

LET'S GET STARTED

DEVILED EGGS Sriracha, bacon truffle 5.50/8.50, or salmon vindaloo add 2 GF

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 10.25

BUNS 3 WAYS pistachio morning bun, cinnamon bun, seasonal scone 11

SWEET POTATO BEIGNETS roasted brown sugar, café crème anglise, powdered sugar 8.25

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 7.5/13 GF

JAX grilled romaine, hearts of palm, artichoke hearts, smoked bacon, blue cheese, champagne mustard vinaigrette 10 GF

CAESAR baby romaine, parmesan chips, polenta croutons, anchovy caesar dressing 8/13

BRUSSELS SPROUT & APPLE cranberries, gala apple, red onion, Manchego, maple thyme vinaigrette 7.5/13 GF

BOWLS

BISCUITS & GRAVY Italian sausage gravy, smoked bacon 11

IRISH STEEL CUT OATMEAL brown sugar, toasted pecans, cranberries, steamed milk 8

CRÈME BRÛLÉE PARFAIT vanilla-honey greek yogurt, granola, fresh berries, turbanado sugar 10.25

LOCAL BOWL roasted eggplant, spaghetti squash, tomato, fresh herbs, hearts of palm, kale, basil, parmesan, fried eggs 13.25 GFO

FRIED RICE BOWL* braised short rib, seasonal vegetables, basil, sambal, fried eggs, scallions 14.25

UDON BOWL* chicken or pork belly, udon noodles, cabbage, carrots, snow peas, shiitake mushrooms, bean sprouts, five spice ginger broth, jalapeños, basil, cilantro 15.25 GFO

BETWEEN BREAD

CHOICE OF: CHIPS, FRIES, SWEET FRIES, OR HOUSE SALAD

QUINOA BURGER arugula, feta, hummus, tzatziki, cucumber, kalamata olives, avocado, wheat bun 13.25 GFO

DEVILED EGG SANDWICH* sun-dried tomato spread, romaine, smoked bacon, lemon caper aioli, house-made hot sauce, marble rye 12.25 GFO

URBAN CHICKEN SALAD SANDWICH* celery, pecans, cranberries, truffle aioli, arugula, nine grain 13 GFO

BUFFALO ROTISSERIE CHICKEN* cage-free organic chicken, carrot, celery, provolone, manchengo ranch, French baguette 13.75 GFO

MONTE CRISTO* ham, goat cheese, urban table jam, battered brioche 13.25 GFO

BLTE* smoked bacon, bibb lettuce, roma tomato, fried egg, sun-dried tomato pesto, ciabatta 12.25 GFO

STEAKBURGER* watercress, caramelized onions, mushroom mix, soy-mustard sauce, salt & pepper bun 14.50 GFO

FROM THE GRIDDLE

PANCAKES & FRIED CHICKEN* yellow cake pancakes, Sriracha butter, maple syrup 12.25

WAFFLE SLIDERS* over-easy eggs, sausage, cheddar, bacon praline syrup, waffles, morning potatoes 11.25

JOHNNY CAKE BENEDICT* smoked salmon, poached eggs, old bay hollandaise, scallions 14.25

BRIOCHE FRENCH TOAST
CHOOSE TOPPING: spicy praline or bananas foster 11

WAFFLE STACKS: SERVED WITH MORNING POTATOES

BLUE CORNMEAL turkey, bacon, fried eggs, cheddar cheese, granny smith apple, BRGR mustard, syrup 13.25

PASTRAMI & HASH savory waffle, shaved pastrami, spiced hash, roasted peppers & onions, farm fried eggs, Russian dressing 13.25

WAFFLE RANCHERO chorizo, fried egg, queso fresco, pepperjack, black beans, ranchero sauce, avocado, radish, cilantro 13.25



URBAN TABLE

BRUNCH

TUESDAY DATE NIGHT MENU
\$16 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

BREAKFAST-STYLE

S & P BREAKFAST* 2 eggs your way, bacon or sausage, nine grain or ciabatta toast 11.25 GFO

DAYBREAKER* 3 egg white omelette, roasted turkey breast, spinach, avocado pico de gallo, nine grain or ciabatta toast 11.25 GFO

