



URBAN TABLE

EVERYDAY EATS

DAILY 3-5PM TABLE SERVICE

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, maple thyme vinaigrette 7/13 GF

LET'S GET STARTED

BRUSCHETTA

TWO FOR \$7.50 // FOUR FOR \$15

- 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*

UDON BOWL

chicken or pork belly, udon noodles, cabbage, carrots, snow peas, shiitake mushrooms, bean sprouts, five spice ginger broth, jalapeños, cilantro 16 GFO

URBAN CHICKEN SALAD SANDWICH*

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

DEVILED EGGS*

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

WISCONSIN ARTISANAL CHEESE BOARD

rotating selection and accoutrements 16

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.