

### Pub Fare

\$5 each

3 for \$13

Gougeres

Marinated Olives

Pub Cheese / Garlic Toasts

House Made Soft Pretzel / Grain Mustard

Hobbs Bacon Tato Tots

Mini Meatballs / House Bbq Sauce

Deviled Eggs Three Ways

Kobe Meatloaf Slider

**French Onion Soup** / Gruyere Crouton

9

**Tomato Bisque** / Little Grilled Cheese

11

**Shrimp Corn Dogs**

12

Dill Honey Mustard

**Fried Surf Clams**

10

Tartar Sauce / Lemon / Cherry Peppers

**Artisan Cheese Board**

One / Two / Three Selections

5 / 9 / 13

### Salads

**Local Lettuces**

8

Tomatoes / Radish / Fines Herbs

**Baby Spinach** / Mushrooms / Egg /

10

Warm Hobbs Bacon Vinaigrette

add grilled chicken for five dollars

**Red Quinoa Salad** / Artichokes /  
Roasted Beets / Arugula / Green Goddess

9

add grilled chicken for five dollars

**BLT Salad** / Gem Lettuce /  
Heirloom Tomato / Hobbs Bacon / Blue Cheese

11

add grilled chicken for five dollars

### Sandwiches

add any side for \$3

**Naturewell Prime Rib Dip**

10

Grilled Onions / Au Jus / Horseradish Cream

**Mary's Organic Turkey Dip**

10

Brie / Apricot Habenera Jelly / Turkey Jus

**The Adult PB&J**

9

Almond Butter / Red Pepper Jelly

**The Pastrami Sandwich**

10

House Cured Naturewell Brisket / Swiss Cheese /  
Sauerkraut / Grain Mustard / Corn Rye

**Urban Tavern Burger**

10

White Cheddar / Garlic Aioli / Grilled Onions  
Add Hobbs Bacon \$2

**Ham And Eggs**

10

Fried Organic Egg / Fra'mani Rosemary Ham /  
Jack Cheese / Butter Lettuce

### Dogs

add any side for \$3

**Fatted Calf all Beef Hot Dog**

7/9

Plain or Chicago Style\*

**Spicy Caggiano Beer Sausage**

10

Sauerkraut / Grain Mustard / Pretzel Bun

**Carrot Dog**

5/7

Plain or Chicago Style\*

\*Chicago Style means no ketchup! Loaded with diced onions, fresh tomatoes, house-made sauerkraut, grain mustard, pickled peppers and celery salt. Ketchup served upon request if you're into that sort of thing.

### Tavern Specialties

**Mac & Cheese**

15

Aged Tillamook Cheddar / Blue Paddle Pilsner

**Fish And Chips**

15

Anchor Steam Battered Cod / Tartar Sauce

**Tavern Steak & Fries**

20

House Made Steak Sauce / Allium Butter /  
Watercress

**Charlie's Roasted Organic Chicken**

16

Sauteed Market Vegetables

**BBQ Shrimp & Watermelon**

15

Wild Arugula / Mint

**Today's Catch**

MP

### Sides

Potato-Onion Fries

5

Sweet Potato Fries

5

Russet Chips

5

Market Vegetables

5

Whenever possible, food from Urban Tavern is sourced within 100 miles of the restaurant.

We support local growers and artisans.

Thank you

Executive Chef - Colin Duggan

18% Gratuity will be added to parties of 6 or more