CHILAQUILES* 2 fried eggs, crispy corn tortillas, black beans, enchilada sauce, salsa verde, avocado, cotija cheese, manchego 13 GF

BREAKFAST TACOS* scrambled eggs, chorizo, morning potatoes, avocado pico de gallo, radish, manchego, soft corn tortillas 13.25 GF

VILLAGER* scottish smoked salmon, egg salad, tomato, capers, cornichons, shaved onions, dill-caper cream cheese, grilled bread or toasted bagel 14.25 GFO

LUNCH-STYLE

FRIED CATFISH & HUSHPUPPIES remoulade, collard green slaw 15

CHICKEN POT ROAST* cage-free organic chicken, braised carrots & turnips, roasted onion, crimini mushrooms, golden potato puree, fried leeks 14.75

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.

FROM THE MARKET

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

ROASTED HEIRLOOM CARROTS 7.25 GF

CRISPY BRUSSELS SPROUTS bacon, parmesan, malt vinegar 7.25 GFO

BRUNCH SIDES

FRESH FRUIT BOWL seasonal selections 6 GF

BISCUIT & GRAVY 7

CINNAMON BUN bacon-praline syrup, powdered sugar 4

PISTACHIO MORNING BUN toasted pistachio, honey butter 3.5

SEASONAL SCONE dried fruits, pumpkin seeds, fennel, sea salt 3.5

MINI WAFFLES maple or bacon praline syrup 2.5

TOAST nine grain or ciabatta, butter & jam 2.5 GFO

BAGEL & CREAM CHEESE 3

CHEDDAR PARMESAN BISCUIT butter, honey 5

MORNING POTATOES caramelized onions, garlic, parmesan 3 GF

BACON, TURKEY BACON, OR SAUSAGE* 3

FRIES OR SWEET POTATO FRIES 3

HOME-MADE CHIPS 2

BEVERAGES

MILK 2

CHOCOLATE MILK 2.25

SAN PELLIGRINO 16oz. 3

KALDIS ICED TEA ask server for today's flavor 2.79

JUICES orange, grapefruit, apple, pineapple, cranberry 3

BRUNCH COCKTAILS



BLOODY MARY
house-made bloody mary mix, Bombora vodka, slice of bacon 8



BLOODY MARIA
house-made bloody mary mix, Tapatio tequila, slice of bacon 8



RED SNAPPER
house-made bloody mary mix, Citadelle gin, slice of bacon 8



MIDNIGHT ESPRESSO
Kahlua midnight, Frangelico, latte 8



MIMOSA
orange or grapefruit juice, sparkling wine 5

PITCHER OF MIMOSAS \$20

SERVED WITH CHOICE OF TWO JUICES
orange, grapefruit, pineapple, or cranberry

ESPRESSO

CAPPUCCINO 3.95

LATTE 3.95

ESPRESSO 2.75

MACCHIATO 3.25

CAFÉ MOCHA 3.95

AMERICANO 3.25

BREVE 3.75

CHAI TEA LATTE 3.95

COFFEE
regular • decaf 2.75

MILK CHOICES
• skim or whole milk
• almond milk or soy milk

SYRUP CHOICES
• sugar free vanilla
• seasonal flavors

All coffee drinks available
decaffeinated and/or iced.



COCKTAILS \$9

CLASSICS WITH A TWIST



URBAN MULE
Tom's Town vodka, ginger agave, lime, soda



URBAN PIMM'S
Pimm's no. 1, cucumber vodka, lime, ginger



URBAN MANHATTAN
Union Horse Reunion rye, chai vermouth, Breckenridge bitters, angostura



APEROL SPRITZ
Aperol, prosecco, soda



BEE'S KNEES
J. Rieger & Co gin, honey syrup, lemon juice



SAZERAC
Union Horse Reunion rye, Peychard's & Angostrua bitters



GIN FIZZ
McElroy's Corruption gin, cream, lemon & lime juice, egg white, orange flower water

URBAN SIGNATURES



ITALIAN MARGARITA
blanco tequila, blood orange liqueur, lime juice, agave



STRAWBERRY FIELDS
J. Rieger & Co. vodka, strawberry-champagne vinegar shrub, lavender bitters, lemon, sparkling rosé, mint



THE T CUP
Pearl Plum vodka, elderflower, cranberry, pineapple, lemon

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