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**KALE salad gf** grilled chicken, kale, carrots, red cabbage, feta cheese, sunflower seeds, garlic and honey champagne vinaigrette 10.25

**ARCADIAN HARVEST salad gf** chilled slow roasted pulled spicy chicken, petite whole leaf lettuce, arugula, 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

**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 Greek feta cheese, kalamata olives, pita bread, extra virgin olive oil dressing 11.00

**We use authentic, thick and creamy, imported greek yogurt**

**SOUR CHERRY YOGO BOWL veg** yogurt, imported sour cherry, nutella, strawberries 5.50

**FIG YOGO BOWL veg** yogurt, imported fig jam, dried figs 5.50

**BAKLAVA YOGO BOWL veg** yogurt, chopped baklava, honey 6.00

**OATMEAL veg** granola, dried cranberries, cinnamon and brown sugar 4.25

**STRAWBERRY AND GRANOLA YOGO BOWL veg** yogurt, fresh strawberries, granola, blue agave 5.50

**WALNUTS AND HONEY YOGO BOWL veg** yogurt, walnuts, honey 5.50

**FRUTELLA OATMEAL BOWL veg** whole rolled oats, almond milk, nutella, bananas, strawberries, granola 6.00

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**CARROT with COCONUT MILK SOUP veg/vegan/gf** sweet and smooth like velvet, served with white corn tortilla chips 4.00

**BLACK BEAN SOUP veg/vegan/gf** pureed black beans with tomato, corn, onions, green peppers and jalapenos, served with yellow corn tortilla chips 4.00

**HOME FRIES veg/vegan/gf** seasoned with an array of spices 3.75

**SRIRACHA YUKA FRIES (spicy) veg/gf** seasoned with sriracha seasoning by McCormick, served with parmesan and garlic aioli 4.25

**FRENCH FRIES veg/vegan/gf** seasoned with seasoned salt and pepper 3.50

**SWEET POTATO FRIES veg/gf** seasoned with an array of spices and honey 4.00

**GRITS veg/gf** 4.25 (availability limited after 11:30)

**MAC & CHEESE** bacon fat used in our recipe fontina, white cheddar, smoked gouda 5.00

**BASMATI RICE veg/vegan/gf** 3.00

**STEAMED BROCCOLI veg/vegan/gf** 3.00

**side CAESAR SALAD veg** romaine lettuce, shaved parmesan cheese, garlic crustini, caesar dressing 3.00

**side GARDEN SALAD veg/vegan/gf** lettuce, tomato, onion, cucumber, balsamic vinaigrette 3.25

**side KALE SALAD veg/vegan/gf** kale, carrots, red cabbage, sunflower seeds, garlic and honey champagne vinaigrette 3.25



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**URBAN BLEND BATCH BREW COFFEE** 100% fair trade organic deep roast Arabica beans sourced from Indonesia, Central and South America **HOT 2.75** refill included **ICED 3.25** refill included

**URBAN SINGLE BREW CONGO** fresh ground single cup drip brewed for you, fair trade organic medium roast from the South Kivu region of the DRC 3.00 per cup

**URBAN SINGLE BREW GUATEMALA** fresh ground single cup drip brewed for you, microlot medium roast from the Jalapa region of Guatemala 3.00 per cup

**COLD BREW ICED COFFEE** brewed small batch in house for 24 hours 4.00 16oz refill included

**HOT TEA** black - decaf black - green 2.75 refill included

**HERBAL TEA** rishi fair trade organic blueberry hibiscus - chamomile medley - earl grey jade cloud - english breakfast - matcha super green tea turmeric ginger 4.00 per bag

**CAPPUCCINO** hot or iced 4.00

**ESPRESSO** hot or iced 2.50

**TRADITIONAL MACCHIATO** hot or iced 3.00

**LATTE** hot or iced 4.00

**CHAI LATTE** hot or iced 4.00

**GREEN TEA LATTE** hot or iced 4.00

**HOT COCOA** 100% pure cocoa powder, cane sugar, steamed milk 3.00

**ICED TEA** rishi fair trade organic sweet or unsweet wild berry hibiscus - green tea citrus - black tea 2.75 16oz refill included

**JUICE** orange - apple - cranberry - tomato 8oz. 1.50 16oz. 3.00

**STUBBORN SODA** cola - root beer - lemon berry acai agave vanilla cream - black cherry with tarragon 3.00 16oz refill included



