

b
e
v
e
r
a
g
e
s

HOT CAFÉ

- COFFEE** 2.50
refill included
- HOT TEA** 2
- HERBAL TEA** 3
GREEN TEA - MINT MEDLEY
COZY CHAMOMILE
LEMON - CINNAMON APPLE
ORANGE AND SPICE
- HOT COCOA** 3
- CAPPUCCINO** 4
- ESPRESSO** 2.50
- MACCHIATO** 3
Single shot espresso dash
frothed milk
- LATTE** 4
- CHAI LATTE** 4
- GREEN TEA LATTE** 4

JUICE

- 8oz. 1.50 16oz. 3.00
- ORANGE - APPLE - CRANBERRY
TOMATO

COLD CAFÉ

- ICED COFFEE** 3.25
16oz refill included
- COLD BREW ICED COFFEE** 4
16oz refill included
BREWED SMALL BATCH
IN HOUSE FOR 24 HRS
- ICED CAPPUCCINO** 4
- ICED ESPRESSO** 2.5
- ICED MACCHIATO** 3
Single shot espresso dash frothed milk
- ICED LATTE** 4
- ICED CHAI LATTE** 4
- ICED GREEN TEA LATTE** 4
- ICED TEA** 2.75
16oz refill included
UNSWEET OR SWEET
BLACK TEA - PEACH
GREEN TEA CITRUS

STUBBORN SODA 3.00

- CLEAN AND SIMPLE SODA, WITH NO UNNECESSARY STUFF!
16oz refill included
- COLA - CLASSIC ROOT BEER - PINEAPPLE CREAM
BLACK CHERRY WITH TARRAGON - LEMON BERRY ACAI
AGAVE VANILLA CREAM

b
r
u
n
c
h
l
i
b
a
t
i
o
n
s

COCKTAILS

- SPIKED OJ** 7
orange vodka, orange juice
- BLOODY MARY** 7
vodka, old bay rim, olives, bacon
- URBAN BOURBON** 7
maple bourbon, orange juice,
cinnamon toast crunch,
maple syrup
- BRUNCH PUNCH** 8
white wine, brandy, orange liquor,
apple liquor, cranberry juice,
pomegranate syrup, boylan ginger ale
- ISLAND COLD BREW** 8
banana du brasil liqueur, coconut rum
cold brew coffee, coconut milk
- COCOA NIB** 8
crème de cocoa liqueur, walnut
liqueur, cold brew coffee,

CIDERS and RADLERS

- Owl's Brew That's My Jam** 6
amber ale, darjeeling tea, hibiscus flower,
lemon peel, fruit juices, agave nectar 12oz Can
- Owl's Brew Short and Stout** 6
stout brewed with cocoa nibs, masala chai,
pineapple juice, coconut water, agave nectar 12oz Can
- Owl's Brew Wicked Watermelon** 6
wheat beer, white tea, fruit juices,
spices, agave nectar 12oz Can
- Cider Boys Strawberry Magic** 6
Hard Apple and Strawberry Cider 12oz Btl
- Cider Boys Peach County** 6
Hard Apple and Peach Cider 12oz Btl
- Cider Boys La Vida Sangria** 6
Hard Apple and Sangria Cider 12oz Btl
- Jersey Cider Works Ironbound** 6
Hard Apple Cider 12oz Can
- Jersey Cider Works Devil's Harvest** 6
Hard Apple Cider, Cherries and Cranberries 12oz Can
- Downeast Pumpkin Cider** 6
Hard Apple and Pumpkin Cider 12oz Can
- 1911 Cider Donut** 7
Hard Apple Cider, spices and brown sugar 16oz Can

