

Breakfast

- Cheesy Scrambled Eggs, Brown Sugar Slab Bacon and Traditional Grits 8.75
- Smoked Tomato, Goat Cheese, Avocado Scramble, Brown Sugar Bacon, Traditional Grits 9.95
- 2 eggs any style, Brown Sugar Slab Bacon, Fruit and Traditional Grits 8.75
- Bowl o' Grits: With Brown Sugar, Fresh Fruit and Raisins (Butter and Cream too! Mmm) 6.50
- Fresh Fruit with Yogurt and Cheeses 9.50

Breadless Benny

- Belly Benny: Braised Niman Ranch Pork Belly, Poached Eggs, Spinach, Smoked Ancho Chili Hollandaise 10.95
- Steak Benedict, Prime Hanger Steak, Poached Fresh Eggs, Spinach, Smoked Ancho Hollandaise 11.25
- Portobello Mushroom Benedict, Poached Fresh Eggs, Spinach, Smoked Ancho Chili Hollandaise 10.50

Salads

- Baby Spinach, Warm Sherry Vinaigrette, Bacon Lardon, Medjool Date, Hazelnuts, Goat Cheese, Basil 8.75
- Arugula, Endive and Radicchio Salad, Feta Cheese, Grilled Avo, Grapefruit, Roasted Garlic Vinaigrette 9.
- The Wedge: Ice Berg, Maytag Blue Cheese, Pickled Red Onions, Toasted Pecans 8.50
- Whole Leaf Caesar Salad 8.
With Chicken Breast 10. With Shrimp 12.50

Small Plates

- Pan Roasted Black Mussels, Smoked Tomato Butter 9.
- Sassafras Marinated Skillet Shrimp and Chili Infused White Corn Grit Cakes 8.95
- Sonoma Goat Cheese/Butternut Squash Dip, Pine Nuts, Fresh Cucumber Slices 8.
- Seared Albacore Chop Chop: Avocado, Lime Juice, Cucumbers, Chiles, Spicy Pine nuts, Endive Leaves 8.75

Lunch Type Stuff

- House Burger Pattie, Niman Ranch Ground Chuck, White Cheddar, House Sauce, Grilled Onion, Side Salad 9.25
Add Bacon 2. Mushrooms 2. Avocado 2. or add all three for 4.00
- Broiled Portobello, Herbed Goat Cheese, Arugula, Lemon-Thyme Aioli, Grilled Onion, Tomato, Side Salad 8.95
- Roasted and Shaved Porkloin, Caramelized Fennel, Fontina Cheese, Grain Mustard, Bed of Greens 9.25

Cass's Country Time Lemonade 2.00
Add a fruit puree... 2.50

Fresh Squeezed Mimosa 6.

Mojito Mojo: Fresh Lime, Muddled with Mint, Sugar and Cruzan Rum 7.
or try...Mango, Raspberry, or Strawberry Puree in your Mojito!

"Taylor" Made Bloody Mary 7.

Executive Chef / Owner: Matt Gordon
GM / Owner: Scott Watkins

www.urbansolace.net

Burgers Cooked to the temperature of your liking:
rare / cool and red • **med-rare** / warm red center • **med** / warm pink center • **med-well** / slightly pink center • **well** / no pink

Water is served on request

We do not split plates but are happy to serve family style

An 18% gratuity will be added to parties of 6 or more