

URBANE RESTAURANT



BREAKFAST

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 for \$2

AVOCADO TOAST 14

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

BACON AND THREE CHEESE SCRAMBLE* 14 GF

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

TWO CAGE FREE EGGS ANY STYLE* 15 GF

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

SPINACH AND MUSHROOM OMELETTE 15 GF

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

OLYMPIC OMELETTE 18 GF

Dungeness crab, caramelized onions, Campfire jack cheese, sweet peppers, breakfast potatoes, choice of toast

SPECIALTIES

CLASSIC BENEDICT* 16

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

CRAB BENEDICT* 17

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

BISCUITS AND GRAVY* 16

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

MIGAS 16

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

SHAKSHUKA 15

Heirloom tomato, bell peppers, onions, za'atar spice, two eggs, cilantro, flatbread

LOCAL SMOKED SALMON* 15

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

SWEETS

HOUSE BUTTERMILK PANCAKES 14

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

BERRY & RICOTTA FRENCH TOAST 15

House made seasonal berry syrup, vanilla ricotta, seasonal berries

A LIGHTER CHOICE

STEEL CUT OATS 9 GF

Brown sugar, milk, marionberry jam

URBANE CONTINENTAL 13

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

YOGURT BOWL 11 GF

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

ASSORTED CEREALS 7

Organic Kashi cereal, House made granola Cheerios, Raisin Bran, Special K

FRUIT PLATE 10 GF

Seasonal fruit selection

BEVERAGES

FRESH BREWED STARBUCKS CAFÉ ESTIMA

Coffee 3.5 / Latte, Cappuccino, Americano 4

SMOOTHIE 8 GF

Ellenos Greek Yogurt, berries, banana, orange juice

SELECTION OF 'TEALEAVES' TEAS 4-5

Earl Grey, Organic Breakfast, Tangerine, Life Through Water, Chamomile Organic Health and Well Being

ORANGE OR GRAPEFRUIT JUICE 5

Cranberry, Tomato

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

* 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.