

# B.uild Y.our O.wn B.ellini

\$11 Bottomless or \$7 each

Choose a sparkling wine and a fruit flavor or liqueur:

## Sparkling Wine

### Montelliana Prosecco

Made from 100% prosecco in Veneto, this wine has a light fruity nose with a dry and balanced finish.

### Francois Montand Rosé

This light fruit forward rosé has a nose of cherry, strawberry and apricot.  
It is made from 100% Pinot Noir grapes in France.

### Spruce Goose non-alcoholic sparkling juice

Our non-alcoholic sparkler is made from 100% Pinot Noir juice in the Willamette valley.

## Fruits & Purees

Orange Juice  
Pineapple Juice  
Cranberry Juice  
Grapefruit Juice

Mango purée  
Passion Fruit purée  
Strawberry purée  
Peach purée

## Liqueurs

### Domaine Canton Ginger

Hand made in the heart of the Cognac region in France,  
Domaine Canton makes a unique liqueur using fresh baby Vietnamese ginger.

### St. Germain Elderflower

Elderflower liqueur adds an elegant and subtle flavor to your sparkling wine.  
This one is made from hand picked elderflowers in the foot of the French alps.

### Crème de Cassis

A traditional Kir Royale is sparkling wine with crème de cassis.  
This black-current liqueur adds a sweet flavor that compliments sparkling wines well.

### Licor 43 Vanilla

A traditional Spanish liqueur, Licor 43 boasts 43 ingredients including vanilla, herbs, citrus and juices.

## Soup and Salad

### Portuguese kale stew

cannellini beans, creamer potatoes, sweet georgia white prawns and chorizo 11

### Yellow tomato gazpacho

fennel crusted croutons and cucumber foam 8

### Cucumber crudo

Tuscarora farms poohana keena cucumber crudo with local baby fennel and red onions 11

### Organic greens

grape tomatoes and tarragon vinaigrette 7

### Tuscarora farms beet salad

goat cheese mousse and minus eight vinegar 8

## Eggs and things

### Veggie nest

two poached eggs, red peppers, bean sprouts, asparagus and field greens 11

### Urbana benedict

avocado, tomatoes and lemony hollandaise 13

### Smoked salmon

toasted bagel and traditional garnish 13

### Eggs any style

rustic potatoes and choice of applewood smoked bacon or country sausage 11

### Steak and eggs

poached eggs, grilled skirt steak, rustic fries, salsa verde and ricotta salata 15

## Omelettes

### Lyonnaise

gruyère, spinach, caramelized onions and tomatoes topped with béarnaise sauce 12

### Three cheese

fontina, pepper jack and aged gouda 10

### St. tropez

chicken sausage, red peppers, roasted crimini mushrooms and arugula 12

## From the griddle

Pancakes 9

Challah french toast 11

Belgian waffles 12

*served with strawberry compote and vermont maple syrup*

## Sides

Seasonal fruit 6

Yogurt, plain or flavored 5 add berries 2

Rustic potatoes 3

Two eggs any style 6

Applewood smoked bacon or country sausage 4

Chef's selection of baked goods 3

Toast: whole wheat, sourdough or rye 2

Bagel and cream cheese 5

## Grains and cereals

Selection of cereals 6

Organic steel cut oatmeal 8

House made granola

with yogurt and seasonal berries 9

## Juice, coffee and tea

Fresh juices 4.25

Whole, 2%, skim or soy milk 3.95

Espresso 3.50

Cappuccino or latte 4

Variety of mighty leaf hot teas 4

Freshly brewed coffee 3.75

Children's menu available upon request

## Sandwiches

(Served with french fries, potato chips or baby greens )

### Italian hoagie

salami, mortadella, sopressata, banana peppers, tomatoes and romaine lettuce 13

### Tomato and watercress panini

balsamic grilled red onions and st. andre triple cream cheese 12

### Prosciutto

fresh mozzarella and baby greens 11

### Avocado BLT

applewood smoked bacon, heart of romaine, tomatoes with buttermilk ranch aioli 11

## Pizza

### Bianco

red onions, sicilian pistachios, parmigiano reggiano, rosemary 13

### Margherita

buffalo mozzarella, basil and san marzano tomato sauce 13

### Salsiccia

fra' mani sopressata, cipollini onions, spicy Italian sausage, taggiasche olives, grilled artichoke hearts 14

### Affumicato

rogue creamery smokey blue cheese, caramelized vidalia onions nueske's applewood smoked bacon 14

### Anatra

house-made duck prosciutto, quail eggs, baby arugula, san marzano tomato sauce 14

## "The Urban Lunchbox"

\$14.95\*

soup or salad of the day

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Selection of any sandwich or personal pizza

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Dessert with coffee to go!

\*\$1 donated to the Arc of DC

## Entrées

**Caesar salad** grana padana, garlic crostini and mediterranean anchovies, 9  
add blue prawns 9 add grilled chicken breast 6

**Steak salad** arugula, frisee, applewood smoked bacon, poached egg, sherry shallot vinaigrette 15

**Tuna nicoise salad** frisée, haricot vert, hard-boiled egg, nicoise olive vinaigrette 16

**PEI mussels** chorizo, roasted peppers, and cream 14

**Eggplant parmigiana** laura chenel goat cheese and crispy shallots 14

**Chicken saltimbocca** braised collards, crimini mushrooms and marsala wine sauce 16

**Cassoulet** cannellini beans, duck confit, garlic sausage 15

**Steak frites** hanger steak, french fries with béarnaise sauce 17

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