

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
- Hickory Smoked Pork Belly**
black-eyed pea salad and lemon beurre blanc mousse 10
- Crispy Potstickers**
fried pork and vegetable potstickers with sweet chili teriyaki dipping sauce 7
- Shoestring Fries**
thin-cut potato, fried until crispy 4
- Crispy Brussels Sprouts**
crispy brussels sprouts, bacon and cheese 8

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** ^{GF}
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
- smoked pork belly +6

SIDES

- mac 'n' cheese 6
- grilled vegetables 6 ^{GF}
- garlic green beans 8 ^{GF}
- italian-herb dressed zucchini noodles 7
- roasted caulilower with caramelized onions 8
- herb crusted sweet potato fries 5

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

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.

ENTRÉES

- House Grilled Steak** ^{GF}
roasted potatoes, sauteed garlic green beans and your choice of steak rub
- Petite Sirloin 20
 - 14 oz Ribeye 26
- Pick your rub**
- texas (bbq rub, beef butter)
 - house (salt & pepper, beef butter, whiskey demi glaze)
 - southwestern (chili-lime rub, chimichurri)

- Chicken Fried Steak**
lightly battered and fried steak cutlet with house-made cream gravy, mashed potatoes and green beans 18

- Southern Red Fish**
pan-seared red fish, crawfish etouffee, and fried cheese grits 25

- 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

- Porterhouse Bone-In Pork Chop** ^{GF}
butternut squash mash, sauteed garlic green beans, and bourbon molasses pork glaze 22

- Shrimp & Grits** ^{GF}
bbq spiced grilled shrimp, cheese grits and andouille sausage gravy 20

HAND-HELDS

- all hand-helds come with a side of shoestring fries or herb-crust sweet potato 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

- Pulled Pork Sliders**
three sliders built with our in-house smoked pork, pickled red onions, and bbq sauce 12

- Coconut Fried Shrimp**
sweet & savory shrimp, served with a side of teriyaki and remoulade dipping sauces 14

- Urban Grilled Cheese**
smoked yellow cheddar, white cheddar, swiss, and house-made challah bread. served with a cup of tomato basil bisque 12

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