

Raw Bar Menu

Chef's daily selection of oysters \$2 each or \$16 per dozen
Served with classic cocktail sauce, mignonette and lemon wedges

***Oysters are \$1 each from 5-7pm daily!**

Maryland style sweet georgia white prawns 6 for \$12

Small Plates

Portuguese kale stew cannellini beans, creamer potatoes, sweet georgia prawns, chorizo 11

Curried kobocho squash soup
almond coconut foam, crushed almond biscotti, toasted pumpkin seeds 9

Organic greens grape tomatoes, tarragon vinaigrette 7

Tuscarora farms beet salad
laura chenel goat cheese foam, candy striped beet chips, baby mizzuna 9

Roasted mushrooms garlic, sherry, parsley 8

Haricot vert and heirloom tomato salad
pineapple mint, toasted pine nuts, champagne vinaigrette 11

Laughing bird shrimp salad
mache, radishes, mixed herbs, warm spanish chorizo vinaigrette 13

Bacon wrapped dates stuffed with goat cheese 9

Seared hudson valley foie gras peanut butter french toast and concord grape coulis 15

Focaccetta red onions, sicilian pistachios, parmigiano reggiano, rosemary 10

Ahi tuna tartare 61 degree egg, warm applewood smoked bacon and banylus sherry vinaigrette with crispy house made fennel crackers 15

Seared diver sea scallops braised oxtails and beluga lentils 13

Grilled skirt steak piquillo peppers and salsa verde 12

Sautéed sweet georgia white prawns with olive oil, garlic and herbs 12

PEI mussels white wine, shallots, garlic and parsley 9 / 14

Pizza

Bianco red onions, sicilian pistachios, parmigiano reggiano, rosemary 13

Margherita buffalo mozzarella, basil and san marzano tomato sauce 13

Salsiccia sopressata, cipollini onions, spicy sausage, taggiasche olives, grilled artichoke 14

Affumicato smokey blue cheese, caramelized vidalia onions, applewood smoked bacon 14

Cheese and Charcuterie

3 for 9 4 for 12 5 for 14

Served with quince paste and cinnamon raisin toast or flatbread

Goat's milk	- humboldt fog, USA	Charcuterie	- fra mani salumi-USA
Cow's milk	- green hill, USA		- beleasse speck- USA
	- smokey blue, USA		- mortadella-ITA
	- serena, USA		- bresola-USA
Sheep's milk	- manchego, SP		- prosciutto de parma-ITA
	- idiazabal, SP		

House made chicken liver mousse passion fruit mostarda and grilled crostini 14

**Parties of 8 or more may be on one check with a 19% service charge*

Executive Chef: Alexander Bollinger

Classics

Collins, 11

Belvedere vodka or tanqueray gin, powdered sugar, lemon juice, club soda, lemon and cherry garnish

Test Pilot, 13

Flor de cana 7 yr rum, myers dark rum, velvet falernum, cointreau, pernod, angostura bitters, lime juice

Sazerac 13

woodford reserve, lucid absinthe, peychaud's and angostura bitters, simple syrup

Dark and Stormy 12

gosling's black seal rum, ten cane rum, ginger beer, fresh lemon

Gin Fizz, 14

Hendrick's gin, powdered sugar, egg white, soda water, crème de violette

Bebbo 12

plymouth gin, honey, fresh lemon, orange juice

Urbana Originals

Buffalo Cider 12

zubrowka buffalo grass vodka, apple juice, ras el hanout dried apple

Spici-tini 11

serrano-infused absolut vodka, mango puree, simple syrup, fresh lemon

Sedosa Suave, 13

Patron silver tequila, licor 43, clove syrup, lime juice, club soda

Nightcap 12

earl grey-infused (ri)¹ rye whiskey, st. germain elderflower, muddled orange, angostura and orange bitters

Poinsettia 11

montelliano prosecco, gran marnier, pomegranate juice

Urbana Gimlet 11

tanqueray ten gin, lime and grapefruit juice, basil simple syrup

Beer

Miller lite	5
Corona light	6
Amstel light	6
Heineken	6
Peroni	6
Estrella galicia	6

Single Malt

Macallan 12 year	13
Benraich 15 year	20
Campbeltown 10 year	14
Glenlivet 12 year	14
Hazelburn 8 year	20
Bruichladdich Rocks	16
Bruichladdich Peat	16
Bruichladdich 15 year	20

American Microbrews

Bear Republic Racer 5 IPA, CA	7
Lagunitas Pils, CA	7
Great Lakes Eloit Ness Amber, OH	7
Duck Rabbit Porter, NC	7
Peak Organic Nut Brown Ale, ME	7
JK's Scrumpy Organic Cider, MI (22oz)	13

Aperitif Hour

4-7 pm daily

Beer \$4

Peroni

Estrella Galicia

Sparkling wine \$5

Daily selection

White wine \$5

Daily selection

Red wine \$5

Daily selection

Pizza \$8

Bianco red onions, sicilian pistachios, parmigiano reggiano, rosemary

Margherita buffalo mozzarella, basil, san marzano tomato sauce

Affumicato smokey blue cheese, carmelized vidalia onions, applewood smoked bacon

Focaccetta red onions, sicilian pistachios, parmigiano reggiano, rosemary