

# URBANE RESTAURANT



## BRUNCH

*Urbane's philosophy is simple: good food depends on the freshest ingredients and inspired flavors.*

*With our local twist on global favorites, we strive to take guests on a culinary journey around the world with the familiarity of the Pacific Northwest.*

*Simply put, Urbane offers globally-inspired upscale comfort food.*

*At our restaurant and bar, we feature favorite dishes from across the globe while using local and in-season ingredients. Whether traveling from out of town or popping in from the streets of Seattle, Urbane is a place to enjoy a comfortable meal with family and friends, co-workers and clients or solo for a casual and comfortable yet top-notch meal. Visitors will also revel in the variety of wines and beers from the region along with a seasonal cocktail program, all which complement our food.*

**TOMAS ORTIZ**  
Chef de Cuisine

## EGGS

*Add Hill's Applewood Smoked Bacon, Pork Sausage or Uli's Chicken and Apple Sausage for \$5*

*Substitute Fruit \$2*

### **BACON AND 3 CHEESE SCRAMBLE 14 GF**

Hill's bacon, scallions, Beecher's cheddar, Campfire jack, Tillamook cheddar, breakfast potatoes, choice of toast

### **EGG WHITE MUSHROOM SCRAMBLE 14 GF**

Foraged mushrooms, baby kale, Cypress Grove creamery goat cheese, sweet peppers, breakfast potatoes, choice of toast

### **TWO EGGS, ANY STYLE\* 15 GF**

Breakfast potatoes, choice of Hill's applewood smoked bacon, pork sausage, Uli's chicken sausage, choice of toast

### **SPINACH MUSHROOM OMELETTE 15 GF**

Foraged mushrooms, baby spinach, Beecher's jack cheese, chives, breakfast potatoes, choice of toast

### **CLASSIC BENEDICT\* 16**

Hill's Canadian bacon, poached local egg, tarragon béarnaise, breakfast potatoes

### **CRAB BENEDICT\* 17**

Dungeness crab, poached local egg, spinach, tarragon béarnaise, breakfast potatoes

### **AVOCADO TOAST 14**

Avocado spread, asparagus, heirloom tomato, arugula, radish avocado and lime vinaigrette, on wheat toast served with two eggs any style

## SALADS

### **MARKET GREEN SALAD 10 GF**

Mixed greens, fennel, carrot, radish, herbs, aged sherry vinaigrette

### **COBB SALAD 14 GF**

Chopped romaine and butter lettuce, cherry tomatoes, Cascadia creamery bleu cheese, Hill's bacon, cucumber, hardboiled egg, lime and avocado vinaigrette

### **CAESAR SALAD 12**

Mixed romaine, marinated anchovies, Parmigiano Reggiano, Caesar dressing, crouton

*Add to any salad*

*6 oz. Flatiron Steak\* 10, 6 oz. Chicken 5 or 6 oz. Salmon\* 7*

## SANDWICHES

*Choice of side salad, soup or hand cut seasoned fries*

### **GRASS-FED BEEF BURGER\* 18**

100% Washington ground beef, Hill's Bacon, Beecher's cheddar, organic arugula confit, garlic aioli, Macrina Pretzel Bun

### **CROQUE MADAME 15**

Beecher's Flagship cheddar mornay, Hill's ham, Macrina bakery potato bread, over easy egg

*Gluten free bread available upon request*

## BEVERAGES

### **BLOODY MARY 10**

House-made Bloody Mary Mix, Smirnoff Vodka, House-cured Beef Jerky Garnish

### **MIMOSA 9**

Orange Juice, Domaine St. Michelle Brut

### **IRISH COFFEE 10**

Freshly brewed coffee, Jameson, House whipped cream

## SPECIALTIES

### **HOUSE BUTTERMILK PANCAKES 14 V**

Two buttermilk pancakes, strawberry and rhubarb compote, candied pistachio crumble, vanilla cream

### **BERRY & RICOTTA FRENCH TOAST 15 V**

House made seasonal berry syrup, vanilla ricotta, seasonal berries

### **BISCUITS AND GRAVY\* 16**

Pork sausage gravy, house made biscuit chives, two eggs any style, breakfast potatoes

### **LOCAL SMOKED SALMON\* 15**

Chive cream cheese, heirloom tomato, pickled shallots, capers, toasted bagel

### **STEEL CUT OATS 9 GF/V**

Brown sugar, milk, marionberry jam

### **URBANE CONTINENTAL 13 V**

Ellenos Greek yogurt, house-made granola and honey, fruit, croissant

### **YOGURT BOWL 11 GF/V**

Ellenos Greek yogurt, bananas, berries, house-made granola, honey

### **MIGAS 16**

House-made chorizo and egg scramble, corn tortilla strips, three cheese blend, scallions, caramelized onion, salsa roja, flour tortillas

*GF - Indicated gluten free menu items. Additionally we offer gluten free bread and crackers if substitution is desired.*

*\* The King County Health Department wants you to know: Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% service charge will be added to all checks, and 100% of the service charge is distributed to the service personnel. Additional gratuity is at the guest's discretion.*