

URBAN TABLE MENU

*PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

APPETIZERS

- Fried Calamari**
served with spiced marinara sauce 9
- Spinach Artichoke Dip** ^{GF}
served with grilled pita bread 9
- Chips & Queso** ^{GF}
queso blanco served with tortilla chips 6
- Nashville Hot Chicken**
fried waffle chunks, nashville dark hot sauce,
and fried chicken strips 10
- Crispy Potstickers**
fried pork and vegetable potstickers with
sweet chili teriyaki dipping sauce 7

SOUPS & SALADS

- Soup of the Day** ^{GF}
made from scratch every day! please ask your
server for our daily selection 6
- House Apple & Radish Salad** ^{GF}
spring mix, radishes, apples, red onions,
spicy candied walnuts, feta cheese, and honey
mustard-apple vinaigrette 8
- Caesar Salad** ^{GF}
chopped romaine, croutons, tomatoes, in-house
smoked bacon, parmesan, and caesar dressing 8
- Greek Salad**
arcadian salad mix, olives, artichokes, feta,
sun-dried tomatoes, red onion, pepperoncini,
prosciutto crisps, and greek vinaigrette 9

Salad Add-Ons

- chicken breast +5
- norwegian salmon +9
- grilled shrimp 10pcs +8
- grilled sirloin +9

SIDES

- shoestring fries 4
- mac 'n' cheese 6
- crispy brussels sprouts & bacon 8
- grilled vegetables 6 ^{GF}
- garlic green beans 8

DESSERTS

- Beignets**
dusted with powder sugar 5
- Bread Pudding**
please ask the server for our daily flavor! 6
- Lava Cake**
house-made lava cake with drunken cherries 7
- Pie of the Week**
please ask the server for our weekly flavor! 6

OUR AMAZING STAFF

- Owners** Tai Lee & Page Thornton
- Executive Chef** Richard Risbon
- Director of Operations & Sommelier** Erica Lee

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ENTRÉES

- House Grilled Steak** ^{GF}
roasted potatoes, grilled asparagus, red wine
demi and beef butter
• Petite Sirloin 20
• 14 oz Ribeye 29
- Chicken Fried Steak**
lightly battered and fried steak cutlet with
house-made cream gravy, mashed potatoes and
green beans 16
- Simply Fish** ^{GF}
daily selection of fresh fish, paprika and dill
seasoning and charred lemon 18
- House Salmon** ^{GF}
grilled salmon with potato-apple chutney,
sauteed asparagus, blistered grape tomatoes,
basil oil and lemon curd 19
- Chicken Piccata**
lightly breaded and fried chicken breast,
grilled zucchini, squash, mashed potatoes
and a lemon caper cream sauce 16
- Jerk Chicken** ^{GF}
dry-rubbed grilled chicken, served with sweet
potato-zucchini hash and pineapple salsa 16
- Pasta of the Week**
made fresh by our chefs! please ask your server
for our weekly selection \$ MARKET
- Mediterranean Pasta**
grilled chicken, capers, arugula, olives,
artichokes, feta, sundried tomato and lemon
cream sauce, topped with prosciutto crisps 17
- Pork Milanese**
breaded pork, mozzarella, tomatoes, arugula,
red onion, lemon juice, olive oil, capers, and
a side of stone-ground mustard potato salad 16
- Shrimp & Grits**
bbq spiced grilled shrimp, cheese grits and
andouille sausage gravy 20

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,
pickles, served on a toasted bun with mayo
and mustard on the side 15
- Fish Po'Boy**
fried catfish, house-made cajun remoulade,
tomato, lettuce, and toasted french roll 12
- Shrimp Roll**
cold shrimp salad, herb butter, and grilled
house-made challah bread 12
- Urban Grilled Cheese**
smoked yellow cheddar, white cheddar, swiss,
and house-made challah bread. served with a
cup of tomato basil bisque 12

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.

