



## BLUEGRASS BRUNCH, *GLUTEN FREE*

### BREAKFAST

- Cheesy Scrambled Eggs, Brown Sugar Slab Bacon and Traditional Grits 9.25  
Brandt Farms Beef Cheek Hash, Poached Egg, Smoked Ancho Chili Hollandaise 12.25  
2 eggs any style, Brown Sugar Slab Bacon, Fruit and Traditional Grits 9.25  
Bowl o' Grits: With Brown Sugar, Fresh Fruit and Raisins (Butter and Cream too! Mmm) 7.50  
Spiced Honey Yogurt and House Made Granola with Fresh Fruit 9.50

### BREADLESS BENNY

- Belly Benny: Braised Van de Rose Duroc Pork Belly, Poached Eggs, Spinach, Smoked Ancho Chili Hollandaise 12.  
Steak Benny: Prime Hanger Steak, Poached Fresh Eggs, Spinach, Smoked Ancho Chili Hollandaise 12.  
Portobello Mushroom Benedict, Poached Fresh Eggs, Spinach, Smoked Ancho Chili Hollandaise 11.

### SALADS

- The "Original" Watermelon/Tomato/Cucumber Salad, Pine Nuts, Feta, Currants, Pomegranate Vinaigrette 9.50  
Arugula, Endive, Radicchio, Feta Cheese, Avocado, Grapefruit, Pine Nuts, Roasted Garlic Vinaigrette 9.50  
The Wedge: Ice Berg, Maytag Blue Cheese, Pickled Red Onions, Toasted Sweet Pecans 9.25  
Whole Leaf Caesar Salad 8.50 *with Chicken Breast 10.50 with Shrimp 13.50*

### SMALL PLATES

- Steamed Black Mussels, Potatoes, Bacon Lardon, Herbs, Touch of Cream 9.75  
Sassafras Marinated White Shrimp and Chili-Infused White Corn Grit Cakes 10.25  
Sonoma Goat Cheese/Butternut Squash Dip, Spiced Pine Nuts, Fresh Cucumber Slices 9.  
Seared Albacore Chop Chop: Avocado, Cilantro, Cucumbers, Peppers, Spiced Pine Nuts, Endive Leaves 9.50

### LUNCH TYPE STUFF

- Niman Ranch Burger, Bunless of course, House Salad, Choice of Dressing 9.75  
*Add Bacon 2. Mushrooms 2. Avocado 2. Add all three for 4.*  
Broiled Portobello, Herbed Goat Cheese, Arugula, Lemon-Thyme Aioli, Grilled Onion, Tomato, Side Salad 9.50  
Roasted and Shaved Pork Loin, Caramelized Fennel, Fontina Cheese, Grain Mustard, Bed of Greens 9.75

Burgers and Steak 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

EXECUTIVE CHEF | OWNER: MATT GORDON

WWW.URBANSOLACE.NET

*Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness  
Follow us on twitter @urbansolace and at facebook.com/urbansolace*