

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
Cascadia Creamery Sleeping Beauty
Jacob's Creamery Bloomy

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

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.

Licorice Fern Yogurt, 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 washington Salmon 26.

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

cascade hops Pork Tenderloin 24.

Fiddlehead Ferns, Briar Rose Chèvre - Barley,
Devil's Club Pesto, Candied Pork Belly,
Honey - Grapefruit Reduction

grass-fed Burger 18.

100% Washington Ground Beef, Campfire Cheese,
Crispy Onions, Pickled Peppers, Roasted Garlic Aioli,
Wild Arugula, Seasoned Fries, Macrina Bakery Potato Bun

center-cut Ribeye 32.

Gebbers Cattle All Natural Beef,
Mashed Yukon Potato, Smoked Brussels Sprouts,
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

seared young Chicken 22.

Walla Walla Onion Soubise, Citrus Glazed Squash,
Tonnemaker Apple - Pickled Shallot Slaw,
Vanilla-Honey Mustard

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.