

Inspired by Family. Crafted by Locals.

# Let the Feast Begin

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## FEAST

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Urban Eats, where the bustling city takes a moment to indulge in handcrafted, comfy gourmet fare.

We are committed to delivering the freshest product, made every day on site with locally sourced ingredients whenever possible. Experience many of our locally procured items throughout the menu and in our Urban Market.

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## DRINK

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Taste, and sip libations at our Urban Bar where the beer, wine and full service offerings are as diverse as Houstonians are. Over 50 beers are showcased in our coolers and taps, where we share a full arsenal of Texas suds and classic brews. Enjoy a collection of wines from across America, inspiring craft drinks, or your favorite cocktail classic table side, at the bar, or on our roof top patio.

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## LOVE

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All you need is love. Well, love and Urban Eats.

We're more than feast and drink, we are love. And our love of the arts is as strong as our love of food. Join us as we feature new talent every three months, when we introduce them and their masterpieces to our space and community.

Art is not just paint, its music. Enjoy live Standards, Jazz and Blues every Friday and Saturday after dinner; let us fill your belly and your soul.

# feast + drink + love



**Monkey Bread**

\$7/\$12

fluffy pull apart rolls with garlic, rosemary & alderwood smoked sea salt, served with whipped honey butter (V)(VEO)

with friends - triple creme brie, mixed olives, molinari dry cured italian salami and country mustard butter

**Meat & Cheese**

\$20

house selected cheese, pate, dry cured meats, seeded mustard, pickled veggies, toasted nuts, jalapeño bacon jam, fig & balsamic confit and assorted crisps

**Oeuf de Monde (Society Egg)**

\$9

creamy truffled basil egg salad stuffed deviled eggs, bacon & balsamic (GF)(VO)

**BISTRO POMMES FRITES**

"Shoestring" french fries, thin, crisp & perfectly delicious. Plenty to share.

\$8

**Not So Standard**

sea salt, parmesan & truffle oil with smoked paprika aioli (V)(GF)

**Napa Black & Blue**

blue cheese, coarse smoked black pepper, fresh herbs with peach pepper jam (V)(GF)

**Mas! Mas!**

bbq brisket, sweet corn, black beans, onion & peppers, queso fresco and fresh pico de gallo, with garlic lime aioli (GF)

**B&C**

hickory smoked bacon and pancetta, sharp white cheddar & green onions with spicy bourbon bbq sauce (GF)

**Kale & Artichoke Soufflé**

\$11

creamed with pecorino, mozzarella & fresh herbs, served with toasted crostini and tomato basil salsa (V)

**Ratatouille & Baked Goat Cheese**

\$10

roasted sweet tomato ragout with eggplant, zucchini, bell pepper and carrot, perfectly baked until bubbly and browned, served with fresh sourdough rolls (V)

**Stacked Fried Green Tomatoes**

\$9

seasoned panko crusted, stacked with creamy goat cheese, mushroom & onion chutney, roasted beets and baby arugula, served with smoky spiced aioli (V)



# SIGNATURE SLIDERS \$15

Served as pairs with  
fries and garden greens.

## Cowboy

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sesame seed roll, salisbury steak burger, cheddar, smoky bacon & fried onion strings, topped with house-made bourbon bbq sauce

## Cowgirl

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all the goodness of our famous cowboy slider made with grilled chicken instead of burger + spicy pepper relish (GFO)

## Southern Chicks

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texas toast, chicken fried chicken, butter lettuce, ripe tomato, bread & butter pickles & lime garlic mayo

## Green Eggs & Ham

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toasted pretzel roll, truffled basil egg salad, jalapeno bacon jam & baby field greens (VO)(GFO)

## Mob Boss

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garlic buttered sourdough roll, herb breaded eggplant, sun dried tomato meatloaf, dry italian salami, fresh mozzarella & home-made marinara

## Reuben & Rebecca

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toasted swirled rye roll, smoky brisket, spiced pastrami, gruyere, provolone, chipotle coleslaw, seeded mustard & dill pickles (GFO)

## Brasserie

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rosemary garlic roll, slow cooked beef cheek smothered in red wine mushroom reduction, sliced red potato, brie & smoked paprika aioli (GFO)

## Fried Green Tomato BLT

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warm pretzel roll, tart fried green tomato, thick sliced hickory smoked bacon, baby lettuce, cumin chili aioli & peach pepper jam (VO)

## The Picnic

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toasted ciabatta roll, smoky bbq brisket, aged white cheddar, red cabbage slaw and dill pickles (GFO)

## Sorry Charlie

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not your traditional tuna salad! multigrain wheat roll, seared tuna filet, mixed sprouts, home-made pickled carrot tartar sauce & sweet tomato jam (GFO)

upgrade your fries to any bistro pommes frites for \$3  
sub sweet potato fries for \$1  
gluten free bread available upon request



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**Slow Roasted Pork Loin, Apple & Pear** **\$13**

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mixed field greens, honey curried cashews & sharp white cheddar, drizzled with rice wine saffron vinaigrette (GF)

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**Goat Cheese Crostini & Shaved Grilled Chicken** **\$14**

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garden greens, cherry tomatoes, golden currants, pine nuts and crisp onion bits dressed in rosemary balsamic vinaigrette

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**Buttermilk Fried Chicken & Pickled Veggie** **\$13**

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kale and field greens, red cabbage, creamy herbed chevre, beet & cranberry melange, mixed sprouts, buttermilk biscuit crouton crumble & house-made ranch

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**Asian Chopped Salad - with Hoisin Beef or Grilled Chicken** **\$14**

