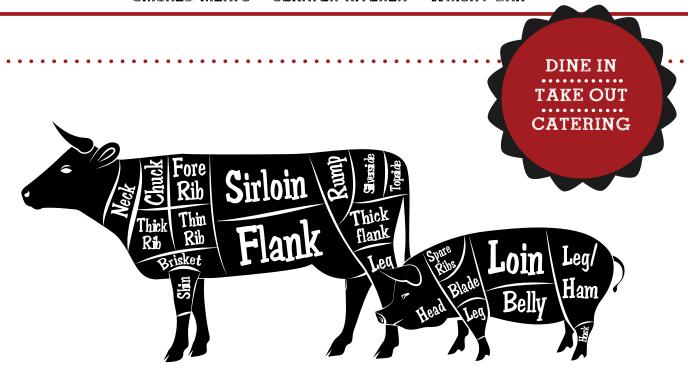


SMOKED MEATS - SCRATCH KITCHEN - WHISKY BAR



THE URRAN STARY

We opened our doors in 2013 with a clear vision - Make People Happy.

Our goal is to serve great food, in a great space with great hospitality. We care about every aspect of our restaurant from the food, to the drink, to our community. We strive to maintain that focus in everything we do. We're devoted to our craft and take pride in the meals we cook, whisky we pour, and cocktails we create. These are simple pleasures that bring people together and it's important to us that we do them **Exceptionally Well**. We have a passion for things done right and embrace the challenge of always doing what we say we're going to do. We've been blessed to be recognized 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.

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 MAC 'N' CHEESE Smoked Gouda, Cheddar, and Parmesan cheese with bacon in a made-to-order skillet. It's what we're known for! 5.5 Meatless Mac 9

Baton Rouge Style (w/ pulled pork and BBQ sauce)

BRUSSELS SPROUTS (Vegan)

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

Load 'em up with Gouda cheese sauce and crispy bacon crumbles.

PORK NACHOS (May not be substituted as a side.) Slow cooked pulled pork on top of corn tortilla chips. Topped with Gouda cheese sauce and your choice of BBQ sauce.

Small 8 / Large 14

9

Substitute Beyond Meat® for Pork. 11 / 18 Substitute Brisket for Pork. 10 / 17

LOADED FRIES

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

Add Pulled Pork 2

FRIED GREEN TOMATOES

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

URBAN DISHES

Served with a roll or corn bread and your choice of side unless noted. Apps may be substituted as sides for 3.5.

BEYOND[®] **BURGER (Vegan)** Served with tomato, lettuce, and your choice of pickled or carmelized onion. Chose bun or lettuce wrap and tangy or spicy sauce.

FRIED GREEN TOMATO BLT

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

CORNBREAD TACO

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

13

THE THING

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

CHICKEN SANDWICH

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

Add bacon or slaw for \$1. **Gluten-free** add \$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.

HOUSE SALAD

Romaine topped with bacon bits, housemade croutons, tomato wedges, cheddar cheese, and red onions with your choice of Peppercorn Ranch or Balsamic Vinaigrette on the side.

With Fried or Blackened Chicken 12 With Pork 10 With Gluten-free Fried Chicken 13 With Brisket 12

INDIVIDUAL SLIDERS

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

Pulled Pork	5 (ea.)
Brisket	6 (ea.)
Beyond Meat® (Vegan)	8 (ea.)

REGULAR SIDES - \$3 RED POTATO SALAD 🕬 BAKED BEANS PEPPERY GREEN BEANS COIFSIAW 🔊 COLLARD GREENS GARLIC MASHED POTATOES

KIDS MEALS

Served with fries, fruit cup and a juice box.

Chicken Tenders 9 Mac 'N' Cheese / 8 Grilled Cheese 8

BABY BACK RIBS

Tender smoked 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

Our suggested whisky pairing: Bulleit Rye

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 one side. Or sub one of our delicious cornbread batter waffles in place of your side for a classic sweet and savory dish! 13

Gluten-free 14

Our suggested whisky pairing: **Clyde Mays**



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

lb. plate lb. plate 2 lb. sandwich

Our suggested whisky pairing: Maker's Mark

TENDER SMOKED BRISKET

Our brisket is trimmed, seasoned and smoked to break the meat down to a tender, delicate

1/4 lb. plate 1/2 lb. plate 1/2 lb. sandwich

Our suggested whisky pairing: Knob Creek Bourbon

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.

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), four regular sides, four rolls, and a dessert.

52

Gluten-free Fried Chicken Add \$1.50.

SWEET TANGY (V) SPICY (V)

DESSERTS - S6

CHOCOLATE CREAM PIE /

Chocolate cheese cake meets chocolate silk with a shortbread crust and Horse Soldier Bourbon whipped cream.

BANANA PUDDING

Homemade banana pudding served with a scratch made vanilla wafer cookie!

COKE or SPRITE

by the can/bottle Made with real sugar cane.

