

# URBAN TABLE

NEW AMERICAN KITCHEN

## APPETIZERS

<b>Crispy Potstickers</b>	10
fried pork and vegetable potstickers with sweet chili teriyaki dipping sauce	
<b>Coconut Fried Shrimp</b>	12
sweet & savory shrimp, served with a side of teriyaki and remoulade dipping sauce	
<b>Fried Calamari</b>	11
served with spiced marinara sauce	
<b>Chips &amp; Queso</b>	8
queso served with tortilla chips	
<b>Add Salsa</b>	3
<b>Spinach Artichoke Dip</b>	12
served with grilled pita bread	
<b>Deviled Eggs*</b>	7
topped with candied bacon bits and chili oil	
<b>Slider Duo</b>	14
two house cheeseburger sliders with two bbq pulled pork sliders	

## SOUP & SALAD

<b>Tomato-Basil Soup*</b>	3.50 cup / 6 bowl
blend of spices and cream	
<b>Poblano Soup*</b>	3.50 cup / 6 bowl
jack cheese, fried tortilla strips and cilantro	
<b>House Apple &amp; Radish Salad*</b>	9
spring mix tossed in honey mustard-apple vinaigrette with radishes, apples, red onion, spicy candied walnuts, and feta cheese	
<b>Caesar Salad*</b>	9
chopped romaine, croutons, tomatoes, in-house smoked bacon, parmesan, and caesar dressing	
<b>Jalapeno Salad*</b>	10
pico de gallo, cotija cheese, tortilla strips, and jalapeno buttermilk dressing	
<b>Cobb Salad*</b>	11
served with tomato, avocado, bacon, onions, deviled eggs, and herbed buttermilk dressing	

<b>Salad Add-Ons</b>	chicken breast +5
	norwegian salmon +12
	grilled shrimp 6pcs +8
	grilled petite filet +12

## HAND-HELDS

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

<b>Bacon Avocado Grilled Cheese</b>	14
cheddar and havarti cheese with bacon bits and avocado puree, served with tomato bisque.	
<b>Classic Wagyu Burger*</b>	15
1/2 pound 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)	
<b>Cuban Grilled Cheese</b>	14
Pulled pork and ham, house pickles, dijonaise and swiss cheese, served on a toasted bun	
<b>Falafel Wrap</b>	13
herbed tortilla wrap with hummus, falafel crumbles, grilled squash and zucchini, tomato, cucumber, red onion, and tzatziki sauce	

## COMPOSED ENTREES

<b>House Salmon</b>	24
served with mango chimichurri and couscous with mirepoix	
<b>6oz Red Wine Braised Beef*</b>	26
mushroom risotto, asparagus, and rosemary demi glace	
<b>Shrimp Enchiladas</b>	18
served with shrimp-green chile sauce, cotija cheese, tomato risotto, and avocado vinaigrette	
<b>8oz Spiced Petite Tender Steak</b>	24
mashed potatoes, parmesan-garlic veggies, and house chimichurri	
<b>Rosemary Shrimp Pasta</b>	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

<b>UFC</b>	18
urban table fried chicken breast served with house-made cream gravy	
<b>Grilled Meatloaf*</b>	18
served with roasted tomato sauce	
<b>Chicken Fried Steak</b>	20
served with house-made cream gravy	
<b>Chicken Piccata</b>	20
fried and served with lemon caper cream sauce	
<b>Spinach-Artichoke Stuffed Chicken</b>	22
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

<b>Sticky Toffee Cake</b>	8
topped with whiskey caramel, berry compote, and whipped cream	
<b>Cappuccino Mousse Pie</b>	8
with chocolate fudge topping	
<b>Lava Cake</b>	8
house-made lava cake with drunken cherries	
<b>Creme Brulee*</b>	7
champagne creme brulee with chantilly cream	
<b>NY Style Cheesecake</b>	8
served with mixed berry compote	

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.

*We are extremely grateful for every guest that walks in our doors, and strive to give everyone a dining experience that creates loyalty!*

*If you enjoyed your experience and would like to let us know, please leave us a review on Google!*

\* 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 -