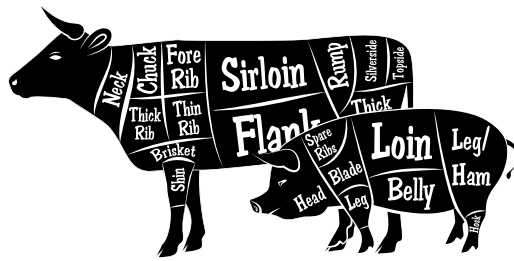


URBAN

BREW and BBQ



SMOKED MEATS • SCRATCH KITCHEN • CRAFT BEERS AND COCKTAILS

APPETIZERS

URBAN MAC 'N' CHEESE

Smoked Gouda, Cheddar, and Parmesan cheese with prosciutto in a made-to-order skillet. It's what we're known for! 6

- Meatless Mac 5
- Baton Rouge Style 8.5



(w/ pulled pork and BBQ sauce)

BRUSSELS SPROUTS

We use our in-house pork rub and pile them high in our 5" skillet. 7

CORNBREAD SKILLET

Made from scratch cornbread baked to order and served in a cast iron skillet. 7

PORK NACHOS

Slow cooked pulled pork on top of corn tortilla chips. Topped with Gouda Cheddar sauce.

(May not be substituted as a side.) Small 8 / Large 14
Add Baked Beans 1.5

LOADED FRIES

Our golden fries smothered with Gouda Cheddar sauce and crispy bacon bits. 7

Add Pulled Pork 2

FRIED GREEN TOMATOES

Light and crispy fried green tomatoes, served with peppercorn dressing. 7

MAINS

Served with a roll and your choice of side unless noted.

Apps may be substituted as sides for 3.

BABY BACK RIBS

Smoked or fried ribs neatly trimmed and liberally doused with our house rub, a nice, balanced blend with a little kick.

Half-rack 16.5 / Full-rack 27



SLOW SMOKED PULLED PORK

Always pulled, never chopped. Our pulled pork is meticulously trimmed and smoked to make it lean but still savory.

- 1/4 lb. plate 8
- 1/2 lb. plate 12
- 1/2 lb. sandwich 12.5

TENDER SMOKED BRISKET

Our brisket is rubbed with a spicy house rub and then smoked to break the meat down to a tender, delicate dish.

- 1/4 lb. plate 11
- 1/2 lb. plate 17
- 1/2 lb. sandwich 17.5



HOLY motherCLUCKER

URBAN FRIED CHICKEN

Our award-winning recipe features fresh chicken brined in our signature herb blend before it's hand breaded and fried to a golden brown. Includes a breast, leg, and thigh and your choice of two sides. Or sub one of our delicious belgian-style waffles in place of your two sides for a classic sweet and savory dish! 12



URBAN DISHES

Served with your choice of side.

Apps may be substituted as sides for 3.

URBAN ROAST (OR PORTOBELLO)

Roast beef or portobello mushrooms smothered with Gouda Cheddar sauce, caramelized onions and peppercorn dressing. 13

FRIED GREEN TOMATO BLT

A southern spin on a classic—corn meal dredged fried green tomatoes with bacon, romaine lettuce, and peppercorn dressing. 12

CORNBREAD TACO

Cornbread batter made into a tortilla, pulled pork, coleslaw and sauce. 9

THE THING

This open-faced sandwich consists of a cornbread waffle loaded with pulled pork, bacon, egg over easy and Gouda/Cheddar sauce. Consider your life changed. 13

CHICKEN SANDWICH

Crispy fried or blackened chicken breast, topped with romaine lettuce, tomato, and your choice of sauce. 12

Add bacon, cheese, or slaw for \$1.

CAROLINA BRISKET SANDWICH

Tender smoked brisket and pulled pork topped with our house made coleslaw, pickled red onions and your choice of BBQ sauce. 13

HOMEMADE BBQ SAUCES

Choose from three BBQ styles:
SWEET • TANGY • SPICY

SAMPLERS

URBAN SAMPLER

Try almost everything on the menu with a 1/4 lb. of brisket, 1/4 lb. of pulled pork and 1/4 rack of ribs. Served with two regular sides and two dinner rolls. 28

URBAN LEGEND

You really can have it all! 1/2 rack of ribs, 1/2 lb. of brisket, 1/2 lb. of pulled pork, fried chicken (two thighs, two legs), 4 regular sides, 4 rolls, and a dessert. 52

SALADS & SLIDERS

HOUSE SALAD

Romaine topped with bacon bits, house-made croutons, and tomato wedges with your choice of dressing on the side. 6

Add fried or blackened chicken 10
Add GF Fried Chicken 11

INDIVIDUAL SLIDERS

Choose between pulled pork, sliced brisket or mushrooms served on dinner rolls with your choice of sauce.

Pulled Pork 5 (ea.)
Brisket 6 (ea.)
Mushrooms & Onions 5 (ea.)

KIDS MEALS

Served with fries, fruit cup and a juice box.

Chicken Tenders 8
Mac and Cheese 8
Grilled Cheese 8

REGULAR SIDES

Red Potato Salad 3
Baked Beans 3
Peppery Green Beans 3
Coleslaw 3
Collard Greens 3
Garlic Mashed Potatoes 3

DRINKS

COKE or SPRITE (by the can/bottle) 3
Made with real sugar cane.
DIET COKE (by the can) 2.5
SWEET/UNSWEET ICED TEA 2.5
ROOT BEER (on draft) 3

SAUCES & DRESSINGS

HOMEMADE BBQ SAUCES
Sweet / Tangy / Spicy
GOUDA CHEDDAR SAUCE
DRESSINGS
Peppercorn Ranch / Balsamic Vinaigrette

DESSERTS

OOEY GOOEY SKILLET BROWNIE

A made-to-order decadent chocolate brownie served with vanilla ice cream. 7

SKILLET APPLE CRISP

Granny Smith apples with an oatmeal topping baked to order with vanilla ice cream and caramel sauce. 7

BOURBON BREAD PUDDING

Good things come to those who wait! Baked for 18 minutes after being soaked in bourbon and cream then topped with chocolate chips and vanilla ice cream. 8

THE URBAN STORY

We opened our doors in 2013 with a clear vision - CARE. Care about the food, care about the drink, care about the customers, care about the employees, and care about the community. We strive to maintain that focus in everything we do. We cook from scratch and we hand pick the beers and liquors we pour. We have a passion for things done right, including BBQ, comfort food, craft beer, and cocktails. These are simple pleasures that bring people together and it's important to us that we do them Exceptionally Well. We take pride in the recognition we've received over the years for our specialties like mac 'n' cheese, fried chicken, and ribs. Many of which have been featured in local and national media.

In 2018, we were blessed with the opportunity to expand from a 20-seat bar at our original location to this larger space, allowing us to accommodate more people and larger groups. We owe our successes to the people and the community who've supported us over the years, and wanted to maintain the original "neighborhood tavern" feel in our new location. You may recognize some URBAN trademarks in the augusta blocks, wooden planters, handmade bar and more.

Whether you're a local or a visiting guest, we're honored to have you at our table. Thank you for joining us and appreciating our craft. **Welcome to URBAN!**

URBAN
CATERING & EVENTS

SPECIAL OCCASIONS DESERVE MEMORABLE FOOD
Weddings • Corporate Events • Private Parties • Business Luncheons
Contact us today to start planning your custom menu!
(727) 366-9781 • URBANCateringStPete.com