

2019
**RESTAURANT
WEEK**

DINNER

DINE-IN ONLY | 33 PER PERSON
Does not include drink, tax or gratuity

FIRST CHOICE OF ONE PER 2 PEOPLE

DEVILED EGGS* dijon & capers; choice of: celery or smoked bacon. or cured smoked salmon* add 2 **gf**

ARTICHOKE FRITTERS beer battered, truffle aioli

DIP DUO* honey goat cheese with fig & olive tapenade, hummus with candied pepitas, naan, crostini

SECOND CHOOSE ONE

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

SOUP OF THE DAY daily selection

THIRD CHOOSE ONE

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

CHICKEN PARMIGIANA* breaded chicken breast, tomato sauce, mozzarella, parmesan, bucatini

CAVEMAN CRISPY CHICKEN* cage-free organic chicken, no flour, garlic herb rub, summer grilled corn, roasted heirloom carrots, Afritada sauce **gf**

RED TROUT* pan seared, Cajun seasoning, slaw, charred broccolini, citrus butter **gf**

CARBONARA bucatini, pancetta, english peas, egg, grana padano **gf** option

HANGER STEAK* walnut romesco, chimichurri, bacon jalapeño jam, roasted heirloom carrots **gf**

DESSERT TO SHARE

CHOCOLATE SMORE'S chocolate torte, graham crackers, Hershey's bar, roasted marshmallows, chocolate sauce

APPLE PIE almond streusel, vanilla ice cream, caramel sauce



URBAN TABLE

FOOD. WINE. SOCIAL.

gf gluten free **gf** 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.