

URBANE



Nate Parnell
Chef de Cuisine

DINNER

SALADS

Local Charcuterie and Cheese

3[13.]/5[19.]/7[25.]

Local Charcuterie Selection:

Salumi Salami Hot Soppressata
Olympic Provisions Pork Pate
Olympic Provisions Mortadella
Salt Blade Seattle Stick

Local Artisan Cheese:

Cascadia Creamery Glacier Blue
Briar Rose Creamery Carena
Jacob's Creamery Bloomy

House-made Seattle Cider Mustard, Toasted Almonds
Fruit Jam, Croccantini Crackers, Tonnemaker Apple

kale Caesar salad 12.

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

Beets, beets, beets 10.

Marinated Beets, Pistachio Butter,
Seastack Cheese, Beet Puree,
Wild Arugula, Beet Shoots

Summer Salad 11.

Spring Mix, Washington Cherry Vinaigrette,
Shaved Fennel, Watermelon Radish,
Toasted Hazelnuts, Sleeping Beauty Cheese

Wedge salad 12.

Baby Iceberg Lettuce, Brûléed Cascadia
Creamery Blue Cheese, Grape Tomatoes,
Pickled Shallots, Candied Hill's Bacon,
House-made Buttermilk Dressing

STARTERS

chicken Wings 12.

Sambal and Ginger Sauce,
Toasted Sesame Seeds, Pickled Veggies
Soy Sauce Buttermilk Dressing

Mac n' cheese 10.

Beecher's Cheddar Cheese Sauce,
Cavatappi Pasta, Herbed Breadcrumbs
(Add Short Ribs, Mushrooms, or Bacon [\$3] Crab [\$5])

urbane Poutine 10.

House Cut Fries, Chicken Gravy,
Beecher's Cheese Curds
(Add Short Ribs, Mushrooms, or Bacon [\$3] Crab [\$5])

short rib Sliders 10.

Red Wine Braised Short Ribs,
Caraway Pickled Cabbage,
Horseradish Cream

Pork belly 12.

Peanut Butter Mousse,
Braised Carlton Farms Pork Belly,
Espresso Crumble, Grape Gelée

house-made Soup 7.

Creamy Tomato
Farmer's Market Soup of the Day

dungeness Crab cakes 14.

Shoestring Potatoes,
Apple-Red Cabbage Coleslaw,
Tartar Sauce

smoked Candied Salmon 11.

Maple Syrup - 2bar Whiskey Cured,
Whipped Chive Cream Cheese

fried beecher's cheese Curds 10.

Herb - Panko Breaded Curds,
Smoked Tomato Coulis

ENTREES

smoked Duck breast 27.

Coffee-Cherry Reduction, Grilled Asparagus,
Duck Confit Brown Butter Crepes, Pickled Ramps

organic Tofu 22.

Vashon Island Tofu, Fennel Pollen, Carrot Puree,
Braised Carrots, Asparagus - Fennel Slaw,
Minus 8 Vinegar Reduction

grilled Salmon 26.

Market PNW Salmon, Charred Pea Vines, Pea Shoots,
Pea Puree, Herbed Wild Rice Pilaf, Preserved Lemon

cascade hops Pork Tenderloin 24.

Sauteed Garlic Scapes, Local Legumes,
Briar Rose Chèvre - Barley, Dandelion Pesto,
Candied Pork Belly, Honey - Grapefruit Reduction

grass-fed Burger 18.

100% Washington Ground Beef, 2bar Whiskey-Bacon Jam,
Rogue Creamery Blue Cheese Fondue, Crispy Onions,
Wild Arugula, Seasoned Fries, Macrina Bakery Potato Bun

center-cut Ribeye 32.

Gebbers Cattle All Natural Beef,
Mashed Yukon Potato, Smoked Summer Squash,
Black Garlic Butter, Crispy Onions

wild mushroom Risotto 20.

Locally Foraged Mushrooms,
Walla Walla Onions, Parmigiano Reggiano,
Tonnemaker Apple -Pickled Shallot Slaw

Fish and chips 18.

Hale's Ales Kolsch Battered Cod,
Horseradish Tartar Sauce, Seasoned Fries

lemon brined Chicken 22.

Cream Cheese Polenta, Charred Okra, Tonnemaker
Summer Squash, Heirloom Tomato, Marjoram Butter

pnw Seafood Bounty 29.

Salt Blade Chorizo, Penn Cove Mussels,
Alaska Weathervane Scallops, Manila Clams,
Total Domination IPA, House-made Squid Ink Cavatelli,
Macrina Bakery Focaccia

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.

*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.