

LUNCH

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 and 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 proscuitto 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! Served with fresh berries 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

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 16

Cedar Plank Salmon ^{GF}

grilled salmon with potato-apple chutney, sauteed asparagus, blistered grape tomatoes, basil oil and lemon curd 16

Chicken Piccata

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

Jerk Chicken ^{GF}

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

Fried Pork Chop

lightly breaded and pan-fried pork chop, tillimook cheddar cheese grits, pork jus and sauteed green beans 14

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 ^{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 13

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 13

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, red onions, celery, cranberries, mayo and 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 ^{GF}

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

SIDES

shoestring fries 4

mac 'n' cheese 6

crispy brussels sprouts & bacon 6

grilled vegetables 6 ^{GF}

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