
BRUNCH

SMALL PLATES

Deviled Eggs • sriracha or bacon truffle 5.50/8.50
• salmon vindaloo add 2

Dip Duo • honey goat cheese with fig & olive tapenade, hummus with candied pepitas, naan, crostini 13.25 GFO

Blistered Shishito Peppers • lime juice, pepper jam, sea salt 9

Buns 3 Ways • pistachio morning bun, cinnamon bun, seasonal scone 11

Sweet Potato Beignets • roasted brown sugar, café crème anglaise, powdered sugar 8.25

Irish Steel Cut Oatmeal • brown sugar, toasted pecans, cranberries, steamed milk 8

Crème Brûlée Parfait • vanilla-honey greek yogurt, granola, fresh berries, turbanado sugar 10.25

FROM THE GRIDDLE

Pancakes & Fried Chicken* • yellow cake pancakes, Sriracha butter, maple syrup 12.25

Waffle Sliders* • over-easy eggs, sausage, cheddar, bacon praline syrup, waffles, morning potatoes 11.25

Johnny Cake Benedict* • smoked salmon, poached eggs, old bay hollandaise, scallions 14.25

Brioche French Toast • choose topping: spicy praline or bananas foster 11

Ranchero Waffle Stack • chorizo, fried egg, queso fresco, pepperjack, black beans, ranchero sauce, avocado, radish, cilantro, morning potatoes 13.25



URBAN TABLE
FOOD. WINE. SOCIAL.

Spencer Knipper • Executive Chef
Corey Rosanbalm • General Manager

LUNCH PLATES

Fried Rice Bowl* • braised short rib, seasonal vegetables, basil, sambal, fried eggs, scallions 14.25

Udon Bowl* • chicken or pork belly, udon noodles, cabbage, carrots, snow peas, shiitake mushrooms, bean sprouts, five spice ginger broth, jalapeños, basil, cilantro 15.25 GFO

Cornmeal Fried Catfish • stewed garbanzo beans, tomato gravy, remoulade, grilled lemon 14 GF

Tacos De Carnitas* • braised pork, adobo sauce, borracho beans, grilled pineapple, radish, cilantro, pickled red onion 14 GF

BRUNCH PLATES

S & P Breakfast* • 2 eggs your way, bacon or sausage, nine grain or ciabatta toast 11.25 GFO

Daybreaker* • 3 egg white omelette, roasted turkey breast, spinach, avocado pico de gallo, nine grain or ciabatta toast 11.25 GFO

Chilaquiles* • 2 fried eggs, crispy corn tortillas, black beans, enchilada sauce, salsa verde, avocado, cotija cheese, manchego 13 GF

Breakfast Tacos* • scrambled eggs, chorizo, morning potatoes, avocado pico de gallo, radish, manchego, soft corn tortillas 13.25 GF

Villager* • scottish smoked salmon, egg salad, tomato, capers, cornichons, shaved onions, dill-caper cream cheese, grilled bread or toasted bagel 14.25 GFO

Biscuits & Gravy • Italian sausage gravy, smoked bacon 11

Local Bowl • spaghetti squash, tomato, fresh herbs, hearts of palm, kale, basil, parmesan, fried eggs 13.25 GFO

