

Starters/Small Plates

- Selection of Artisan Cheeses *I selections will vary* . . . 14
Beef Tenderloin "Nachos" *I pickled onion-jalapeno relish I shiner bock cheese sauce* . . . 9
Chicken & Green Chile Flautas *I avocado-green tomato salsa I goat cheese crema* . . . 9
Spicy Szechwan Wings *I buttermilk blue cheese dressing* . . . 8
Shrimp Cake and Fried Green Tomato *I roasted corn-black bean salsa I smoked pepper aioli* . . . 11
Fire Roasted Chile Pimento Cheese *I grilled flat bread* . . . 9
Caramelized Vidalia Onion Dip *I yukon gold potato chips* . . . 6
Spicy Tomato-Cilantro Soup *I crostini I chive oil* . . . 5/8

Salads

add chicken . . . 4 *I add shrimp* . . . 6

- Arugula and Asparagus Salad *I shaved parmigiano I citrus caesar dressing* . . 7/11
Mixed Green Salad *I shaved red onion I grape tomatoes I candied walnuts I balsamic vinaigrette* . . . 6/10
Caesar Salad *I romaine I spiced croutons I shaved parmigiano I southwestern caesar dressing* . . . 6/10
Iceberg Wedge *I pork cracklings I grape tomatoes I buttermilk blue cheese dressing* . . . 6/10

Pizza/Pasta/Sandwiches

- Classic Margherita Pizza *I oven roasted tomatoes I basil I mozzarella* . . . 10
Roasted Chicken & Caramelized Onion Pizza *I goat cheese I sundried tomatoes I rosemary* . . . 12
Grilled Shrimp & Red Pepper Pesto Pizza *I shaved red onion I julienne peppers I goat cheese* . . . 15
Bradley's Sausage & Mushroom Pizza *I caramelized onions I mozzarella I honey drizzle* . . . 15
Linguini with Smoked Sausage Ragout *I bradley's sausage I tomatoes I onions I parmesan* . . . 12/18
Farfalle & Grilled Chicken *I pine nuts I tomatoes I caramelized onions I spinach I goat cheese* . . . 12/18
South Texas Antelope Burger *I baby spinach I tomato I grilled red onions I chipotle ketchup* . . . 11
served with french fries
Grilled Chicken Breast Sandwich *I caramelized onions I mozzarella I rosemary aioli* . . . 9.5
served with side mixed green salad

Entrées

- Chile Glazed Salmon *I mixed vegetable-linguini stir fry I sweet chile-ponzu sause* . . . 21
Antebellum Cornmeal Crusted Catfish *I sautéed spinach I texas caviar I tabasco tartar sauce* . . . 18
"Low Country" Shrimp & Scallops *I creamy grits I asparagus I roasted corn I mushroom ragout* . . . 24
Eggplant "Lasagna" *I zucchini I roasted peppers I oven dried tomatoes I heirloom tomato sauce* . . . 16
Grilled South Texas Antelope *I haricot verts I french fries I red wine shallot reduction* . . . 32
Peppercorn Crusted Filet *I olive oil poached fingerling potatoes I asparagus I blue cheese fritter* . . . 31



Urbane

Executive Chef/Owner: Bruce Pollett

General Manager/Owner: Pam Pollett

Sous Chef: Donny Chatman

Please inform your server of any dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

a \$4 charge will be added for split plates a 20% gratuity will be added for parties of 6 or more