROE ISLAND SALMON* brussels sprout slaw, soy gastrique, candied pumpkin seeds, mashed potatoes

HALIBUT* grilled, braised golden beets, arugula salad, cilantro pesto, farro & quinoa tabbouleh, smoked onion vinaigrette **gf**

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

THIRD

CARROT CAKE cinnamon toasted walnuts, white chocolate buttercream

LEMON TART strawberry jam, mascarpone creme

CHOCOLATE MOUSSE grand marnier, espresso whip

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

BRUNCH COCKTAILS



BLOODY MARY

house-made bloody mary mix, Bombora vodka, slice of bacon 8



BLOODY MARIA

house-made bloody mary mix, Tapatio tequila, slice of bacon 8



RED SNAPPER

house-made bloody mary mix, Citadelle gin, slice of bacon 8



MIDNIGHT ESPRESSO

Kahlua midnight, Frangelico, latte 8



MIMOSA

orange or grapefruit juice, sparkling wine 7

EVERYDAY COCKTAILS



FLEUR DE FIZZ J. Rieger gin, lychee, honey-chrysanthemum liqueur, lemon, egg white, prosecco 9



MANDARIN RAIN Buffalo Trace bourbon, mandarin, orange flower water, lemon, cider 9



VIOLA Blanc de Blanc sparkling wine, violette liqueur, blossom bitters, demerara sugar



WATERMELON MAN jalapeño blanco tequila, watermelon, rose water, agave, lime, rose salt 9



URBAN PAINKILLER Plantation pineapple rum, Pusser's rum, cream of coconut, orange & pineapple juice, hibiscus bitters, nutmeg 9



PIMM'S CUP Pimm's no. 1, cucumber vodka, lime, ginger 9



STRAWBERRY FIELDS J. Rieger & Co. vodka, strawberry-champagne vinegar shrub, lavender bitters, lemon, sparkling rosé, mint 9



THE T CUP Pearl Plum vodka, elderflower, cranberry, pineapple, lemon 9



URBAN MANHATTAN Union Horse Reunion rye, chai vermouth, Breckenridge bitters, angostura 9



URBAN MULE Rider vodka, ginger agave, lime, soda 9

ESPRESSO

CAPPUCCINO 3.95

LATTE 3.95

ADD A FLAVOR 50¢

- vanilla
- hazelnut
- caramel
- sugar free vanilla
- white chocolate
- raspberry
- seasonal flavors

ESPRESSO 2.75

MACCHIATO 3.25

CAFÉ MOCHA 3.95

AMERICANO 3.25

BREVE 3.75

CHAI TEA LATTE 3.95

COFFEE

regular • decaf 2.75

MILK CHOICES

skim • 2% • whole • soy • almond milk

All coffee drinks available decaffeinated and/or iced.

BEVERAGES

MILK 2

CHOCOLATE MILK 2.25

MOTTS JUICE BOX

fruit punch • apple 1.5

CRAFT NATURAL ARTISAN SODA

mexican cola • spicy ginger beer
root beer 2.75

SAN PELLIGRINO 16oz. 3

HALDIS ICED TEA

ask server for today's flavor 2.79



KALDI'S COFFEE
ROASTING CO.

HOT DRINKS

ASK YOUR SERVER FOR SEASONAL SPECIALTY.