**CRAFT BEER and CIDER**

**Austin Eastciders, Grapefruit** Semi Sweet Hard Apple and Grapefruit Cider 12oz can 6

**Austin Eastciders, Texas Brut** Super Dry Hard Apple Cider 12oz can 6

**Austin Eastciders, Blood Orange** Semi Sweet Hard Apple and Blood Orange Cider 12oz can 6

**Austin Eastciders, Pineapple** Semi Sweet Hard Apple and Pineapple Cider 12oz can 6

**Austin Eastciders, Watermelon** Semi Sweet Hard Apple and Watermelon Cider 12oz can 6

**Graft, Lost Tropic** Sour Hop Mimosa Cider 12oz can 7

**21st Amendment, Hell or High Watermelon** Wheat Beer Brewed with Watermelon 12oz can 6

**Yards, Summer Crush** Citrus Wheat Beer Brewed with Oranges and Lime 12oz bottle 6

**Bronx, Citrus Strand** Spring Witbier with Citrus Fruit and Peel 12oz can 6

**Dogfish Head, Sea Quench Ale** Session Sour with lime juice, black limes and sea salt 12oz can 6

**Neshaminy Creek, Churchville Lager** Clean Crisp Vienna-Style Lager 12oz Can 6

**Bronx, Slow Your Roll** Easy Drinking Session IPA with a Heavy Dose of Tropical Hops 12oz Can 6

**Founders, All Day IPA** Easy Drinking Session IPA 12oz Can 6

**Bronx, Pale Ale** Big, Bold, Balanced American Pale Ale 12oz Can 6

**Yards, Love Stout** English Stout Style Beer 12oz Bottle 6

**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

**COCKTAILS**

**COCOA NIB 8** crème de cocoa liqueur, walnut liqueur, banana du brasil liqueur, coconut rum cold brew coffee, evaporated milk

**URBAN BOURBON 7** maple bourbon, orange juice, cinnamon toast crunch, maple syrup

**ISLAND COLD BREW 8** cold brew coffee, coconut milk

**SPIKED OJ 7** orange vodka, orange juice

**BLOODY MARY 7** vodka, old bay rim, olives, bacon

**BRUNCH PUNCH 8** white wine, brandy, orange liquor, apple liquor, cranberry juice, pomegranate syrup

20% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE



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**PESTO CHICKEN OMELET** *gf* grilled chicken, roasted red peppers, fresh mozzarella cheese, basil pesto, home fries and toast 10.00

**KALE and GOAT CHEESE OMELET** *veg/gf* cage free brown eggs, caramelized kale and onions, slow roasted red tomatoes, fresh garlic, goat cheese, arugula, balsamic glaze, home fries and toast 12.00

**FIG AND ONION OMELET** *veg/gf* cage free brown eggs, sundried figs, caramelized onions, goat cheese, fig infused sour cream, home fries and toast 12.00

**BUFFALO CHICKEN OMELET** *gf* grilled buffalo chicken, cheddar cheese. creamy buffalo bleu, home fries and toast 10.00

**TORTILLA OMELET** *gf* chorizo, black beans, jalapenos, shredded jack and cheddar, sour cream, salsa, shredded tortilla, home fries and toast 10.00

**HAM OMELET** *gf* ham, mushrooms, onions, peppers, yellow american cheese, home fries and toast 10.00

**SPINACH AND FETA OMELET** *veg/gf* fresh baby spinach and imported feta cheese, home fries and toast 10.00

**CORNED BEEF HASH AND EGGS** *gf* two eggs, homemade hash, home fries and toast 10.00

**TURKEY HASH AND EGGS** *gf* two eggs, homemade hash, home fries and toast 9.00

**TWO EGGS** *gf* home fries and toast 5.50

**ADD PORK SAUSAGE, PORK BACON, HAM, TAYLOR HAM, TURKEY SAUSAGE, TURKEY BACON, CHORIZO 3.75 EACH**

**SCRAMBLES:** TOMATOES, ONIONS, PEPPERS, SPINACH, JALAPENOS, MUSHROOMS, BROCCOLI .50ea.

**INCLUDED TOAST NOT GLUTEN FREE**

**NO SUBSTITUTIONS OR ADDITIONS, ONLY OMISSION OF OMELET INGREDIENTS**  
**CAGE FREE BROWN EGGS AVAILABLE 2.00 ADDITIONAL CHARGE**

**INSTEAD OF HOME FRIES:** GRITS - STEAMED BROCCOLI - SLICED TOMATOES - FRENCH FRIES  
SWEET POTATO FRIES (OATMEAL CAN BE SUBSTITUTED FOR 2.00 ADDITIONAL CHARGE)



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**BUTTERMILK PANCAKES** *veg*  
SINGLE 2.25 2 STACK 4.00 3 STACK 5.75

**CAKE BATTER PANCAKES** *veg*  
SINGLE 2.75 2 STACK 5.00 3 STACK 6.75

**TRADITIONAL CHALLAH** *veg* thick cut  
1 SLICE 3.00 2 SLICES 5.75

**CINNAMON RAISIN** *veg* thick cut cinnamon raisin bread, confectionary sugar glaze  
1 SLICE 3.25 2 SLICES 6.25

**ADD A SIDE:**  
**2 EGGS** 1.75

**CHOICE OF MEAT** PORK SAUSAGE, PORK BACON, HAM, TAYLOR HAM, TURKEY SAUSAGE, TURKEY BACON, CHORIZO 3.75ea.

**BELGIAN WAFFLE** *veg*  
1 big waffle 5.75

**WHOLE WHEAT WAFFLE** *veg*  
1 big waffle 5.75

**ADD A TOPPING:**  
**BANANAS ON TOP** 1.50  
**STRAWBERRIES ON TOP** 2.00  
**OREOS INTO BATTER** 1.50 (on top of French toast)  
**CHOCOLATE CHIPS INTO BATTER** 1.50 (on top of French toast)  
**CRANBERRIES AND WALNUTS INTO BATTER** 2.00 (on top of French toast)



