

URBAN TABLE

NEW AMERICAN KITCHEN

APPETIZERS

Crispy Potstickers	8
fried pork and vegetable potstickers with sweet chili teriyaki dipping sauce	
Coconut Fried Shrimp	12
sweet & savory shrimp, served with a side of teriyaki and remoulade dipping sauce	
Fried Calamari	10
served with spiced marinara sauce	
Chips & Queso	7
queso served with tortilla chips	
Add Salsa	3
Spinach Artichoke Dip	10
served with grilled pita bread	
Deviled Eggs*	7
topped with candied bacon bits and chili oil	
Slider Duo	12
two house cheeseburger sliders with two bbq pulled pork sliders	

SOUP & SALAD

Tomato-Basil Soup*	3.50 cup / 6 bowl
blend of spices and cream	
Poblano Soup*	3.50 cup / 6 bowl
jack cheese, fried tortilla strips and cilantro	
House Apple & Radish Salad*	8
spring mix tossed in honey mustard-apple vinaigrette with radishes, apples, red onion, spicy candied walnuts, and feta cheese	
Caesar Salad*	8
chopped romaine, croutons, tomatoes, in-house smoked bacon, parmesan, and caesar dressing	
Jalapeno Salad*	9
pico de gallo, cotija cheese, tortilla strips, and jalapeno buttermilk dressing	
Cobb Salad*	10
served with tomato, avocado, bacon, onions, deviled eggs, and herbed buttermilk dressing	

Salad Add-Ons

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

HAND-HELDS

all hand-helds comes with a side of tin roof fries or herb-crusted sweet potato fries, excluding Bacon Avocado Grilled Cheese

Bacon Avocado Grilled Cheese	13
cheddar and havarti cheese with bacon bits and avocado puree, served with tomato bisque.	
Classic Wagyu Burger*	15
1/2 pound peeler ranch american wagyu beef patty, cheese, lettuce, tomatoes, onions, pickles, served on a toasted bun (*add a gluten-free bun for \$1.50) (*add a fried egg and bacon for \$2)	
Cuban Grilled Cheese	12
Pulled pork and ham, house pickles, dijonaaise and swiss cheese, served on a toasted bun	
Falafel Wrap	12
herbed tortilla wrap with hummus, falafel crumbles, grilled squash and zucchini, tomato, cucumber, red onion, and tzatziki sauce	

COMPOSED ENTREES

House Salmon	22
served with mango chimichurri and couscous with mirepoix	
6oz Red Wine Braised Beef*	28
mushroom risotto, asparagus, and rosemary demi glace	
Shrimp Enchiladas	18
served with shrimp-green chile sauce, cotija cheese, tomato risotto, and avocado vinaigrette	
8oz Spiced Petite Tender Steak	26
mashed potatoes, parmesan-garlic veggies, and house chimichurri	
Rosemary Shrimp Pasta	18
grilled shrimp, cherry tomatoes, penne pasta, and rosemary cream sauce, and parmesan cheese	

URBAN CLASSICS

all urban classics come with a choice of two sides

UFC	16
urban table fried chicken breast served with house-made cream gravy	
Grilled Meatloaf*	16
served with roasted tomato sauce	
Chicken Fried Steak	19
served with house-made cream gravy	
Chicken Piccata	17
fried and served with lemon caper cream sauce	
Spinach-Artichoke Stuffed Chicken	17
baked and topped with mushroom gravy	

PICK TWO SIDES

mashed potatoes* / tin roof fries / herb-crusted sweet potato fries / parmesan garlic veggies / grilled zucchini & squash* / green bean casserole / grilled asparagus / mac & cheese
side salad* (additional \$2)
brussels sprouts & bacon (additional \$2)

DESSERTS

Sticky Toffee Cake	8
topped with whiskey caramel, berry compote, and whipped cream	
Cappuccino Mousse Pie	8
with chocolate fudge topping	
Lava Cake	8
house-made lava cake with drunken cherries	
Creme Brulee*	7
champagne creme brulee with chantilly cream	
NY Style Cheesecake	8
served with mixed berry compote	
Pina Colada Cheesecake	8
With pineapple and coconut topping	
House Gelato	6
ask your server about our house gelato	

An 20% gratuity will be added to parties of eight (8) or larger

We kindly ask no substitutions on our menu items. Any substitutions or splitting of an entree may have an additional \$2 upcharge on the entree.

* denotes gluten free options available. Please notify your server.

- consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness -