

urban dish

grill & wine bar

small dish

Soup of the Day 9

Caesar Salad GFO

classic vinaigrette, breaded egg, crispy house cured pork belly, parmesan 12

Ahi Tuna

rare seared sesame crusted tuna, kimchi cake, gochujang aioli, avocado & cilantro 15

Baked Brie

fig bacon jam, dates, raisins & pecans, kale pesto, maple rosemary reduction 17.5

P.E.I. Mussels GFO

red curry and coconut milk, julienne red pepper & mango 15

Roasted & Pickled Beet Salad GFO

golden & red beets, roasted sweet potato, red onion, organic quinoa, pumpkin seeds, goat cheese truffles, roasted Vidalia vinaigrette 14.5

Pan Seared Scallops GFO

fig bacon jam, garlic chive waffle, strawberry salsa, maple crème fraîche 19

Charcuterie Board GFO

selection of cured meats & cheese, olives, house made pickles, Boursin cheese, and pâté 25

Escargot Vol au Vent GFO

saffron truffle cream, roasted garlic, fennel, roasted shiitake mushrooms, crispy leeks 13



large dish

Stuffed Eggplant Parmesan

housemade chive boursin, baby spinach, caramelized onions, roasted garlic, portobello mushroom, provolone, truffle rosé 24

Braised Short Rib GFO

ancho rub, blistered shishito peppers, creamy rosemary polenta, truffled cauliflower purée 30

Kolapore Springs Rainbow Trout GF

coriander & mustard seed crust, lyonnainse potato, honey & cumin roasted carrots and parsnips, pistachio crème fraîche 27

Pecan Lamb

spiced pecan crusted half rack of lamb, creamy savoy cabbage, sweet potato, leek, & Yukon torte, creole mustard caramel demi-glace 39

Chicken Supreme

biscotti crusted breast of chicken, rosemary & lemon butter, pan seared fingerling potatoes, frenched green beans 27

Urban Chop GF

cider brined 10 oz pork chop, loaded whipped potato cake, port braised red cabbage with pears & apples, roasted red pepper crema 31.5

Ribeye GF

cast iron seared 12 oz peppercorn crusted ribeye, cambozola cream, fingerling potatoes, honey roasted carrots & parsnips, kale pesto 39

Beef Tenderloin GFO

pan seared 5 oz tenderloin wrapped in speck, creamy rosemary polenta, roasted shiitake & oyster mushrooms, green peppercorn sauce 35

~ add surf ~ market price

**We do our best to cater to vegetarian, vegan, gluten-free, and other dietary needs upon request
Urban Dish aims to please...substitutions acceptable!**



Every glass of water produced is clean, filtered, and fresh without any added sodium.

dish DECADENCE

liquids

Dishtini 12

a perfect way to end the night, with Grand Marnier kahlua, butterscotch, espresso and amaretto cream (1.75oz)

Chocolate Martini 11

with 'house infused' vanilla vodka (2.25oz)

Espresso Martini 12

with 'house infused' vanilla vodka, espresso & kahlua (2.25oz)

Coffee & Cigarettes 13

like the morning after but with booze
bowmore scotch, bulleit bourbon & laird's applejack (1.5oz)

Cynar Sour 9

a great digestif, cocktail style (2oz)

Bananachata 12

spiced rum, banana syrup & rum chata (2.25oz)

solids

Featured Dessert 10

Chocolate Caramel Flan Cake 9

Chocolate Coconut Chai Brulée 9

Salted Caramel & Praline Cheesecake 11

Spiced Pecan & Grand Marnier Butter Tart 10