

URBANE



Sean Hogarty
Restaurant Manager

Tomas Ortiz
Chef de Cuisine

20% service charge will be added to all checks, and 100% of the service charge is distributed to the service personnel. Additional gratuity is at the guest's discretion.

⊗ Indicates gluten free menu items. Additionally we offer gluten free bread and crackers if substitution is desired

*The King County Health Department wants you to know: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

BRUNCH

Eggs

ALL ITEMS COME WITH BREAKFAST POTATOES AND CHOICE OF TOAST

SUBSTITUTE A SIDE OF FRUIT FOR \$2

ADD HILL'S APPLEWOOD SMOKED BACON, PORK SAUSAGE OR ULI'S CHICKEN AND APPLE SAUSAGE FOR \$5

Bacon and Three Cheese Scramble 14. ⊗

Hill's Bacon, Scallions, Beecher's Cheddar, Campfire Jack, Tillamook Cheddar

Egg White Mushroom Scramble 15. ⊗

Foraged Mushrooms, Goat Cheese, Local Kale, Sweet Peppers

Two Cage Free Eggs, any style* 15. ⊗

Hill's Applewood Smoked Bacon

Ballard Omelette 16. ⊗

House Smoked Salmon Cream Cheese, Chives

Classic Benedict* 16.

Hill's Canadian Bacon, House Béarnaise, Breakfast Potatoes

Dungeness Crab Benedict* 19.

Spinach, House Béarnaise, Breakfast Potatoes

Specialties

Tonnemaker Roasted Apple Pancakes 14.

Two Buttermilk Pancakes, Cinnamon Roasted Apples, Candied Pecans, Spiced Whipped Cream

Irish Cream French Toast 15.

House-made Victrola Coffee Syrup, Cinnamon Whipped Cream, Kukuruzza Seattle Style Popcorn

Biscuits and Gravy 16*.

Pork Sausage Gravy, Two Eggs Any Style, Breakfast Potatoes

House Gravlax 15*.

Dill Pickled Onions and Cucumbers, Salmon Roe, Chive Cream Cheese, Tomato, Toasted Bagel

Steel Cut Oats 9. ⊗

Brown Sugar, Milk, Marionberry Jam

Urbane Continental 13.

Yogurt, Fruit, Croissant, House-made Granola and Honey

Yogurt Bowl 11. ⊗

Ellenos Greek Yogurt, Bananas, Berries, House-made Granola, Honey

Migas 16.

House-made Chorizo and Egg Scramble, Tortilla Strips, Three Cheese Blend, Caramelized Onions, Scallions, Roasted Tomato Salsa, Tortillas

Sandwiches

CHOICE OF SIDE SALAD, SOUP OR HAND CUT SEASONED FRIES

Grass-fed Beef Burger* 15.

100% Washington Ground Beef, 2 Bar Whiskey-Bacon Jam, Blair Creamery Blue Cheese Fondue, Crispy Onions, Wild Baby Arugula, Macrina Potato Bun

Croque Madame 15.

Beecher's Cheddar Mornay, Hill's Ham, Local Potato Bread, Over Easy Egg, Served with Breakfast Potatoes

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

Salads

Grilled Chicken Salad 15.

Spring Mix, Vanilla Maple Vinaigrette, Local Pears, Spiced Walnuts, Carena Cheese, Celery Root Chips

Kale Caesar Salad 12.

Lacinato Kale, Fried Chickpeas, Parmigiano Reggiano, Worcestershire Reduction, Washington Truffle Caesar Dressing

Salmon Cobb Salad* 18.

Grilled Salmon, Romaine Lettuce, Local Tomatoes, Blue Cheese Crumbles, Avocado and Lime Vinaigrette, Fried Sweet Peppers, Chopped Egg

Beverages

Bloody Mary 10.

House-made Bloody Mary Mix, Absolut Vodka, House-cured Beef Jerky Garnish

Mimosa 9.

Orange Juice, Chateau St. Michelle Brut

Irish Coffee 10.

Coffee, Jameson, House-made Whipped Cream