

urban dish

grill & wine bar

TAPAS TUESDAYS

Soup of the Day

soup made with market fresh ingredients blessed by our chefs creative minds 7

greens tapas

Caesar

house vinaigrette dressing, garlic croutons, parmesan 8

Carpaccio

shaved beef tenderloin, heritage greens, spiced pecans, cambazola, green apple, cinnamon basil vinaigrette 9

Niçoise

warm duck confit, toasted walnuts, green beans, fried quail egg, frisée, baby red potato & spinach, dijon & chive vinaigrette 12

chicken tapas

Chicharrón de Pollo 10

crispy fried chicken, house made garlic chive waffle, maple gochujang, asian slaw, lime aioli

Coq au Vin Poutine

pont neuf potato, mushroom, shallots, bacon, pulled chicken, red wine reduction, brie 14.5

tortillitas

Buttermilk Hushpuppies

smoked trout, fennel, red pepper & caramelized onion with remoulade 14

Lamb Vindaloo Wontons

roasted cauliflower & tahini hummus, mango chutney 12.5

Tortillitas de Frijol Negro

black bean cakes with pulped avocado, salsa verde, fresh cilantro 8

pork tapas

Chorizo

cider braised roasted chorizo, baby spinach, roasted garlic bulb, fig, date, & pecan preserve 10.5

Wild Boar Sliders

aged white cheddar, smoked tomato jam, baby arugula, homemade buns, smoked paprika aioli 14.5

Empanada

seasoned ground pork in flaky pastry served with chermoula 8

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sea tapas

Gambas

pan seared prawns with your choice of chermoula, kale pesto, or al ajillo 15

Mejillones

P.E.I. mussels steamed in your choice of red curry cream, truffle rosé, or fennel sambuca cream 8

Calamares

grilled & stuffed calamari with chorizo, basil, parmesan, goat cheese, baby spinach, black olives, truffle rosé 16

vegetarian tapas

Naan

kale pesto, grilled eggplant, sundried tomato, olives, Havarti, balsamic glaze 9

Patatas Pieleas

potato skins with caramelized onions, provolone, chives, house made boursin cheese 8

Roasted Beet Bruschetta

roasted beets, toasted cumin, rosemary, grilled Portuguese soft roll, crumbled goat cheese, white balsamic glaze 7

Mushroom Fries

spiced pecan crusted portobello mushroom with blueberry aioli 7

bistek

served with smoky whole grain dijon mustard, crispy onion straws, Portuguese soft roll
add ~ setas al ajillo (wild mushrooms in garlic) 6

8oz New York Sirloin 20

(seasoned & sliced thin)

5oz Speck Wrapped Beef Tenderloin 22

(seasoned & sliced thin)

Half Rack of Pecan Crusted Lamb Lollipops 30

SAUCES

chermoula 2.5 - peppercorn sauce 2.5 - cambazola cream 3 - cabernet sauce 3

libations

Red Sangria - 11



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