

## FOR THE TABLE.....

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

**DEVILED EGGS** dijon & capers; choice of: celery, smoked bacon, or cured smoked salmon\* 5/8  
cured smoked salmon\* add 1 **gf**

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

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

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

**ARTICHOKE FRITTERS** beer battered,  
truffle aioli, pickled tomato 11

## 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 eggs, 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**

## BETWEEN BREAD.....

**CHOICE OF:** chips, fries, sweet fries, coleslaw,  
or house salad

**URBAN CHICKEN SALAD SANDWICH** celery,  
pecans, cranberries, truffle aioli, arugula,  
nine grain\* 11.5 **gf** *option*

**MONTE CRISTO** ham, goat cheese, urban table  
jam, battered brioche\* 12 **gf** *option*

**BLTE SANDWICH** smoked bacon, bibb lettuce,  
roma tomato, fried egg, sun-dried tomato  
pesto, ciabatta\* 12 **gf** *option*

**DEVILED EGG SANDWICH** sun-dried tomato  
spread, romaine, smoked bacon,  
lemon caper aioli, house-made hot sauce,  
marble rye\* 12 **gf** *option*

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

**THE NUMBER 9** turkey, salami, capicola,  
provolone, romaine, tomato, red onions, italian  
vinaigrette, sourdough\* 12 **gf** *option*

**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*

## EVERYDAY PLATES.....

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

**SHRIMP & CHIPS** buttermilk fried, chili sauce,  
coleslaw\* 14

**S & P BREAKFAST** 2 eggs your way, smoked  
bacon or sausage, nine grain or ciabatta  
toast\* 10 **gf** *option*

**SHORT RIB RAGU** pappardelle, fried sage,  
parsley, pecorino\* 14

## BOWLS.....

**PORK BELLY BOWL** crispy pork, udon noodles,  
black gold, cabbage, carrots, snow peas,  
shiitake mushrooms, bean sprouts, **gf** scallions,  
five spice ginger broth, jalapeños, radish,  
**gf** cilantro\* 15 **gf** *option*

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

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

**DAILY SOUPS**  
chef's daily selections 6

## 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

**FRESH CUT FRENCH FRIES** 4

**SWEET POTATO FRIES** 4

# LUNCH



## URBAN TABLE

FOOD. WINE. SOCIAL.

## CHEF'S CREATIONS

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

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

### 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.

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