

LET'S GET STARTED

BREAD & BUTTER 4/7

SOUP OF THE MOMENT 6

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

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

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

SWEET & SPICY SHRIMP spicy chili sauce, kewpie mayo, crispy wonton 14

WISCONSIN ARTISANAL CHEESE BOARD rotating selection and accoutrements 16

ARTICHOKE FRITTERS beer battered, truffle aioli 12

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

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*

SIDES

GRILLED SPICED CORN corn on the cob, hot mama butter, cotija, herbs 4 GF

SPAGHETTI SQUASH sautéed kale, roasted tomatoes, herb butter, parmesan 8 GF

SAUTÉED MUSHROOMS shiitake, crimini, button, local sheep's milk cheese 8 GF

CRISPY BRUSSELS SPROUTS bacon, parmesan, malt vinegar 8 GFO

CAULIFLOWER grapefruit, mint, shallot vinaigrette, candied pepitas 8 GF

FRESH CUT FRENCH FRIES 3

SWEET POTATO FRIES 3

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

SEAFOOD & PASTA

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

CARBONARA* bucatini, pancetta, english peas, egg, grana padano 17 GFO

FRENCH ONION MAC & CHEESE* caramelized onion, cavatappi, gruyere, provolone, parmesan 15 GFO

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

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

CREOLE SHRIMP BOIL* jumbo shrimp, sweet corn, andouille sausage, hot mama butter, court bouillon, fingerling potatoes, grilled ciabatta 24 GFO

SALMON* grilled, caponata, salsa verde 20 GF

NEW ORLEANS BBQ SHRIMP jumbo shrimp, Orleans bbq sauce, scallions, burrata toast 20

FRIED CATFISH & HUSHPUPPIES cornmeal breaded, remoulade, pickled collard green slaw 16

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



URBAN TABLE

DINNER

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

MEATS & BIRDS

CAVEMAN CRISPY CHICKEN* cage-free organic chicken, no flour, garlic herb rub, summer grilled corn, Afritada sauce, house slaw 17 GF

CHICKEN POT ROAST* cage-free organic chicken, braised baby carrots & turnips, roasted onion, crimini mushrooms, golden potato purée, fried leeks 15

CHICKEN PARMIGIANA* breaded chicken breast, tomato sauce, mozzarella, parmesan, bucatini 18

MISO CHICKEN* roasted airline chicken, honey, fried rice, scallions, napa slaw, fried egg 19

BUFFALO ROTISSERIE CHICKEN SANDWICH* cage-free organic chicken, carrot, celery, provolone, manchengo ranch, French baguette 14 GFO

FILET MIGNON* gorgonzola horseradish butter, golden potato purée cherry balsamic 26 GF

HATFIELD FARMS BURGER* watercress, caramelized onions, mushroom mix, soy-mustard sauce, fries, salt & pepper bun 15 GFO

HANGER STEAK* walnut romesco, chimichurri, bacon jalapeño jam, roasted heirloom carrots 19 GF

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.