

# BRUNCH

## MIMOSAS

**Glass \$6**  
**Pitcher \$24**

**Pick Your Juice!**  
Orange, Cranberry, Pineapple

**Want it flavored?**  
Additional \$1 for Glass / Additional \$5 for Pitcher

**Flavors:**  
St. Germain (Elderflower)  
Peach  
Amaretto  
Raspberry

**Not Dining-In?**  
Grab a Build-Your-Own Mimosa Kit with your take out order!

**Bloody Mary \$10**

Tito's Vodka, Zing Zang Mix, Tobasco, Celery Salt,  
Garnished with Olives

**Ask for a Bloody Maria! (Made with Ghost Pepper Tequila)**

**Sangria (Red or White)**  
**Glass \$8**  
**Pitcher \$32**

Red or White Wine,  
Assorted Fruits, Citrus Juices,  
and Maple Syrup



### Our Egg Temperature Guide

**Sunny Side Up**  
cooked one side, raw yolk

**Over Easy**  
cooked both sides, runny yolk

**Over Medium**  
cooked both sides, light runny yolk

**Over Hard**  
cooked all the way, cooked yolk

**Scrambled**  
egg white and egg yolk mixed together, cooked all the way

### SANDWICHES

#### Classic Wagyu Burger

1/2 pound peeler ranch american wagyu beef patty, cheese, lettuce, tomatoes, onions, pickles and toasted bun. Served with mayo and musard on the side and crispy fries 15  
Chef Recommended Temperature: Medium

#### Chicken Cordon Bleu Sandwich

grilled chicken breast, ham, swiss cheese, basil aioli, lettuce, tomato, onion, and toasted bun. Served with a side of fries 12

#### Breakfast Crossiant Sandwich

choice of bacon, ham or sausage, cheese and over-hard egg, served on a crossiant 10  
Want all 3 breakfast meats? Additional \$2.50

### OUR AMAZING STAFF

**Owners** Tai Lee & Page Thornton

**Executive Chef** Richard Risbon

**Director of Operations & Sommelier** Erica Lee

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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.

### BREAKFAST CLASSICS

All breakfast classics (except Skillet and Taco Plate) comes  
with breakfast potatoes.

#### Silver Dollar Pancakes

five buttermilk batter pancakes and seasonal  
compound butter, served with syrup 9

#### Chicken & Waffles

crispy chicken, served with waffles, syrup  
and compound butter 12

#### Bread Pudding French Toast

lightly battered bread pudding, served with  
mixed berry compote 10

#### Country Eggs Benedict

house-made biscuits, pan-fried ham, egg and  
smoked adobe hollandaise 13

Chef Recommended Egg Temperature: Over Easy

#### Build-Your-Own Omelet <sup>GF</sup>

Choose up to six ingredients:  
ham, bacon, sausage, onion, tomatoes, spinach,  
bell pepper, jalapenos, mushroom, american  
cheese, swiss cheese, and cheddar cheese 11

#### Richie's Ultimate Skillet

sausage, bacon, bell peppers, onions, potato,  
cheddar cheese, house gravy and eggs 10

Chef Recommended Egg Temperature: Scrambled

#### Huevos Rancheros <sup>V</sup>

tostadas, black bean mash, cheese, salsa verde,  
pico de gallo, and eggs 10

Chef Recommended Egg Temperature: Sunny Side Up

#### Breakfast Taco Plate

Three breakfast tacos with choice of sausage,  
ham, or bacon, cheese, potatoes, and scrambled  
eggs on flour or corn tortillas. Served with  
salsa and black bean mash on the side 10

Want all 3 breakfast meats? Additional \$2.50

#### Classic Breakfast Plate

choice of bacon or sausage, two eggs, a biscuit  
and breakfast potatoes 10

### BREAKFAST SIDES

crispy bacon strips (3) 3.50 <sup>GF</sup>

sausage patty (2) 4 <sup>GF</sup>

eggs (2) 3 <sup>GF</sup>

breakfast potatoes 3

cheesy grits 3 <sup>GF</sup>

crispy brussels sprouts & bacon 6

crispy shoestring fries 6

house-made biscuits (2) 4

