

late winter

"through an eclectic and approachable brasserie – style menu, urbana embodies mediterranean hospitality by celebrating the culinary traditions of northern Italy and provence" - john critchley, executive chef

small bites

<i>olives marinated, lemon, bay leaf</i> . 5
<i>oyster* dressed with passion fruit, citron and yellow pepper (individually).....</i> 2.70
<i>"beer" nuts candied peanuts with sour cream and onion spice</i> 3
<i>beef tongue grilled with charred cauliflower and lemon mayonnaise.....</i> 7
<i>calamari crisp calamari, spicy tomato sauce</i> 9
<i>arancini fried wild mushroom risotto with raclette fondue.....</i> 9
<i>pork ribs juniper caramel, scallions... </i> 8
<i>foie brat house made foie gras sausage with soubise onion, cider, herbs.....</i> 7
<i>escolar blackened escolar with olive oil, oregano and citrus.....</i> 9

vegetable and grains

<i>brussel sprouts olive oil, sea salt</i> 6
<i>polenta creamy white corn polenta, piave</i> 7
<i>vegetables grand mere baby vegetables, guanciale, duck fat and herbs</i> 8
<i>roasted beets red and yellow beets, grapeseed oil and Sicilian pistachio</i> 7

cured meats and charcuterie

with handmade lavash, cornichons and mustards

<i>duck prosciutto, house made</i> 8
<i>head cheese, house made</i> 7
<i>serrano ham, SPA</i> 9
<i>hot coppa, CA</i> 6
<i>finocchiona, CA</i> 7
<i>speck, ITA</i> 8
<i>lomo, VA</i> 7
<i>3 selection</i> 18
<i>5 selection</i> 25

cheeses

served with quince and raisin walnut toasts

<i>brillat savarin, FRA</i> 9
<i>piave vecchio, ITA.....</i> 6
<i>pecorino brillo chianti, ITA</i> 10
<i>idiazabel, SPA</i> 8
<i>ibores, SPA</i> 7
<i>montenebro, SPA.....</i> 10
<i>appalachian, USA.....</i> 9
<i>mountaineer, USA.....</i> 10
<i>bayley hazen blue, USA.....</i> 9
<i>3 selection</i> 19
<i>5 selection</i> 27

wood stone pizzas

"market" pizza

<i>gathered from the farmers' market each week - the best of the season's ingredients</i> mp
<i>margherita mozzarella, basil, tomato</i> 13
<i>salsiccia sopressata, onion, taggiasche olives, artichokes, italian sausage</i> 16
<i>four cheese pecorino, fresh goat, gorgonzola, parmesan, caramelized onions.....</i> 15

starters

<i>carrot soup roasted carrots, sumac berry and turmeric with aged cheese crisp</i> 9
<i>tuna marinated "pole caught" yellowfin tuna, blood orange, soy and smoked paddlefish caviar</i> 14
<i>foie gras torchon of foie gras with beet juice, fresh grated horseradish and hibiscus pickled cherries.....</i> 16
<i>field greens baby mixed field greens, bucherone du chevre, aged red wine vinaigrette and candied walnuts.....</i> 9
<i>shellfish warm stew of calamari, shrimp, clams and mussels, coconut and citrus broth.....</i> 15
<i>scallops seared sea scallops, pickled beech mushrooms and black garlic scented salsify purée</i> 16

pastas

<i>tortelloni ricotta filled pasta tossed in brown butter, sage, preserved lemon, finished with aged balsamic vinegar and parmigiano reggiano</i> 19
<i>gnocchi potato dumplings with bolognese sauce, thyme and olive oil</i> 20
<i>fettuccine egg pasta in a intensely spicy blue crab ragout, chili threads and marjoram</i> 25
<i>pappardelle squid ink pasta tossed with maine lobster tail, lobster roe and chartreuse.....</i> 29
<i>cannelloni braised beef short rib filled pasta with leeks, reglisse and truffle pecorino</i> 22

sea

<i>arctic char seared arctic char over roasted parsnip puree, salsa verde and kumquats</i> 25
<i>swordfish grilled loin with lentils du puy, parsley, lemon and peppercorn oil</i> 27
<i>cacciucco spicy seafood stew of bass, calamari, shrimp, clams and mussels with roasted pepper rouille and tomato shellfish broth</i> 28
<i>market fish grilled local, sustainably caught fish, olive oil poached potato and romesco.....</i> MP

land

<i>rabbit en gibelotte, braised in white wine with wild burgundy snails, farro and bay leaf topped with a salad of shaved vegetables and olive oil</i> 26
<i>lamb slow braised lamb shank with passilla chili, ras el hanout over risotto milanese finished with epoise cheese</i> 31
<i>roast chicken organic chicken breast with braised leg, eggplant caponata with harissa, honey pine nuts and tomato</i> 21
<i>venison seared leg of venison coated in espresso bean, Japanese sweet potato puree braised greens and pickled crosnes</i> 28
<i>sirloin grilled creekstone sirloin, new potatoes, herb puree, whipped lardo and bone marrow</i> 30

Please advise your server of any and all food allergies prior to ordering. *Items are cooked to order and consuming raw or undercooked meats and seafood increases your chance of having a foodborne illness.

Parties of eight or more may be on one check with a nineteen percent gratuity charge