

DINNER

APPETIZERS

Fried Calamari

served with spiced marinara sauce 10

Spinach Artichoke Dip ^{GF}

served with grilled pita bread 8

Queso Blanco ^{GF}

white cheese queso and green chili with corn tortilla chips 6

Bourbon Pork ^{GF}

in-house smoked pork belly, cucumber mint salad and soy glaze 12

Crispy Potstickers

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

Charcuterie & Cheese ^{GF}

artisan cheeses and charcuterie meats with grilled bread, toasted nuts and seasonal accompaniments 15

Shrimp & Grits ^{GF}

bbq spiced grilled shrimp, cheese grits and andouille sausage gravy 11

SOUPS & SALADS

Soup of the Day ^{GF}

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-apple vinaigrette, topped with spicy candied walnuts and feta cheese 7

Caesar Salad ^{GF}

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

Stonefruit Salad ^{GF}

frisse, stone fruits, goat cheese, cornbread croutons and prosciutto cracker, tossed in bourbon vinaigrette 8

Roasted Beet Salad ^{GF}

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

Salad Add-Ons

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

DESSERTS

Crème Brûlée ^{GF}

Please ask your server for our daily flavor! 7

Bread Pudding

Please ask your server for our daily flavor! served with vanilla ice cream 6

Flourless Chocolate Torte ^{GF}

ganache topped chocolate cake served with drunken cherries 8

Beignets

dusted with powdered sugar 4

OUR AMAZING STAFF

Owners Tai Lee & Page Thornton

Executive Chef Clayton Davis & Richard Risbon

Director of Operations & Sommelier Erica Lee

ENTRÉES

Red Fish ^{GF}

pan-seared red fish with roasted tri-colored potatoes, roasted corn salsa, corn pudding and cilantro puree 20

Cedar Plank Salmon ^{GF}

grilled salmon with potato-apple chutney, sauteed asparagus, blistered grape tomatoes, basil oil and lemon curd 18

Spiced Tuna ^{GF}

grilled spiced tuna with avocado mousse, roasted baby bell peppers and bell pepper vinaigrette 19

Chicken Piccata

lightly breaded and fried chicken breast with seasonal vegetables, mashed potatoes and a lemon caper cream sauce 16

Chicken Fried Steak

lightly battered and fried steak cutlet with house-made cream gravy, mashed potatoes and grilled squash 14

Jerk Chicken ^{GF}

dry-rubbed and grilled chicken, served with sweet potato-zucchini hash and black bean-charred pineapple salsa 16

Fried Pork Chop

lightly breaded and pan-fried pork chop, tillimook cheddar cheese grits, pork jus and sauteed green beans 16

Smoked Bone-in Pork Chop ^{GF}

oak-smoked bone-in pork chop, peach bourbon glaze, spicy green beans and roasted garlic-tomato mashed potatoes 19

House Grilled Steak

choice of 6 oz filet or 12 oz ribeye and guest's pick of steak rub 25

- **Gaucha:** grilled pickled okra, chimichurri, spinach, vingear potatoes and grilled squash
- **House:** roasted potatoes, grilled asparagus, red wine demi and beef butter

Pasta of the Week

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

Asian Tofu Stirfry ^V

twice-cooked grilled tofu with quinoa succotash and a sweet chili-soy glaze 12

SANDWICHES

all sandwiches come with a side of shoestring fries

gluten-free bread available for an additional \$1.50

Classic Wagyu Burger ^{GF}

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

Patty Melt ^{GF}

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 15

Monte Cristo

battered and fried ham sandwich with swiss cheese and mustard, dusted with powdered sugar and a side of raspberry preserves 12

SIDES

shoestring fries 4

mac 'n' cheese 6

crispy brussels sprouts & bacon 6

grilled vegetables 6 ^{GF}

TAG US ON INSTAGRAM
@URBANTABLETX

*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.