BRUNCH SIDES

Fresh Fruit Bowl • seasonal selections 6 GF

Biscuit & Gravy • 7

Cinnamon Bun • bacon-praline syrup, powdered sugar 4

Pistachio Morning Bun • toasted pistachio, honey butter 3.5

Seasonal Scone • dried fruits, pumpkin seeds, fennel, sea salt 3.5

Mini Waffles • maple or bacon praline syrup 2.5

Toast • nine grain or ciabatta, butter & jam 2.5 GFO

Bagel & Cream Cheese • 3

Cheddar Parmesan Biscuit • butter, honey 5

Morning Potatoes • caramelized onions, garlic, parmesan 3 GF

Bacon, Turkey Bacon, Or Sausage* • 3

BRUNCH LIBATIONS

COCKTAILS

PITCHER OF MIMOSAS • \$20

Served with Choice of Two Juices
orange • grapefruit • pineapple • cranberry

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 • 5

CLASSICS WITH A TWIST \$9

Urban Mule

Tom's Town vodka • ginger agave • lime • soda

Urban Pimm's

Pimm's no. 1 • cucumber vodka • lime • ginger

Urban Manhattan

Union Horse Reunion rye • chai vermouth • Breckenridge & Angostura bitters

Aperol Spritz

Aperol • prosecco • soda

Bee's Knees

J. Rieger & Co gin • honey syrup • lemon juice

Sazerac

Union Horse Reunion rye • Peychard's & Angostrua bitters

Gin Fizz

McElroy's Corruption gin • cream • lemon & lime juice • egg white • orange flower water

URBAN SIGNATURES \$9

Italian Margarita

blanco tequila • blood orange liqueur • lime juice • agave

Strawberry Fields

J. Rieger & Co. vodka • strawberry-champagne shrub • lavender bitters • lemon • sparkling rosé • mint

The T Cup

Pearl Plum vodka • elderflower • cranberry • pineapple • lemon

COFFEE

All coffee drinks available decaffeinated and/or iced.

Coffee

regular • decaf • 2.75

Cappuccino • 3.95

Latte • 3.95

Espresso • 2.75

Macchiato • 3.25

Café Mocha • 3.95

Americano • 3.25

Breve • 3.75

Chai Latte • 3.95

Milk Choices

• skim • whole
• almond • soy

Syrup Choices

• sugar free vanilla
• seasonal flavors

LUNCH AT BRUNCH

SALADS

add: chicken \$4 • shrimp \$5 • salmon \$6

Napa Garden • romaine, swiss chard, roasted peppers, golden beets, dates, goat cheese, almonds, sunflower vinaigrette 7.5/13 ^{GF}

Jax • grilled romaine, hearts of palm, artichoke hearts, smoked bacon, blue cheese, champagne mustard vinaigrette 8/14 ^{GF}

Brussels Sprout & Apple • cranberries, gala apple, red onion, Manchego, maple thyme vinaigrette 7.5/13 ^{GF}

Cobb Wedge • baby iceberg, buttermilk dressing, bacon, tomato, avocado, egg, fried shallots 7.5/13 ^{GF}

BETWEEN BREAD

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

Quinoa Burger • arugula, feta, hummus, tzatziki, cucumber, kalamata olives, avocado, wheat bun 13.25 ^{GFO}

Waygu Burger* • confit bacon, boursin cheese, spicy aioli, fried onion, salt & pepper egg bun 15 ^{GFO}

BLTE* • smoked bacon, bibb lettuce, roma tomato, fried egg, sun-dried tomato pesto, ciabatta 13 ^{GFO}

Cubano* • pulled pork, shaved ham, spicy dijon, house pickles, slab roll 13 ^{GFO}

Urban Chicken Salad Sandwich* • celery, pecans, cranberries, truffle aioli, arugula, nine grain 13 ^{GFO}

FROM THE MARKET

Spaghetti Squash • sautéed kale, roasted tomatoes, herb butter, parmesan 8 ^{GF}

Crispy Brussels Sprouts • bacon, parmesan, malt vinegar 7.25 ^{GFO}

Seasonal Farmer Vegetables • 7

Anson Mills Grits • 6

Fries Or Sweet Potato Fries • 3.5

House-made Chips • 3

BEVERAGES

Milk • 2

Chocolate Milk • 2.25

San Pelligrino • 16oz. • 3

Kaldis Iced Tea • ask server for today's flavor • 2.79

Juices • orange • grapefruit • apple • pineapple • cranberry • 3

THE FINE PRINT

*Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut based oils in most menu items. Please let us know if you are allergic to any foods.