**CHAMPAGNE
COCKTAILS**

- STRAWBERRY FIELDS** 8
strawberry liqueur, bubbles
- MIMOSA** 6
bubbles, orange juice
- MS CHARLOTTE** 8
bubbles, gin, pomegranate syrup
- JUST PEACHY** 8
peach liqueur, bubbles
- URBAN PASSION** 8
passion fruit liqueur, bubbles
- PINEAPPLE BLISS** 8
caribbean pineapple liqueur,
bubbles
- APEROL SPRITZ** 7
aperol, bubbles, soda

CRAFT BEER

- Cricket Hill East Coast Lager** 6
Fairfield, NJ / 12oz Bottle
- Dogfish Head 60 Minute IPA** 6
Milton, DE / 12oz Bottle
- Bronx Pale Ale** 6
Bronx, NY / 12oz Can
- Yards Love Stout** 6
Philadelphia, PA / 12oz Bottle



S
a
l
a
d
s

- FIG and GOAT CHEESE salad** **veg/gf** baby
spinach, baby arugula, goat cheese, red rice and
farroh, dried figs, apples, fig vinaigrette 9.75
- URBAN salad** **veg/gf** romaine lettuce, spinach,
kale, sliced pear, candied walnuts, dried cranberries,
grape tomatoes, cucumbers, red onions, fresh
mozzarella cheese, tomato vinaigrette 9.75
- GREEK salad** grilled chicken, romaine lettuce,
tomatoes, cucumbers, green peppers, red onions,
imported feta cheese, kalamata olives, pita bread,
extra virgin olive oil dressing 11.00

- KALE salad** **gf** grilled chicken, kale, carrots, red
cabbage, feta cheese, sunflower seeds, garlic and honey
champagne vinaigrette 10.25
- ARCADIAN HARVEST salad** **gf** slow roasted
pulled spicy chicken, petite whole leaf lettuce,
arugula, strawberries, roasted corn with roasted
red peppers, black beans, grape tomatoes, strawberry
and poppy vinaigrette 10.25
- RED QUINOA CAESAR salad** grilled chicken,
romaine lettuce, red quinoa, parmesan cheese, garlic
crustini, caesar dressing 10.25



FOLLOW US



@URBANGRIDDLE

b o w l s	NOODLE BOWL veg/vgn soba noodles, green cabbage, red cabbage, carrots, brussels sprouts, squash, edamame, sesame seeds, soy sauce, teriyaki glaze 9.00 add grilled chicken 4.00 extra	BULGOGI BOWL onions, red bell and poblano peppers thin sliced marinated steak, stir fry of green and red cabbage, carrots, brussels sprouts, edamame, basmati rice, green onions, toasted sesame seeds, sunny side up egg 11.00
	RAMEN BOWL veg hot and sour vegetable broth, ramen noodles, bok choy, snow peas, kale, spinach, carrots, mushrooms, hard boiled egg, tofu 9.00 add pork belly 4.00 extra add spicy pulled chicken 4.00 extra	PASTA BOWL veg whole wheat penne, basil pesto, fresh baby spinach, cherry tomatoes, shaved parmesan cheese 9.00 add grilled chicken 4.00 extra
	STEAK AND EGG BOWL gf onions, jalapeno, red bell and poblano peppers marinated thin sliced steak with home fries, onions, green peppers, spinach, grape tomatoes, and sharp cheddar, topped with two eggs (we recommend over easy) 11.00	BURITTO BOWL veg/gf basmati rice, pico de gallo, guacamole, crema, corn tortilla 9.00 add grilled chicken 4.00 extra
		FALAFEL BOWL veg/vgn shredded romaine, mediterranean pico de gallo, vegan tzatziki, pita bread 10.00

