

LUNCH

APPETIZERS

Fried Calamari

lightly battered calamari with spiced marinara sauce 9

Spinach Artichoke Dip ^{GF}

creamy spinach and artichoke dip with pita chips 8

Queso Blanco ^{GF}

white cheese queso and green chili with corn tortilla chips 6

Hummus & Tapenade ^{GF}

hummus and olive tapenade with warm pita chips and assorted vegetables 8

Potstickers

fried pork and vegetable potstickers with sweet chili teriyaki dipping sauce 5

SOUPS & SALADS

Soup of the Day

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

House Apple & Radish Salad ^{GF}

spring mix, radishes, granny smith apples, red onions, tossed in honey mustard and apple vinaigrette, topped with spicy candied walnuts and feta cheese 7

Caesar Salad ^{GF}

chopped romaine, house-made croutons, bacon bits, tomatoes, asiago cheese, tossed in a house-made caesar dressing 7

Candied Bacon & Strawberry Salad ^{GF}

baby arugula, fresh strawberry, blue cheese and candied bacon, tossed in a balsamic vinaigrette 7

Salad Add-Ons

chicken breast 7oz +4
norwegian salmon 6oz +9
grilled shrimp 8pcs +5
petite steak 4oz +8

DESSERTS

Crème Brûlée ^{GF}

Please ask your server for our daily flavor! Served with fresh berries 7

Bread Pudding

home-made bread pudding with mixed berries, white chocolate and vanilla ice cream 6

Jimmy's Southern Apple Pie

southern style green apple pie and vanilla ice cream 6

Flourless Chocolate Torte ^{GF}

ganache topped chocolate cake with drunken cherries 8

Lemon Pudding Cake

light and airy, baked lemon pudding cake with fresh berries and a malt crumble 7

OUR AMAZING STAFF

Owners Tai Lee & Page Thornton

Executive Chef Jose Munoz

Chef de Cuisine Clayton Davis

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

Red Fish ^{GF}

pan-seared red fish with roasted tri-colored potatoes, roasted corn salsa, corn pudding and cilantro puree 15

Simply Grilled Salmon ^{GF}

grilled salmon with squash, roasted tri-colored potatoes and herb butter 14

Chicken Picata

lightly breaded and fried chicken breast with seasonal vegetables, mashed potatoes and a lemon caper cream sauce 11

Cilantro Lime Chicken ^{GF}

cilantro-lime marinated and grilled chicken with grilled squash, roasted jalapeno and corn, topped with cilantro lime oil 11

Fried Pork Chop

lightly breaded and pan-fried pork chop, tillimook cheddar cheese grits, pork jus and sauteed green beans 12

SANDWICHES

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

Classic Wagyu Burger

1/2 pound peeler ranch american wagyu beef patty, cheese, lettuce, tomato, onion, pickle, mayo and mustard, served on a toasted bun 12

BBQ Blue Burger

1/2 pound peeler ranch american wagyu beef patty, lettuce, tomato, crispy onions, blue cheese and house-made BBQ sauce, served on a toasted bun 12

Southwestern Chicken Sandwich ^{GF}

cilantro-lime marinated and grilled chicken, tomato, onion, lettuce and cilantro aioli, served on a toasted bun 9

Chicken Salad Sandwich ^{GF}

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

Monte Cristo

battered and fried ham sandwich with swiss cheese and mustard, dusted with powdered sugar and served with a side of raspberry preserves 10

Shrimp Po'Boy

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

SIDES

shoestring fries 4

mac 'n' cheese 6

crispy brussels & bacon 6

grilled vegetables 6 ^{GF}

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



^{GF} gluten free options available, please notify your server.