

LET'S GET STARTED

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

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

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

BUNS 3 WAYS pistachio morning bun, cinnamon bun,
rye scone 11

SWEET POTATO BEIGNETS roasted brown
sugar, café crème anglise, powdered sugar 8

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, Manchego, maple thyme vinaigrette 7/13 GF

FROM THE GRIDDLE

PANCAKES & FRIED CHICKEN* yellow cake
pancakes, Sriracha butter, maple syrup 12

WAFFLE SLIDERS* over-easy eggs, sausage,
cheddar, bacon praline syrup, waffles, morning potatoes 11

JOHNNY CAKE BENEDICT* smoked salmon,
poached eggs, old bay hollandaise, scallions 14

BRIOCHE FRENCH TOAST
TOPPING: spicy praline or bananas foster 10

WAFFLE STACKS: SERVED WITH MORNING POTATOES

BLUE CORNMEAL turkey, bacon, fried eggs,
cheddar cheese, granny smith apple, BRGR mustard, syrup 13

PASTRAMI & HASH savory waffle, shaved
pastrami, spiced hash, roasted peppers & onions, farm
fried eggs, Russian dressing 13

WAFFLE RANCHERO chorizo, fried egg, queso
fresco, pepperjack, black beans, ranchero sauce, avocado,
radish, cilantro 13

BETWEEN BREAD

CHOICE OF: CHIPS, FRIES, SWEET FRIES,
COLESLAW, OR HOUSE SALAD

PIMENTO CHEESE SLIDERS* creamy cheddar
pimento cheese, prosciutto, fried kale, Italian roll 11 GFO

QUINOA BURGER arugula, feta, hummus, tzatziki,
cucumber, kalamata olives, avocado, wheat bun 13 GFO

DEVEILED EGG SANDWICH* sun-dried tomato
spread, romaine, smoked bacon, lemon caper aioli, house-
made hot sauce, marble rye 12 GFO

URBAN CHICKEN SALAD SANDWICH*
celery, pecans, cranberries, truffle aioli, arugula, nine
grain 12 GFO

FRIED CHICKEN BISCUIT* pickled fresno, grilled
cabbage, jalapeño aioli, fried egg 12

BUFFALO ROTISSERIE CHICKEN* cage-free
organic, carrot, celery, manchengo ranch, French baguette
13 GFO

MONTE CRISTO* ham, goat cheese, urban table jam,
battered brioche 13 GFO

BLTE* smoked bacon, bibb lettuce, roma tomato, fried
egg, sun-dried tomato pesto, ciabatta 12 GFO

HATFIELD FARMS BURGER* watercress,
caramelized onions, mushroom mix, soy-mustard sauce,
salt & pepper bun 14 GFO

BOWLS

BISCUITS & GRAVY Scimeca's Italian, smoked bacon 11

IRISH STEEL CUT OATMEAL brown sugar,
toasted pecans, cranberries, steamed milk 7

CRÈME BRÛLÉE PARFAIT vanilla-honey greek
yogurt, granola, fresh berries, turbanado sugar 10

FARMHOUSE BOWL potatoes, farm eggs, chicken
sausage, crispy pancetta, garlic, seasonal vegetables, aged
cheddar, avocado 13 GF

LOCAL BOWL roasted eggplant, spaghetti squash,
tomato, fresh herbs, hearts of palm, kale, basil, parmesan,
fried eggs 13 GFO

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

UDON BOWL* chicken or pork belly, udon noodles,
cabbage, carrots, snow peas, shiitake mushrooms, bean
sprouts, five spice ginger broth, jalapeños, cilantro 15 GFO

BIG TEXAS CHILI sirloin, ancho, mole, jalapeño corn
bread 10



URBAN TABLE

BRUNCH

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

BREAKFAST-STYLE S & P BREAKFAST* 2 eggs your way, bacon or sausage,
nine grain or ciabatta toast 11 GFO

DAYBREAKER* 3 egg white omelette, roasted turkey breast,
spinach, avocado pico de gallo, nine grain or ciabatta toast 11 GFO

CHILAQUILES* 2 fried eggs, crispy corn tortillas, black beans,
enchilada sauce, salsa verde, avocado, cotija cheese, manchego 12 GF

BREAKFAST TACOS* scrambled eggs, chorizo, morning
potatoes, avocado pico de gallo, radish, manchego, soft corn
tortillas 13 GF

VILLAGER* scottish smoked salmon, egg salad, tomato, capers,
cornichons, shaved onions, dill-caper cream cheese, grilled bread or
toasted bagel 14 GFO

LUNCH-STYLE FRIED CATFISH & HUSHPUPPIES remoulade,
pickled collard green slaw 14

NEW ORLEANS BBQ SHRIMP jumbo shrimp, Orleans
bbq sauce, scallions, burrata toast 19

CHICKEN POT ROAST* cage-free organic, braised baby
carrots & turnips, roasted onion, crimini mushrooms, golden potato
puree, fried leeks 14

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 MARKET

SPAGHETTI SQUASH sautéed kale, roasted tomatoes, herb butter, parmesan 7 GF

CAULIFLOWER grapefruit, mint, shallot vinaigrette, candied pepitas 7 GF

CRISPY BRUSSELS SPROUTS bacon, parmesan, malt vinegar 7 GFO

BRUNCH SIDES

FRESH FRUIT BOWL seasonal selections 6 GF

BISCUIT & GRAVY 7

CINNAMON BUN pecan, caramel, cream cheese frosting 4

PISTACHIO MORNING BUN toasted pistachio, cream cheese frosting 3.5

RYE 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

FRESH CUT FRENCH FRIES 3

SWEET POTATO FRIES 3

HOME-MADE CHIPS 2

BEVERAGES

MILK 2

CHOCOLATE MILK 2.25

MOTTS JUICE BOX fruit punch • apple 1.5

SAN PELLIGRINO 16oz. 3

CRAFT NATURAL ARTISAN SODA
mexican cola • spicy ginger beer • root beer 2.75

KALDIS ICED TEA ask server for today's flavor 2.79

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 7

ESPRESSO

CAPPUCCINO 3.95

LATTE 3.95

ESPRESSO 2.75

MACCHIATO 3.25

CAFÉ MOCHA 3.95

AMERICANO 3.25

BREVE 3.75

CHAI TEA LATTE 3.95

COFFEE

regular • decaf 2.75

MILK CHOICES

- skim, 2%, or whole milk
- almond milk

SYRUP CHOICES

- sugar free vanilla
- white chocolate raspberry
- seasonal flavors

All coffee drinks available decaffeinated and/or iced.



KALDI'S COFFEE
ROASTING CO.

HOT DRINKS

ASK YOUR SERVER FOR OUR SEASONAL SPECIALTY.

COCKTAILS \$9

URBAN CLASSICS



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 bitters, angostura

URBAN SIGNATURES



ITALIAN MARGARITA

blanco tequila, blood orange liqueur, lime juice, agave



STRAWBERRY FIELDS

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



THE T CUP

Pearl Plum vodka, elderflower, cranberry, pineapple, lemon

ITALIAN CLASSICS



NEGRONI

J. Rieger & Co. gin, sweet vermouth, Campari



AMERICANO

sweet vermouth, Campari, soda



APEROL SPRITZ

Aperol, prosecco, soda

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