

# urban dish

grill & wine bar

## small dish

### Soup of the Day 9

#### Caesar Salad **GFO**

classic vinaigrette, breaded egg, parmesan petals, crispy house cured pork belly  
8/15

#### 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

#### Ahi Tuna **GFO**

rare seared sesame crusted tuna, kimchi cakes, gochujang aioli,  
avocado & cilantro 16

#### Baked Brie

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

#### Escargot Vol au Vent

puff pastry, roasted garlic & shiitake mushrooms, saffron truffle cream, fennel &  
crispy leeks 14.5

#### P.E.I. Mussels **GFO**

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

#### Pan Seared Scallops **GFO**

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

#### Charcuterie Board **GFO**

selection of cured meats & cheeses, olives,  
house made pickles, urban dish boursin cheese, & pâté 25

**GF** - Gluten Free    **GFO** - Gluten Free Optional

We do our best to cater to vegetarian, vegan, gluten-free and other dietary needs upon request.

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### **Stuffed Eggplant Parmesan**

house made chive boursin, baby spinach, caramelized onions, roasted garlic, portobello mushroom, provolone, truffle rosé 24.5

### **Braised Short Rib** GFO

ancho rub, honey roasted carrots & parsnips, creamy rosemary polenta & truffled cauliflower purée 36

### **Kolapore Springs Rainbow Trout** GF

coriander & mustard seed crust, lyonnaise potato, honey & cumin roasted carrots & parsnips, pistachio crème fraîche 28

### **Pecan Lamb**

spiced pecan crusted half rack of lamb, creamed 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, haricots verts 27

**make any of these a surf and turf ~ ask your server ~ market price**

### **Grilled Tuscan Veal Chop** GF

10 oz veal chop, sundried tomato & black garlic butter, creamed savoy cabbage, sweet potato, leek & yukon torte 34

### **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



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