

## 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!**

## Small Plates

---

- Morel mushroom bisque** crispy garlic chips, chive blossoms 11  
**Smoked tomato and cannellini bean soup** fried goat cheese 9  
**Organic greens** grape tomatoes, tarragon vinaigrette 7  
**Boston bibb salad** roasted beets, radishes, shaved asparagus, lemon dill vinaigrette 9  
**Fava bean salad** watermelon, mint, ricotta salata 11  
**Asparagus salad** crispy 4 minute egg, prosciutto, truffle vinaigrette 13  
**Roasted mushrooms** garlic, sherry, parsley 8  
**Bacon wrapped dates** stuffed with goat cheese 9  
**Focaccetta** red onions, sicilian pistachios, parmigiano reggiano, rosemary 10  
**Burrata** panzenella salad, fried eggplant, tomato agrodolce 11  
**Hirimasa crudo** carrots, english peas, lemon oil, peas shoots 14\*  
**Seared diver sea scallops** fava beans, yellow curry cream 13  
**Grilled skirt steak** piquillo peppers, salsa verde 12  
**Braised pork belly** cantaloupe, sherry gastrique 12  
**PEI mussels – your choice of sauce 9 / 14**  
white wine, shallots, garlic, fines herbs  
saffron, tomato, spanish chorizo  
applewood smoked bacon, fennel, cream

## 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

<b>Goat's milk</b>	- midnight moon, USA	<b>fra'mani salumi-USA</b>
<b>Cow's milk</b>	- oma, USA	<b>beleasse speck- USA</b>
	- pt. reyes blue, USA	<b>mortadella-ITA</b>
	- amish cheddar, USA	<b>bresaola -USA</b>
<b>Sheep's milk</b>	- manchego, SP	<b>prosciutto di parma-ITA</b>
	- rossellino, IT	

**\*Served with quince paste and  
cinnamon raisin toast**

**\*Served with flatbread**

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

***Executive Chef: Alexander Bollinger***

*Please advise your server of any food allergies prior to ordering.*

*\*Consuming raw or undercooked items may increase  
your chances of having a foodborne illness\**

### Classics \$13

**Collins**

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

**Hemingway Daquiri**

Ten cane rum, fresh lime, grapefruit, simple syrup, luxardo maraschino

**Sazerac**

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

**Ramos Gin Fizz**

Tanqueray ten gin, lime, lemon, simple syrup, orange flower water, cream, egg white, soda

**El Diablo**

partida blanco tequila, crème di cassis, lime juice, ginger beer

**Aviation**

plymouth gin, luxardo maraschino, crème di violette, lemon juice

---

### Urbana Originals \$12

**Short Fuse**

Flor de cana 7yr rum, ginger liqueur, jk scrumpy organic hard cider, pineapple, housemade chile-lime bitters

**Spici-tini**

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

**Far Land Fare**

sub rosa saffron vodka, hangar one kaffir lime vodka, lime juice, cilantro serum, coconut water ice

**Kentucky Picnic**

Bulleit bourbon, muddled peaches, sweet corn puree, vanilla-cream reduction

**Nightcap**

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

**Glass Slipper**

Ketel one, ice wine, white grape juice, prosecco, frozen grapes

**Plum Rickey**

Hendrick's gin, housemade plum-rosemary preserves, lime juice, pluot juice, club soda

---

### Aperitif Hour

4-8pm daily

<b>Beer \$4</b>	<b>Sparkling wine \$5</b>	<b>White wine \$5</b>	<b>Red wine \$5</b>
Shiner Hefeweizen Estrella Galicia	Montelliana Prosecco	Daily selection	Daily selection

Ask about our daily cocktail special

### 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

### Small Plates \$5

Available from 5-8pm

**Brandade** stuffed piquillo peppers

**Duck meatballs** with anson mills polenta

**Crab beignets** with yellow corn, scallions and remoulade

**Falafel** with pickled red onions and tahini

**Crispy seafood rolls** with green curry aioli

Daily selection of oysters available for \$1 each\*

*Please advise your server of any food allergies prior to ordering.*

*\*Consuming raw or undercooked items may increase your chances of having a foodborne illness\**