



URBAN TABLE


LUNCH

DECEMBER 11, 2017


FOR THE TABLE

BREAD & BUTTER 4/7

DEVILED EGGS

dijon & capers; choice of: celery, smoked bacon, or cured smoked salmon* 5/8 cured smoked salmon* add 2 

DIP DUO

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

ARTICHOKE FRITTERS


beer battered, truffle aioli 12

FRIED BURRATA


fresh basil, parmesan garlic sauce, lemon vinaigrette 10

FROM THE FIELD

NAPA GARDEN

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

JAX


grilled romaine, hearts of palm, artichoke hearts, smoked bacon, blue cheese, champagne mustard vinaigrette 7/13 

CAESAR

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

add 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  option


BETWEEN BREAD

choice of: chips, fries, sweet fries, coleslaw, or house salad


URBAN CHICKEN SALAD SANDWICH*

celery, pecans, cranberries, truffle aioli, arugula, nine grain 12  option


MONTE CRISTO*

ham, goat cheese, urban table jam, battered brioche 13  option


BLTE*

smoked bacon, bibb lettuce, roma tomato, fried egg, sun-dried tomato pesto, ciabatta 12  option


DEVILED EGG SANDWICH*

sun-dried tomato spread, romaine, smoked bacon, lemon caper aioli, house-made hot sauce, marble rye 12  option

CB & RYE*

corned beef, caramelized cabbage & onion, swiss, russian dressing, marble rye 12  option


THE NUMBER 9*

turkey, salami, capicola, provolone, romaine, tomato, red onions, italian vinaigrette, sourdough 12  option


QUINOA BURGER

arugula, feta, hummus, tzatziki, cucumber, kalamata olives, avocado, wheat bun 13  option

HATFIELD FARMS BURGER*

watercress, caramelized onions, mushroom mix, soy-mustard sauce, salt & pepper bun 14  option

CHICKEN*

grilled, watercress, caramelized onions, mushroom mix, soy-mustard sauce, salt & pepper bun 13  option

GRILLED CAPRESE

fresh mozzarella, basil, tomatoes, red peppers, ciabatta 11  option

EVERYDAY PLATES


TACOS DE POLLO*

roasted green chile chicken, avocado crème, pico, radish, cotija cheese, soft corn tortillas, black beans 13

S & P BREAKFAST*

2 eggs your way, smoked bacon or sausage, nine grain or ciabatta toast 10  option


BUCATINI ALL'AMATRICIANA*

crispy pancetta, san marzano sauce, chilies, grana padano 14  option

CACIO E PEPE

spaghetti, toasted peppercorn, basil, touch of cream 14  option

UDON BOWL*


chicken or pork belly, udon noodles, cabbage, carrots, snow peas, shiitake mushrooms, bean sprouts, scallions, five spice ginger broth, jalapeños, basil, cilantro 15  option

BIG TEXAS CHILI

sirloin, ancho, mole, jalapeño corn bread 10


\$8

SPAGHETTI SQUASH

sautéed kale, roasted tomatoes, herb butter, parmesan 8 


FRESH CUT FRENCH FRIES 3

CAULIFLOWER

grapefruit, mint, shallot vinaigrette, candied pepitas 8 

SWEET POTATO FRIES 3

CRISPY BRUSSELS SPROUTS

bacon, parmesan, malt vinegar 8  option

CHIPS 2

NEW DATE NIGHT MENU

Tuesdays, \$15 per person, 2-person minimum

SUNDAY FAMILY MEAL

family-style dinner available for dine-in or carry-out \$19.99 per person, 2-person minimum

 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.