



LUNCH, GLUTEN FREE

PLEASE LET YOUR SERVER KNOW IF YOU CANNOT CONSUME BALSAMIC, SHERRY OR RED WINE VINEGAR.

SMALL PLATES AND SALADS

Seared Albacore Chop Chop: Avocado, Cucumbers, Chiles, Spiced Pine nuts with Endive Leaves 9.50
Sonoma Goat Cheese/Butternut Squash Dip, Pine Nuts Fresh Cucumber Slices 9.
Steamed Black Mussels, Potatoes, Bacon Lardon, Herbs, Touch of Cream 9.75
Sassafras Marinated Skillet 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, Spiced 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 with Seared Tuna 14.5

LARGER PLATES

Niman Ranch Chuck Burger, Bunless of Course, House Salad, Choice of Dressing 9.75
Add Bacon 2. Mushrooms 2. Avocado 2. Or Add All Three for 4.
Grilled *Rare* Albacore Tuna Steak, Arugula, Tomato, Lemon Thyme Aioli, Grilled Onions 13.5
Roasted Chicken Salad tossed with Grapes and Pecans on a Bed of Greens and Sliced Tomato 9.50
Broiled Portobello, Herbed Goat Cheese, Arugula, Lemon Aioli, Grilled Onion, Tomato, Side Salad 9.50
Hot Roasted and Shaved Pork-Loin, Layered with Caramelized Onions and Fontina, Side Salad 9.75
Grilled Marinated Chicken Breast, Quinoa, Market Vegetables 16.75
BBQ Glazed Duroc Pork Belly, Creamed Corn, Pickled Tomato Salsa, Spicy Herb Sauce 18.25

Steaks & 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

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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