

# LUNCH

## APPETIZERS

### Fried Calamari

served with spiced marinara sauce 8

### Spinach Artichoke Dip <sup>GF</sup>

served with grilled pita bread 8

### Chips & Dip <sup>GF</sup>

served with corn tortilla chips

- queso blanco 5
- in-house smoked rojo salsa <sup>GF</sup> 5
- queso blanco & rojo salsa 6

### Nashville Hot Chicken

fried waffle chunks, nashville dark hot sauce, fried chicken strips and fried ice cream 10

### Crispy Potstickers

fried pork and vegetable potstickers with sweet chili teriyaki dipping sauce 7

### Charcuterie & Cheese <sup>GF</sup>

artisan cheeses and charcuterie meats with grilled bread, assorted toasted nuts, olives and choice of seasonal fruits or pickled vegetables 15

### Shrimp & Grits <sup>GF</sup>

bbq spiced grilled shrimp, cheese grits and andouille sausage gravy 9

## SOUPS & SALADS

### Soup of the Day <sup>GF</sup>

made from scratch every day! please ask your server for our daily selection 5

### 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 7

### Caesar Salad <sup>GF</sup>

chopped romaine, croutons, cherry tomatoes, in-house smoked bacon and asiago cheese, tossed in caesar dressing 7

### Roasted Beet Salad <sup>GF</sup>

arugula, roasted beets, goat cheese and spiced fried chickpeas, tossed in pomegranate vinaigrette 8

### Greek Salad <sup>GF</sup>

locally farmed mixed baby greens, feta cheese, sun-dried tomatoes, kalamata olives, prosciutto twist and pepperoncini, tossed in greek vinaigrette 9

### Salad Add-Ons

chicken breast 7oz +5  
norwegian salmon 6oz +9  
grilled shrimp 8pcs +5  
petite steak 6oz +9

## SIDES

shoestring fries 4

mac 'n' cheese 6

crispy brussels sprouts & bacon 6

grilled vegetables 6 <sup>GF</sup>

## OUR AMAZING STAFF

**Owners** Tai Lee & Page Thornton

**Executive Chef** Clayton Davis & Richard Risbon

**Director of Operations & Sommelier** Erica Lee

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## ENTRÉES

add a cup of soup or small house salad +3

### Pasta of the Week

made fresh by our chefs! Please ask your server for our weekly selection \$ MARKET

### Chicken Piccata

lightly breaded and fried chicken breast with seasonal vegetables, mashed potatoes and a lemon caper cream sauce 13

### Jerk Chicken <sup>GF</sup>

dry-rubbed and grilled chicken, served with sweet potato-zucchini hash and black bean-charred pineapple salsa 13

### Simply Fish <sup>GF</sup>

daily selection of fresh fish, paprika and dill seasoning, brown butter and charred lemon 15

### Cedar Plank Salmon <sup>GF</sup>

grilled salmon with potato-apple chutney, sauteed asparagus, blistered grape tomatoes, basil oil and lemon curd 15

### Chicken Fried Steak

lightly battered and fried steak cutlet with house-made cream gravy, mashed potatoes and green beans 13

## SANDWICHES

all sandwiches come with a choice of a cup of soup, small house salad, shoestring fries or kettle chips

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 13

### Patty Melt <sup>GF</sup>

1/2 pound peeler ranch american wagyu beef patty, sauteed onions and peppers, thousand island sauce and swiss and american cheese, served on texas toast 13

### Cali Fresca Chicken Sandwich <sup>GF</sup>

chili lime dusted chicken breast, lettuce, cucumbers, avocado and monterey cheese, served on brioche bun, topped with fresh pico de gallo 10

### Chicken Salad Sandwich <sup>GF</sup>

oven-roasted chicken with walnuts, red onions, celery, cranberries, mayo and mustard, served with lettuce and tomato on a buttery croissant 8

### Pulled Pork Sandwich <sup>GF</sup>

smoked pulled pork, pickled red onions and housemade alabama white BBQ sauce, served on brioche bun and side of housemade pickles 10

### Shrimp Po'Boy <sup>GF</sup>

blackened shrimp with house-made cajun remoulade and fresh cabbage slaw served on a toasted french roll 11

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.

