

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 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, breakfast potatoes

**Two Cage Free Eggs, any style\* 15.** ⊗  
Hill's Applewood smoked bacon, breakfast potatoes

**Classic Benedict\* 16**  
Hill's Canadian bacon, Tarragon Béarnaise,  
breakfast potatoes

**Egg White Mushroom Scramble 14** ⊗  
Foraged mushrooms, local kale,  
Briar Rose creamery goat cheese, sweet peppers,  
breakfast potatoes

**Spinach and Mushroom Omelette 15** ⊗  
Foraged mushroom, spinach, Beecher's jack cheese,  
chives, breakfast potatoes

**Crab Benedict 17\*.**  
Dungeness crab, spinach, Tarragon Béarnaise,  
breakfast potatoes

## Specialties

**Tonnemaker Roasted Apple Pancakes 14.**  
Two buttermilk pancakes,  
cinnamon apple compote, candied pecans, spiced  
whipped cream

**Steel Cut Oats 9** ⊗  
Brown sugar, milk, Marion berry jam

**Berry & Ricotta French Toast 15.**  
House made seasonal berry syrup,  
Vanilla Ricotta, seasonal berries

**Urbane Continental 13**  
Ellenos yogurt, house-made granola and honey,  
fruit, croissant

**Biscuits and Gravy 16\***  
Pork sausage gravy, chives, two eggs any style,  
breakfast potatoes

**Yogurt Bowl 11.** ⊗  
Ellenos Greek yogurt, bananas, berries,  
house-made granola, honey

**House Gravlax 15\*.**  
Dill pickled onions & cucumbers, salmon roe,  
chive cream cheese, tomato, toasted bagel

**Migas 16**  
House-made chorizo and egg scramble, corn tortilla  
strips, three cheese blend, onion, salsa roja, flour tortillas

## Sandwiches

CHOICE OF SIDE SALAD, SOUP OR HAND CUT  
SEASONED FRIES

**Grass-fed Beef Burger\* 18**  
100% Washington ground beef, Hill's Bacon,  
Beecher's cheddar, wild arugula  
confit garlic aioli, Macrina Pretzel Bun

**Croque Madame 15.**  
Beecher's Flagship cheddar mornay, Hill's ham, Macrina  
bakery potato bread, over easy egg

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

## Salads

**Market Green salad 10**  
Mixed greens, fennel, carrot, radish, herbs, aged sherry  
vinaigrette

**Caesar Salad 12** ⊗  
Mixed romaine, marinated anchovies,  
Parmigiano Reggiano, Caesar dressing, crouton

**Cobb Salad 14**  
Romaine lettuce, tomatoes, Cascadia Creamery bleu  
cheese, Hill's bacon, cucumber, egg, avocado- lime  
vinaigrette

**Add to any salad**  
6 oz. Flatiron Steak\* 10, 6 oz. Chicken 5 or 6 oz. Salmon\* 7

## 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