



DINNER, GLUTEN FREE

Please let your server know if you cannot consume balsamic, sherry or red wine vinegar

SMALL PLATES AND SALADS

Searched Albacore Chop Chop: Avocado, Cucumbers, Peppers, Spiced Pine Nuts with Endive Leaves 9.50
Sonoma Goat Cheese/Butternut Squash Dip, Spiced Pine Nuts, Fresh Cucumber Slices 9.
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
Arugula, Endive, Radicchio, Goat Cheese, Avocado, Toasted Hazelnuts, Grapefruit, Roasted Garlic Vin 9.50
The Wedge: Ice Berg, Maytag Blue Cheese, Pickled Red Onions, Toasted Sweet Pecans 9.25
The "Original" Watermelon/Tomato/Cucumber Salad, Pine Nuts, Feta, Currants, Pomegranate Vinaigrette 9.50
Creamy Tomato-Fennel Soup, Smoked Pepper Crème Fraîche 3.cup / 4.50 bowl
Whole Leaf Caesar Salad 8.5 with Chicken 10.5 with Shrimp 13.50

ENTREES

Braised Brandt Farm Beef Cheeks, Smoked Tomato Jam, Mustard and Garlic Jus, Sweet Potato Mash 18.50
Grilled Grass-Fed Daily Steak, Organic Creamy Grits, Roasted Summer Veggies, House Steak Sauce A.Q.
BBQ Glazed Duroc Pork Belly, Creamed Corn, Pickled Tomato Salsa, Spicy Herb Sauce 18.25
Market Fish: Creamed Organic Grits, Roasted Summer Veggies, Sumac Butter, Charred Lime A.Q.
Grilled Haloumi Cheese, Cumin Scented Veggies, Warm Quinoa Salad (can be vegan) 16.75
Broiled Portobello Mushroom: Herbed Goat Cheese, Arugula, Lemon Aioli, Grilled Onion, Tomato 9.50
Maple Whiskey Natural Jidori Half Chicken, Root Vegetable Gratin, Pickled Greens 18.
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.

SIDES

Potato Gratin 4.
Side of Veggies 4.

Steaks and Burgers Cooked to your liking:
rare / cool and red • **med-rare** / warm red center • **med** / warm pink center • **med-well** / slightly pink center • **well** / no pink
BBQ'd Salmon and Duck Breast are cooked **med-rare** to **medium**
Filtered 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 food borne illness
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