

LET'S GET STARTED

BREAD & BUTTER 4/7

SOUP OF THE MOMENT 6

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

CHICKEN MEATBALLS* ricotta & parmesan sauce, spinach, parmesan 10

WISCONSIN ARTISANAL CHEESE BOARD rotating selection and accoutrements 16

ARTICHOKE FRITTERS beer battered, truffle aioli 12

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

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

BRUSCHETTA

TWO FOR \$7.50 // FOUR FOR \$15

- 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*

SIDES

SPAGHETTI SQUASH sautéed kale, roasted tomatoes, herb butter, parmesan 8 GF

SAUTÉED MUSHROOMS shiitake, crimini, button, local sheep's milk cheese 8 GF

CRISPY BRUSSELS SPROUTS bacon, parmesan, malt vinegar 8 GFO

CAULIFLOWER grapefruit, mint, shallot vinaigrette, candied pepitas 8 GF

FRESH CUT FRENCH FRIES 3

SWEET POTATO FRIES 3

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, maple thyme vinaigrette 7/13 GF

BOWLS

FRENCH ONION MAC & CHEESE* caramelized onion, cavatappi, gruyere, provolone, parmesan 15 GFO

UDON BOWL* chicken or pork belly, udon noodles, cabbage, carrots, snow peas, shiitake mushrooms, bean sprouts, five spice ginger broth, jalapeños, cilantro 16 GFO

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

CACIO E PEPE spaghetti, toasted peppercorn, basil, touch of cream 14 GFO

PAPPARDELLE* smoked bacon, tomato-cream sauce, parmigiano-reggiano 16 GFO

CARBONARA* bucatini, pancetta, english peas, egg, grana padano 17 GFO

BUCATINI ALL'AMATRICIANA* crispy pancetta, san marzano sauce, grana padano 15 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.



URBAN TABLE

DINNER

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

SALMON* grilled, caponata, salsa verde 20 GF

SHRIMP OREGANATA* baked shrimp, toasted peppers, basil, parmigiano-reggiano, bucatini 20

NEW ORLEANS BBQ SHRIMP jumbo shrimp, Orleans bbq sauce, scallions, burrata toast 20

FRIED CATFISH & HUSHPUPPIES cornmeal breaded, remoulade, pickled collard green slaw 16

CHICKEN POT ROAST* cage-free organic, braised baby carrots & turnips, roasted onion, crimini mushrooms, golden potato purée, fried leeks 15

CHICKEN PARMIGIANA* breaded chicken breast, tomato sauce, mozzarella, parmesan, bucatini 18

FILET MIGNON* gorgonzola horseradish butter, golden potato purée, cherry balsamic 26 GF

HANGER STEAK* walnut romesco, bacon jalapeño jam, roasted heirloom carrots 19 GF

BUFFALO ROTISSERIE CHICKEN SANDWICH* cage-free organic, carrot, celery, manchego ranch, French baguette 14 GFO

HATFIELD FARMS BURGER* watercress, caramelized onions, mushroom mix, soy-mustard sauce, fries, salt & pepper bun 15 GFO