DIET COKE 2.5 by the can

ICED TEA 2.5 sweet/unsweet

ROOT BEER on draft

LEMONADE by the glass

ON TAP - S6

#1 - FLORIDA GRAPEFRUIT GOSE - Crooked Thumb Brewing - 4.3%

#2 - INDEPENDENT PILSNER - Coppertail Brewing Co. - 5.5%

#3 - ROTATING TWO HENRY'S CIDER - 6%

#4 - LITTLE JOE OATMEAL STOUT - Pair O' Dice Brewing - 6.3%

#5 - REEF DONKEY PALE ALE - Tampa Bay Brewing Co. - 5.5%

#6 - DE BINE HEFEWEIZEN - de Bine Brewing Co. - 5.9%

#7 - TWO HEARTED IPA - Bells Brewing - 7%

#8 - HAZY LITTLE THING IPA - Sierra Nevada Brewing Co. - 6.7\%

#9 - MADURO BROWN ALE - Cigar City Brewing - 5.5%

#10 - V-TWIN LAGER - Motorworks Brewing - 4.7%

#11 - POOLSIDE KOLSCH - JDub's Brewing Co. - 5.6%

#12 - RESIN IMPERIAL IPA - Sixpoint Brewery - 9.1%

BOTTLES - S3

BUD LIGHT; MILLER LITE; CORONA LIGHT

CONTACT US ABOUT ONSITE EVENTS AND CATERING



UKAFT COCKTAT

We hand select every spirit we pour and we pride ourselves on having something for everyone. Whether you're new to the world of whisky, or you're a connoisseur of cocktails, we invite you to peruse our robust whisky selection.

ASK ABOUT OUR MONTHLY COCKTAIL SPECIALS!

SIGNATURE WHISKY COCKTAILS

MHISHA BETOWNENDYLIONS

CLASSICS

OLD FASHIONED

1806 is supposedly the year the drink was given its name, and over the last 200 plus years recipes have varied. 7

MINT JULEP

The quintessential southern drink, but it's not only for Derby Day. The perfect mixture of mint and whiskey with its snow cone ice and frozen silver cup. Šerved with a stainless straw you get

SAZERAC

Created by Antoine Peychaud in New Orleans in the early 1800's as a stomach tonic, riiiiight. None the less, considered a classic. Served neat with a captivating aroma of black licorice from a Pernod rinsed glass.

BOURBON SIDECAR

Stemming from it's famous cousin the Brandy Sidecar, it's no less of a star. If you ever wanted a bourbon margarita, this is basically it without the salt rim.

IMPROVED WHISKEY COCKTAIL

Originally cocktails were base spirits, bitters and sugar. Anything added to that was considered an 'Improved' cocktail. Luxardo liqueur is added to the base of an Old Fashioned with a Pernod rinsed glass and lemon is used to compliment instead of orange.

PUNCHES

SOUTHERN SPIKED TEA

The oldest known recipe for sweet iced tea was published in 1879. To improve on tradition, we mix our southern-style sweet tea with just the right amount of lemon, fresh mint and bourbon. The only thing missing is the rocking chair

COMFORT PUNCH

Citrusy and sweet from the orange and lemon juice and honey simple syrup. Just a bit of all natural grenadine gives it color. 7.5

SPIRIT FORWARD

DE LA LOUISIANE

This is your grandpa's drink if he was the bosses' boss. Benedictine, sweet vermouth, Peychaud and aromatic bitters into a glass with a Pernod rinse feature the whiskey of your choice in fashion that can only be produced from experience.

MAN O' WAR

Named after one of the greatest race horses ever that lived during the 1930's. Orange liqueur with sweet vermouth balance out the bourbon and lemon juice to form a powerful but easy ride.

TRADITIONAL LOCKTALS

8 Bee's Knees 7.5 Agave Julep 7 Moscow Mule 7 Mojito Margarita 7.5 Bloody Mary 7.5 MAKER'S MARK

3.50 if added to cocktail, 8.50 by itself

BULLEIT BOURBON

2.50 if added to cocktail, 6 by itself

HORSE SOLDIER

2.50 if added to cocktail, 6 by itself

BASIL HAYDEN

4 if added to cocktail, 10 by itself

MICHTER'S BOURBON

3 added to cocktail, 8 by itself

REDEMPTION RYE

2.50 if added to cocktail, 6 by itself

WIDOW JANE

4 if added to cocktail, 10 by itself

CLYDE MAY'S STRAIGHT

3 if added to cocktail, 8 by itself

LONG BRANCH

3.50 added to cocktail, 8.50 by itself

BULLEIT RYE

2.50 if added to cocktail, 6 by itself

MICHTER'S RYE

3 if added to cocktail, 8 by itself

BELLE MEADE

4 if added to cocktail, 10 by itself

IRON SMOKE

4 if added to cocktail, 10 by itself

TRAIL'S END

4 added to cocktail, 10 by itself

KNOB CREEK BOURBON

3.50 if added to cocktail, 8.50 by itself

KNOB CREEK RYE

3.50 if added to cocktail, 8.50 by itself

FEW

3.50 if added to cocktail, 8.50 by itself

FOUR ROSES SMALL BATCH

2.50 added to cocktail, 6 by itself

FLIGHTS

Choose three to six whisky's, accompanied with dried fruits and nuts, distilled water for 17 - 33 dilution and cubes of ice.