



FOR THE TABLE.....

BREAD & BUTTER 6  *option*

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

"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  *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 

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

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


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


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


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  *option*


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

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

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

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


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

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


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

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

EVERYDAY PLATES.....




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

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  *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,  scallions, five spice ginger broth, jalapeños, radish,  cilantro* 15  *option*

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

DAILY SOUPS
chef's daily selections 6

FROM THE MARKET.....

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

HERBALOOM CARROTS herb butter 8 

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

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

CRISPY BRUSSELS SPROUTS bacon, parmesan, malt vinegar 8  *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.

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.

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

 gluten free  *option* - must request gluten free