

URBANE RESTAURANT



LUNCH

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

SALADS

TABBOULEH SALAD 14 V
Bulgur wheat, parsley, oregano, cucumber, heirloom tomato, za'atar spiced Ellenos yogurt, mint, lemon and tahini dressing

CAESAR SALAD 12
Mixed romaine, marinated anchovies, Parmigiano Reggiano, Caesar dressing, crouton

MARKET GREEN SALAD 10 GF/VEGAN
Mixed greens, asparagus, heirloom tomato, 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

GRAIN SALAD 12 VEGAN
Mixed grains, grilled asparagus, marinated cherry tomato, grilled sweet corn, arugula, lemon vinaigrette

Add to any salad
6 oz. Flatiron Steak* 10 / 6 oz. Chicken 5
6 oz. Salmon* 7

SPECIALTY

HOUSE-MADE SOUP 6/9
Tomato bisque or Market soup of the day

SALMON CHOWDER 8/12
Skuna bay salmon, Yukon potatoes, carrots, onions, celery, herbs, creamy broth

RIGATONI BOLOGNESE 12
100% Washington beef Bolognese, house ricotta cheese, parmesan, micro basil

FISH AND CHIPS 17
Roger's Pilsner battered cod, hand cut fries, lemon, parsley, Jacobsen's sea salt, house-made tartar sauce

STEAK FRITES 25
6 oz. local flatiron, pomme frites, arugula salad, pickled mushrooms, chimichurri

MAC N' CHEESE 10
House-made Beecher's cheddar cheese sauce, cavatappi pasta, herbed breadcrumbs

(Add Bacon or Short Rib 3, Dungeness crab 5.)

SANDWICHES

Choice of salad, soup or hand cut seasoned fries, Chowder +\$3

GRASS-FED BEEF BURGER* 18
100% Washington ground beef, Hill's bacon, Beecher's cheddar, organic arugula, confit garlic aioli, Macrina pretzel bun

EMERALD CITY GRILLED CHEESE 15
Toasted potato bread, Beecher's cheddar, Hill's ham, Mama Lil's peppers, chives

PASTRAMI REUBEN* 16
House molasses pastrami, Macrina rye bread, 1000 Island, house sauerkraut, Mt. Townsend Creamery Campfire Cheese

HOUSE ROASTED TURKEY WRAP* 16
Lemon brined turkey, Mama Lil's aioli, arugula, pickled red onions & cucumbers, tomato, bacon, avocado

SUNRISE VALLEY GRILLED CHICKEN SANDWICH* 14
Basil pesto, mixed greens, heirloom tomato, Beecher's jack cheese, Macrina ciabatta bun

HOT SMOKED SALMON CLUB* 16
Hot smoked Skuna Bay salmon salad, Hill's bacon, avocado, butter lettuce, tomato, toasted Macrina wheat bread

THREE CHEESE GRILLED CHEESE 12 V
Macrina bakery potato bread, Beecher's flagship cheddar, Mt. Townsend Creamery Campfire, Tillamook cheddar

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.