s a n d w i c h e s	PULLED PORK PANINI pulled pork, caramelized onions, smoked gouda, challah bread. 8.00	CHICKEN PO BOY TACOS gf soft shell white corn tortillas, popcorn chicken, mango pico de gallo, louisiana remoulade 7.00
	GRILLED CHICKEN PANINI slow roasted red tomatoes, fresh mozzarella, baby arugula, balsamic glaze, ciabatta bread 8.00	STEAK PANINI balsamic, onion, red bell, poblano and jalapeno peppers thin sliced marinated steak, queso fresco, ciabatta club roll 8.00
	OVEN ROASTED TURKEY REUBEN sauerkraut, swiss cheese, russian dressing, sour dough bread 8.00	STOUT BRAISED CORNED BEEF REUBEN sauerkraut, swiss cheese, whole grain dijon mustard, sour dough bread 8.00
	PORTOBELLO PANINI veg portobello mushroom, fresh mozzarella cheese, fresh spinach, balsamic glaze, ciabatta bread 7.75	CHICKEN SALAD SANDWICH cranberries, walnuts, lettuce, tomatoes, sliced multi grain 7.00
	FARM HOUSE GRILLED CHEESE veg goat cheese, slow roasted red tomatoes, balsamic glaze, sliced multigrain 7.00	TUNA PANINI tuna salad, yellow American cheese, grilled tomatoes, guacamole, thick sliced multi grain 8.00
	VEGAN TACOS veg/vgn/gf three flat bread bean spread tacos on 6 inch grilled corn tortillas, 1 black bean spread, 1 split pea and lentil spread (walnuts), 1 chili lime chick pea spread, avocado, sriracha and avocado soy crema 7.75	PULLED CHICKEN slow roasted pulled spicy chicken, sharp cheddar, blue cheese slaw, cajun aioli, brioche 8.00
	PULLED PORK BURITTO basmati rice, pico de gallo, crema, flour tortilla 8.00	CHICKEN QUESADILLA tomatoes, jack and cheddar, flour tortilla, guacamole, salsa, sour cream 9.00
	FIG JAM GRILLED CHEESE veg fig jam, brie cheese, fried green tomatoes, sliced multi grain 7.50	PKT (pork shoulder - kale - tomato) pecan smoked pork shoulder bacon, kale, tomato, avocado, wasabi mayo (spicy), texas toast 8.00



b u r g e r s	CLASSIC BACON CHEESEBURGER angus beef, bacon, yellow american cheese, lettuce, tomato, raw onion, brioche bun 8.25	STUFFED TURKEY BURGER spinach and feta stuffed burger, arugula, tomato, basil pest aioli, brioche bun 8.25
	BRUNCH BURGER angus beef, over easy egg, yellow american cheese, grilled tomato, lettuce, brioche bun 7.75	BLACK BEAN BURGER veg/vgn house made vegan patty, pico de gallo, avocado, sriracha and avocado soy crema, multigrain roll 7.75
	URBAN MINNIES 3 mini burgers, russian dressing, lettuce, tomato, yellow american cheese, mini brioche buns 8.25	VEGGIE BURGER (walnuts) veg/vgn house made vegan patty, caramelized kale and onions, pomegranate ketchup, multigrain roll 7.75
	ALL BURGERS ARE COOKED THROUGH	



s i d e s	SRIRACHA YUKA FRIES SPICY veg/vgn/gf seasoned with sriracha seasoning by McCormick 4.25	side CAESAR SALAD veg romaine lettuce, shaved parmesan cheese, garlic crustini, caesar dressing 3.00
	FRENCH FRIES veg/vgn/gf seasoned with seasoned salt and pepper 3.50	side GARDEN SALAD veg/vgn/gf lettuce, tomato, onion, cucumber, balsamic vinaigrette 3.25
	SWEET POTATO FRIES veg/gf seasoned with an array of spices and honey 4.00	side KALE SALAD veg/vgn/gf kale, carrots, red cabbage, sunflower seeds, garlic and honey champagne vinaigrette 3.25
	MAC & CHEESE bacon fat used in our recipe fontina, white cheddar, smoked gouda 5.00	STEAMED BROCCOLI veg/vgn/gf 3.00
		BASMATI RICE veg/vgn/gf 3.00



20% gratuity added to all parties of 6 or more

