

FOR THE TABLE.....

BREAD & BUTTER 6 **gf** *option*

DEVILED EGGS dijon & capers; choice of: celery or smoked bacon 6/9, or cured smoked salmon* add 1 **gf**

HUMMUS grilled naan bread or sliced cucumber 9 **gf** *option*

CHARCUTERIE

selection of cured meats, cheeses, accoutrement* 16

BUTTERNUT SQUASH SHRIMP DUMPLINGS bacon dashi, mascarpone, **gf** micro greens* 12

AVOCADO TOAST nine grain toast, arugula, egg, chia seeds* 10

CAPE COD STUFFIES baked scallops & shrimp, breadcrumbs, herbs, rock salt, tabasco butter 12

ARTICHOKE FRITTERS beer battered, truffle aioli, pickled tomato 11

"ALMOST FAMOUS" FRENCH ONION DIP house-made potato chips 8

BRUSCHETTA

Pick two \$7 or four \$13.5

brie, strawberry purée, basil mozzarella, tomatoes, arugula pesto

roasted chicken, mushroom duxelle, fontina*

bacon, smoked gouda, artichoke

candied bacon, diced tomato, fontina, balsamic reduction

cured smoked salmon, dill-caper cream cheese, red onion*

DINNER

CHEF'S CREATIONS
MADE EACH DAY WITH FRESH
AND HONEST INGREDIENTS,
UTILIZING LOCAL-SOURCED
AND ORGANIC WHEN POSSIBLE.

FROM THE FIELD.....

ADD grilled chicken \$3, shrimp or salmon \$5 to any salad*

NAPA GARDEN romaine, swiss chard, kale, roasted peppers, golden beets, dates, goat cheese, toasted almonds, sunflower vinaigrette 6/12 **gf**

JAX grilled romaine, hearts of palm, artichoke hearts, smoked bacon, blue cheese, champagne mustard vinaigrette 7/13 **gf**

LYONNAISE frisee, spinach, bibb lettuce, bacon, maytag blue cheese, brioche croutons, poached egg, merlot vinaigrette* 7/13 **gf** *option*

HALE CAESAR garlic polenta croutons, candied pumpkin seeds, manchego, parmesan, lemon caesar dressing 7/13 **gf**

THE NEW WEDGE avocado, yellow cherry tomatoes, chorizo, herbs, olive oil, ranch dressing 8 **gf**

EVERYDAY PLATES

CHOICE of one 'From the Market' side

ROASTED CHICKEN white bean purée, spinach, lemon vinaigrette* 18

FAROE ISLAND SALMON brussels sprout slaw, soy gastrique, candied pumpkin seeds* 20 **gf** *option*

SHRIMP & CHIPS buttermilk fried, chili sauce* 17

CHIMICHURRI HANGER STEAK walnut romesco, bacon jalapeño jam* 20 **gf**

COUNTRY PORK CHOP dry rubbed, bearnaise butter, caramelized shallot, horseradish cream* 22 **gf**

URBAN FAVORITES

SHORT RIB RAGU pappardelle, fried sage, parsley, pecorino* 17

TACOS DE POLLO roasted green chile chicken, avocado crème, radish, cotija cheese, soft corn tortillas, black beans, slaw, avocado, pico* 15 **gf**

CHICKEN-FRIED SHORT RIB roasted heirloom carrots, parsnip mashed potato, vegetable jus* 20

FROM THE MARKET

ROASTED ROOT VEGETABLES fingerling potatoes, parsnips, carrots, rutabaga, turnips, herbs, lemon pepper vinaigrette 8 **gf**

HEIRLOOM CARROTS herb butter 8 **gf**

SPAGHETTI SQUASH sautéed kale, roasted tomatoes, herb butter, parmesan 8 **gf**

SAUTÉED MUSHROOMS shiitake, oyster, crimini, local sheep's milk cheese, herbs 10 **gf** *option*

CRISPY BRUSSELS SPROUTS bacon, parmesan, malt vinegar 8 **gf** *option*

MASHED POTATOES parsnips, parmesan 5 **gf**

FRESH CUT FRENCH FRIES 4

SWEET POTATO FRIES 4

gf gluten free **gf** *option* - must request gluten free

BOWLS

PORK BELLY crispy pork, udon noodles, carrots, snow peas, shiitake mushrooms, bean sprouts, five spice ginger broth, jalapeños, radish, **gf** cilantro* 17 **gf** *option*

CHICKEN UDON grilled chicken, udon noodles, cabbage, carrots, snow peas, shiitake mushrooms, bean sprouts, five spice ginger broth, jalapeños, **gf** cilantro* 15 **gf** *option*

DAILY SOUPS chef's daily selection 6

BETWEEN BREAD

CHOICE of french fries or sweet potato fries

THE NEW QUINOA BURGER arugula, feta, hummus, tzatziki, cucumber, kalamata olives, avocado, wheat bun 13 **gf** *option*

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

CHICKEN SANDWICH **gf** watercress, caramelized onions, mushroom mix, soy-mustard sauce, salt & pepper bun* 13 **gf** *option*

gf *We grow our own* super fresh, pesticide and herbicide-free: watercress, micro-greens, cilantro, scallions, and basil.



URBAN TABLE

FOOD. WINE. SOCIAL.

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.