

# URBAN TABLE MENU

\*PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

## APPETIZERS

- Fried Calamari**  
served with spiced marinara sauce 9
- Spinach Artichoke Dip** <sup>GF</sup>  
served with grilled pita bread 9
- Chips & Queso** <sup>GF</sup>  
queso blanco served with tortilla chips 6
- Nashville Hot Chicken**  
fried waffle chunks, nashville dark hot sauce,  
and fried chicken strips 10
- Crispy Potstickers**  
fried pork and vegetable potstickers with  
sweet chili teriyaki dipping sauce 7
- Shrimp & Grits** <sup>GF</sup>  
bbq spiced grilled shrimp, cheese grits and  
andouille sausage gravy 10

## SOUPS & SALADS

- Soup of the Day** <sup>GF</sup>  
made from scratch every day! please ask your  
server for our daily selection 6
- House Apple & Radish Salad** <sup>GF</sup>  
spring mix, radishes, granny smith apples,  
red onions, tossed in honey mustard-apple  
vinaigrette, topped with spicy candied  
walnuts and feta cheese 8
- Caesar Salad** <sup>GF</sup>  
chopped romaine, croutons, cherry tomatoes,  
in-house smoked bacon and parmesan cheese,  
tossed in caesar dressing 8

### Salad Add-Ons

chicken breast +5  
norwegian salmon +9  
grilled shrimp 10pcs +6  
grilled sirloin +9

## SIDES

- shoestring fries 4  
mac 'n' cheese 6  
crispy brussels sprouts & bacon 8  
grilled vegetables 6 <sup>GF</sup>  
green beans 8

## DESSERTS

- Beignets**  
dusted with powder sugar 5
- Bread Pudding**  
please ask the server for our daily flavor! 6
- Lava Cake**  
house-made lava cake with drunken cherries 5

## OUR AMAZING STAFF

- Owners** Tai Lee & Page Thornton  
**Executive Chef** Richard Risbon  
**Director of Operations & Sommelier** Erica Lee

## ENTRÉES

- House Grilled Ribeye** <sup>GF</sup>  
roasted potatoes, grilled asparagus, red wine  
demi and beef butter  
• Petite Sirloin 20  
• Ribeye 27
- Chicken Fried Steak**  
lightly battered and fried steak cutlet with  
house-made cream gravy, mashed potatoes and  
green beans 16
- Simply Fish** <sup>GF</sup>  
daily selection of fresh fish, paprika and dill  
seasoning and charred lemon 18
- House Salmon** <sup>GF</sup>  
grilled salmon with potato-apple chutney,  
sauteed asparagus, blistered grape tomatoes,  
basil oil and lemon curd 19
- Chicken Piccata**  
lightly breaded and fried chicken breast  
with seasonal vegetables, mashed potatoes  
and a lemon caper cream sauce 16
- Jerk Chicken** <sup>GF</sup>  
dry-rubbed grilled chicken, served with sweet  
potato-zucchini hash and black bean-charred  
pineapple salsa 16
- Pasta of the Week**  
made fresh by our chefs! please ask your server  
for our weekly selection \$ MARKET

## SANDWICHES

all sandwiches come with a side of shoestring fries  
gluten-free bread available for an additional \$1.50

- Classic Wagyu Burger** <sup>GF</sup>  
1/2 pound peeler ranch american wagyu beef  
patty, cheese, lettuce, tomatoes, onions and  
pickles, served on a toasted bun with mayo  
and mustard on the side 15
- Po'Boy**  
house-made cajun remoulade, tomato and  
lettuce, served on a toasted french roll  
• Fried Shrimp 12  
• Fried Catfish 15

An 18% gratuity will be added to parties  
of eight (8) or larger.

We kindly request no substitutions  
on our entrees. Any substitution or  
splitting of an entree may have an  
additional \$2 upcharge on the entree.

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