

LET'S GET STARTED

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, bacon truffle 5.50/8.50, or salmon vindaloo add 2 GF

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

WISCONSIN ARTISANAL CHEESE BOARD rotating selection and accoutrements 16

ARTICHOKE FRITTERS beer battered, truffle aioli 12.50

FRIED BURRATA fresh basil, parmesan garlic sauce, lemon vinaigrette 10.50

BRUSCHETTA

TWO FOR \$7.75 // FOUR FOR \$15.25

- 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

CRISPY BRUSSELS SPROUTS bacon, parmesan, malt vinegar 7.25 GFO

ROASTED HEIRLOOM CARROTS 7.25

FRIES OR SWEET POTATO FRIES 3.25

FRENCH ONION MAC & CHEESE* caramelized onion, cavatappi, gruyere, provolone, parmesan 9 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.

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 7.5/13 GF

JAX grilled romaine, hearts of palm, artichoke hearts, smoked bacon, blue cheese, champagne mustard vinaigrette 10 GF

CAESAR baby romaine, parmesan chips, polenta croutons, anchovy caesar dressing 8/13

BRUSSELS SPROUT & APPLE cranberries, gala apple, red onion, Manchego, maple thyme vinaigrette 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

URBAN CHICKEN SALAD SANDWICH* celery, pecans, cranberries, truffle aioli, arugula, nine grain 13 GFO

BUFFALO ROTISSERIE CHICKEN* cage-free organic chicken, carrot, celery, provolone, manchego ranch, French baguette 13.75 GFO

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

STEAKBURGER* watercress, caramelized onions, mushroom mix, soy-mustard sauce, salt & pepper bun 14.50 GFO

TUESDAY DATE NIGHT MENU

\$16 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



URBAN TABLE

LUNCH & DINNER

BOWLS

FRIED RICE BOWL* braised short rib, seasonal vegetables, basil, sambal, fried eggs, scallions 14.25 GF

UDON BOWL* chicken or pork belly, udon noodles, cabbage, carrots, snow peas, shiitake mushrooms, bean sprouts, five spice ginger broth, jalapeños, basil, cilantro 16.25 GFO

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

CARBONARA* bucatini, pancetta, english peas, egg, grana padano 16 GFO

PLATES

TACOS DE POLLO* roasted green chile chicken, avocado crème, pico, grilled elotes, radish, cotija cheese, soft corn tortillas, black beans 14.25

CHICKEN POT ROAST* cage-free organic chicken, braised carrots & turnips, roasted onion, crimini mushrooms, golden potato purée, fried leeks 14.75

CAVEMAN CRISPY CHICKEN* cage-free organic chicken, no flour, garlic herb rub, summer grilled corn, roasted heirloom carrots, Afritada sauce 17.25 GF

CHICKEN PARMIGIANA* breaded chicken breast, tomato sauce, mozzarella, parmesan, bucatini 17

FRIED CATFISH & HUSHPUPPIES cornmeal breaded, remoulade, collard green slaw 15

SALMON* grilled, caponata, salsa verde 21 GF

RED TROUT* pan seared, Cajun seasoning, slaw, charred broccolini, citrus butter 18 GF

HANGER STEAK* walnut romesco, chimichurri, bacon jalapeño jam, roasted heirloom carrots 19.25 GF

BREAKFAST ALL DAY

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