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**BREAKFAST NACHO BASKETS** *gf*  
3 nacho baskets filled with egg, chorizo, black beans, jalapenos, corn, jack and cheddar cheese, salsa, crema 9.00

**JERZY EGG ROLLS** 2 hand rolled egg rolls, stuffed with taylor ham, egg and cheese, served with cranberry ketchup 8.00

**PIG CANDY** *gf* 3 ultra thick sliced smoked bacon on skewers smothered in pure maple syrup and brown sugar 8.00

**GRIT CAKES and MAPLE PORK BELLY** *gf* savory grit cakes, maple pork belly and one sunny side up egg 12.00

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**PULLED PORK PANINI** pulled pork, caramelized onions, smoked gouda, challah bread. 8.00

**GRILLED CHICKEN PANINI** slow roasted red tomatoes, fresh mozzarella, baby arugula, balsamic glaze, ciabatta bread 8.00

**OVEN ROASTED TURKEY REUBEN** sauerkraut, swiss cheese, russian dressing, sour dough bread 8.00

**PORTOBELLO PANINI** *veg* portobello mushroom, fresh mozzarella cheese, fresh spinach, balsamic glaze, ciabatta bread 7.75

**STUFFED TURKEY BURGER** spinach and feta stuffed burger, arugula, tomato, basil pest aioli, brioche bun 8.25

**VEGGIE BURGER** (walnuts) *veg/vegan* house made vegan patty, caramelized kale and onions, pomegranate ketchup, multigrain roll 7.75

**FIG JAM GRILLED CHEESE** *veg* fig jam, brie cheese, fried green tomatoes, sliced multi grain 7.50

**MULTIGRAIN AVOCADO TOAST** *veg* 1 thick sliced egg in the basket grilled multigrain with avocado, grape tomatoes, salt and pepper, crushed red pepper flakes, cold pressed extra virgin olive oil 8.50

**SMOKED SALMON TOAST** pecan raisin bread, capers, scallions, cream cheese, slow roasted red tomatoes 12.00

**PULLED PORK BURITTO** basmati rice, pico de gallo, crema, flour tortilla 8.00

**CHICKEN PO BOY TACOS** *gf* soft shell white corn tortillas, popcorn chicken, mango pico de gallo, louisiana remoulade 7.00

**STOUT BRAISED CORNED BEEF REUBEN** sauerkraut, swiss cheese, whole grain dijon mustard, sour dough bread 8.00

**PULLED CHICKEN** slow roasted pulled spicy chicken, sharp cheddar, blue cheese slaw, cajun aioli, brioche bun 8.00

**CHICKEN QUESADILLA** tomatoes, jack and cheddar, flour tortilla, guacamole, salsa, sour cream 9.00

**PKT** (pork shoulder - kale - tomato) pecan smoked pork shoulder bacon, kale, tomato, avocado, wasabi mayo (*spicy*), texas toast 8.00

**GRILLED CHEESE and PORK SHOULDER BACON** aged manchego cheese, pecan smoked pork shoulder, grilled tomatoes, texas toast 8.00

**CLASSIC EGG AND CHEESE** two eggs, yellow american cheese, brioche bun 3.25  
**ADD PORK SAUSAGE, PORK BACON, HAM, TAYLOR HAM, TURKEY SAUSAGE, TURKEY BACON, CHORIZO 3.25 EACH**

**CLASSIC BACON CHEESEBURGER** bacon, yellow american cheese, lettuce, tomato, raw onion, brioche bun 8.25

**BRUNCH BURGER** angus beef, over easy egg, yellow american cheese, grilled tomato, lettuce, brioche bun 7.75

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**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

**PASTA BOWL** *veg* whole wheat penne, basil pesto, fresh baby spinach, cherry tomatoes, shaved parmesan cheese 9.00 add grilled chicken 4.00 extra

**BURITTO BOWL** *veg/gf* basmati rice, pico de gallo, guacamole, crema, corn tortilla 9.00 add grilled chicken 4.00 extra

**CHORIZO HASH BOWL** *gf* chorizo, queso blanco, poblano peppers, potatoes, red bell peppers, jalapenos, chipotle crema, poached eggs, scallions 10.00

**NOODLE BOWL** *veg/vegan* 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

**RAMEN BOWL** *veg* hot and sour vegetable broth, ramen noodles, bok choy, sno peas, kale, spinach, carrots, mushrooms, hard boiled egg, tofu 9.00 add pork belly 4.00 extra add spicy pulled chicken 4.00 extra

**STEAK AND EGG BOWL** *gf* thin sliced marinated steak with jalapeno, red bell and poblano peppers, home fries, onions, green peppers, spinach, grape tomatoes, sharp cheddar, topped with two eggs (we recommend over easy) 12.00

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