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shredded greens, napa cabbage, cucumber, carrots, jicama, scallions, mint & cilantro tossed with crunchy ramen, sesame ginger & peanut dressing (GFO)

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**Spinach Salad** **\$11**

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baby & mature spinach leaves, sundried tomatoes, shaved gruyère, chopped bacon and warm bacon shallot dressing (GF)

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**Rocket & Couscous** **\$12**

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arugula, basil olive oil infused mini pearl pasta, cherry tomatoes, apricot, julienned carrot, feta cheese & pumpkin seeds with pomegranate basil vinaigrette (V)

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**Creamy Cucumber & Edamame** **\$11**

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endive, butter leaf and baby lettuce, english cucumber, green peas & spring onion, finished with creamy blue cheese-ranch dressing (V)(GFO)

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**Brussels Toss** **\$13**

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heart of romaine, arugula, flash fried brussels sprouts, scallions, sliced almond, pumpernickel croutons and sweet-tart vinaigrette (V)(VE)(GFO)

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**Club Cobb Wedge** **\$14**

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smoky ham, diced chicken breast, bacon, cucumber, tomato, avocado, egg, feta-blue cheese blend, with focaccia toast & lemon roquefort vinaigrette

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**Market Soups** **\$4 cup / \$6 bowl**

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- tomato & fennel bisque
- roasted chicken, kale & hominy coulis

add fried or grilled chicken for \$4  
add grilled tuna or salmon filet for \$8  
add a cup of soup to any salad for \$3



**Nuts & Bolts****\$16**

**Sundried Tomato & Prosciutto Meatloaf** - tender, oven baked sirloin, spicy italian sausage & lean turkey topped with tomato brown gravy and parmesan cheese

**Rosemary Roasted Rock Hen** - breast, thigh & leg, perfectly seasoned in a herbed pearl onion & white wine broth (GF)

**Three Finger Smoked Pork Chop** - double bone in, hickory smoked ham steak with bourbon apple & honey chutney (GF)

**Grilled Ahi Tuna or Salmon Steak** - 8oz sashimi grade filet, finished with ginger hoisen glaze or lemon, olive oil & thyme jus (GF)

**Pork Pot Roast** - garlic clove stuffed pork loin, slow cooked until fork tender, crusted in garden herbs & served with our hearty brown gravy

**Provisions****\$12**

**3 Pig Truffled Mac & Cheese** - smoky diced bacon, pancetta, honey glazed ham & white truffle oil (VO)

**Peppadew Mac & Cheese** - with roasted red peppers & morita chili paste, topped with toasted bread crumbs (V)

**Savory Mushroom Bread Pudding** - sourdough & pain de mie soaked with mushroom cream and layered with fresh button mushrooms (V)

**Eggplant Napoléon** - herbed bread crumb crusted eggplant, layered with ricotta, mozzarella, sharp provolone, fresh basil and house made marinara (V)

**5 Cheese Potato au Gratin** - gruyere, cheddar, gouda, fontina & velveeta, smoked paprika & thyme baked until bubbly and browned (V)

**Stems, Stalks, Leaves & Roots****\$10**

**Bacon & Onion Braised Brussels Sprouts** - split and pan seared with caramelized garlic and balsamic vinegar (GF)(VO)(VEO)

**Cajun Green Bean Creole** - tossed with crisp smoked pork belly, pepper flakes & tomato ragout, topped with parmesan cheese (GF)(VO)(VEO)

**Skillet Seared Cauliflower** - toasted pine nuts, golden currants, shallots & sea salt (GF)(VE)

**Roasted Root Veggies** - baby potato, parsnip, turnip, rutabaga and carrot with sweet onion, roasted garlic & garden herbs (GF)(VE)

**Char-grilled Zucchini** - salted capers, feta & sliced almonds (GF)(VE)

(GF)Gluten Free, (GFO)Gluten Free Option, (V)Vegetarian  
(VO)Vegetarian Option, (VE)Vegan, (VEO)Vegan Option



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**Homemade Chocolate Nutter Butter** **\$5**

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peanut butter cream filling sandwiched between coco peanut butter cookies

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**Fudgey Double Chocolate Brownie** **\$6**

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decadent and rich dark chocolate brownie & chocolate sauce, served with honey child's vanilla or black chocolate frozen custard

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**Menage a Trois Cobbler** **\$6**

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three seasonal berries and creme de cassis, layered with buttermilk biscuit & brown sugar streusel

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**Lemon Meringue Tartlet** **\$7**

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lemon curd in a shortbread crust, topped with toasted italian meringue

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**Salted Caramel Apple Tarte** **\$7**

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spiced apples, buttery pie crust & salted caramel sauce

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**Chocolate Pecan Tarte** **\$7**

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sweet and gooey pecan pie embellished with dark chocolate morsels

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**Pecan Praline Bread Pudding** **\$6**

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creamy custard soaked croissants topped with buttermilk pecan praline chips & melted vanilla bean ice cream sauce

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**Flourless Chocolate Torte** **\$6**

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decadent, rich & packed with chocolate, silky agave amaretto glaze (GF)

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**Market Cupcakes** **\$4**

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lemon white chocolate | cocoa mousse stuffed red velvet | carrot cake | strawberry

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**Honey Child's Sweet Cream Frozen Custard** **\$5**

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vanilla or black chocolate + seasonal specials, ask for what's new! (GF)

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**Coffee + Tea**

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Latte/Flat White/Cappuccino/Cortado/Macchiato \$3

Espresso \$2 | Mocha/White Mocha \$4 | Coffee \$2 | Café au Lait \$3 | Hot Tea \$3

add your choice of frozen custard to any dessert for \$2  
multiples available to take home, visit our market for additional sweets

