
LUNCH

SMALL PLATES

Bread & Butter • 5/8

Soup Of The Moment • 6

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

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

Chicken Meatballs* • ricotta & parmesan sauce, spinach, parmesan 10

Pimento Cheese Fritters • chow-chow relish, green apple & celery salad, housemade buttermilk dressing 13

Artichoke Fritters • beer battered, truffle aioli 12.50

Bruschetta • two for \$7.75 • four for \$15.25

- pimento cheese, chow-chow relish
- prosciutto, apples, fig jam, goat cheese
- mozzarella, tomatoes, arugula pesto
- 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}

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



SALADS

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

Napa Garden • mixed greens, 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, granny smith 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}

Wagyu Burger* • confit bacon, boursin cheese, spicy aioli, fried onion, salt & pepper egg bun 16 ^{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}

PLATES

Fried Rice Bowl* • braised short rib, seasonal vegetables, basil, sambal, fried eggs 14.75 ^{GF}

Udon Bowl* • chicken or pork belly, udon noodles, cabbage, carrots, snow peas, shiitake mushrooms, bean sprouts, five spice ginger broth, jalapeños, cilantro 15.75 ^{GFO}

Tacos De Pollo • achiote grilled chicken, pickled red onion, queso fresco, radish, cilantro, borracho beans, pico de gallo 14 ^{GF}

Fried Catfish & Hushpuppies cornmeal breaded, remoulade, collard green slaw, sweet fries 14.50

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.

LIBATIONS

COCKTAILS \$9

CLASSICS WITH A TWIST

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

URBAN SIGNATURES

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

BEER

ON DRAUGHT

Boulevard • Tank 7 Farmhouse Ale • Kansas City, MO • 7

Boulevard • Wheat • Kansas City, MO • 5

Free State Brewing Company • Seasonal • Lawrence, KS • 7

KC Bier Co. • Dunkel • Kansas City, MO • 6

Oskar Blues • Dale's Pale Ale • Lyons, CO • 6

Stella Artois • Leuven, Belgium • 6

Rotating IPA • mkt

Rotating Stout • mkt

IN THE BOTTLE

Boulevard • KC Pilsner • Kansas City, MO • 5

Bud Light • St. Louis, MO • 4

Kaliber • Non-Alcoholic • Dublin, Ireland • 5

Martin City Brewing Company • Operation Yoga Pants •

Martin City, MO • 5 (can) GF

Michelob Ultra • St. Louis, MO • 4

Miller Lite • Milwaukee, WI • 4

Moretti La Rossa • Udine, Italy • 6

Pacifico • Mazatlán, Mexico • 5

Seasonal Rotator • mkt

RED WINES

	G	B
Cabernet Sauvignon • Seven Falls • Columbia Valley, WA	9	34
Cabernet Sauvignon • Borne of Fire • Columbia Valley, WA	14	58
Cabernet Sauvignon • Chateau Ste. Michelle Indian Wells • Columbia Valley, WA	14	54
Chianti Superiore • Santa Cristina • Tuscany, Italy	12	50
Malbec • Trapiche Oak Cask • Mendoza, Argentina	11	42
Montepulciano • Casata Parini • Abruzzo, Italy	9	34
Pinot Noir • Ransom "Jigsaw" • Willamette Valley, OR	11	42
Pinot Noir • Erath "Resplendent" • Willamette Valley, OR	12	44
Primitivo • Terrilogio • Puglia, Italy	9	34
Red Blend • Intrinsic • Columbia Valley, WA	13	49
Valpolicella • Tedeschi Lucchine • Veneto, Italy	10	38
Zinfandel • Carol Shelton Wild Thing • Mendocino, CA	11	42

WHITE & ROSÉ WINES

	G	B
Bordeaux Blanc • Clos Des Lunes • Bordeaux, France	14	54
Chardonnay • Villa Maria • Gisborne, New Zealand	9	34
Chardonnay • Canon XIII • Monterey County, CA	13	48
Chardonnay • Stag's Leap "Hands of Time" • Napa Valley, CA	14	58
Pinot Grigio • Antinori "Santa Cristina" • Delle Venezie, Italy	9	34
Riesling • Saint M • Pfalz, Germany	8	31
Rosé • Cipresseto Rosato • Toscana, Italy	9	34
Rosé • Erath • Willamette Valley, OR	11	42
Sauvignon Blanc • Crossings • Marlborough, New Zealand	10	38
Sauvignon Blanc • Kim Crawford • Marlborough, New Zealand	12	44

BUBBLES

	G	B
Prosecco • Mionetto • Treviso, Italy	9	30
Brut Rosé Cava • Castellar • Penedes, Spain	10	38
Brut • Domaine Ste. Michelle • Columbia Valley, WA	11	40

SANGRIA \$7

Santa Fe • red wine • seasonal fruit • orange curaçao • sparkling

Savannah • Sauvignon Blanc • peach brandy • rum • mint • lemon

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