

LET'S GET STARTED

BREAD & BUTTER 4/7

SOUP OF THE MOMENT 6

DEVILED 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

ARTICHOKE FRITTERS beer battered,
truffle aioli 12

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

SIDES

FRESH CUT FRENCH FRIES 3

SWEET POTATO FRIES 3

HOME-MADE CHIPS 2

COLESLAW 2

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.

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

DEVILED 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 chicken, carrot, celery, provolone,
manchengo ranch, French baguette 13 GFO

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

CB & RYE* corned beef, caramelized cabbage &
onion, swiss, russian dressing, marble rye 12 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

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



URBAN TABLE

LUNCH

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

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

FRIED CATFISH & HUSHPUPIES cornmeal fried, remoulade,
pickled collard green slaw 14

TACOS DE POLLO* roasted green chile chicken, avocado crème, pico,
radish, cotija cheese, soft corn tortillas, black beans 13

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

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

BOWLS

LOCAL 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 GF

CACIO E PEPE spaghetti, toasted peppercorn, basil, touch of cream 13 GFO

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