

Urban Grill on Main

Casual, Neighborhood American Dining

Appetizers

- Appetizer Sampler** 13.50
Goetta Mac 'n Cheese Balls, Fried Corn, Bacon Sticks and Pork Rinds. Great for sharing!!
- Goetta Mac 'n Cheese Balls (6)** 13.50
Our Famous House-made Mac 'n Cheese with pieces of Goetta inside, then deep fried. Served with Cajun Dipping Sauce.
- Bacon Jam Toast** 11.5
Our house made Bacon Jam atop goat cheese on grilled crostini.
- Smoked Chicken Wings (10)** 12
Served with Ranch or Blue Cheese. Choose:
Dry Buffalo Sweet BBQ Lemon Pepper
- Bacon Sticks** 12
Hand cut, thick sliced Bacon, slow roasted with our sweet, hot, smoky glaze. AKA... Adult Candy.

Entrée Salads

Served with Grilled Crostini, upon request

- Main Street Salad** 12
Mixed greens topped with Asparagus, Artichoke Hearts, Heirloom Cherry Tomatoes, Goat Cheese crumbles, Carrots & Avocado. Tossed with our House Vinaigrette.
- Warm Farro Salad** 14
Farro with Wilted Kale, Roasted Leeks & Pears, Golden Raisins, Gorgonzola & Warm Cider Vinaigrette
- Seasonal Salad** 14
Mixed Greens topped with Roasted Beets, Walnut Crumble, Pomegranate Seeds, Curried Parsnip Crisps & Pomegranate Molasses Vinaigrette
- To any of the above add choice of:
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|---|-----|
| Mahi Cakes (2) | + 6 |
| 5 oz NY Strip Steak | + 7 |
| Wild-caught Citrus-glazed Grilled Shrimp(5) | + 7 |
| Grilled or Blackened Salmon 5 oz | + 8 |
- Wedge Salad** 13
Crispy Baby Iceberg, Radish, Blue Cheese Crumbles, Cherry Tomato, Pancetta, Almond Slices, Soft Boiled Egg, Cucumber Ranch Dressing. Optional, add Grilled Salmon + 8
- UGFT Couscous with Grilled Vegetables & Chicken** 15
Pearl Couscous with Grilled Vegetables, Slivered Almonds, Golden Raisins, Cranberries, Goat Cheese, tossed With Sesame Citrus Vinaigrette. Topped with Marinated, sliced Grilled Chicken with choice of Chicken Sauce:
Sweet BBQ ~ Thai Peanut with Sriracha ~ Honey Lime ~ Buffalo with Gorgonzola Cream Sauce
.50 Charge for Additional Sauce

Kid's Menu (For 10 yrs old and under) 6

- Chicken Tenders + Kettle Chips + Drink
Grilled Cheese Sandwich + Kettle Chips + Drink
Mini—Burger with Cheese + Kettle Chips + Drink
Grilled Chicken pieces + Mac 'n Cheese + Drink

Signature Sides \$4

(\$3 with Sandwich or Entrée)

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|--------------------------------------|---------------|
| Cup of Soup or Chili | Tossed Salad |
| Hand-cut French Fries | Mac 'n Cheese |
| Couscous with Grilled Vegetables \$5 | |

20% Gratuity will be added to parties of 6 or more guests

Caution: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

Inform your Server of any food allergens.

Peanut and Tree Nuts are in regular use in the Urban Grill kitchen
Your Server is happy to review Vegetarian Options with you.

Proprietors: Randy Reichelderfer & Betsy Eicher
Executive Chef: Adam Hensley

Wagyu Steak Burgers

Our Proprietary blend of lean cuts of Wagyu Beef, Brisket & Chuck Roast, ground into 8 oz Burgers. Served Medium on a Grilled Bun from Sixteen Bricks Bakery or Gluten Free Bun available + 2.

Create Your Own - Choose: Wagyu SteakBurger, Vegan "Beyond Burger" or Goetta Patty Burger 13

Condiments (n/c): Mustard, Mayo, Catsup, A1 Sauce, Honey Mustard, BBQ Sauce, Jalapeno Mustard, Cajun Mayo, Balsamic Catsup

Cheese (1 included): Cheddar, Pepper Jack, Provolone or Swiss
More Cheese: + \$1 Goat, Crumbled Gorgonzola, Smoked Gouda

Veggies (n/c): Lettuce, Tomato, Pickles, Grilled Onions,
Veggies + \$1: Grilled Red Peppers, Jalapeno, Banana Peppers
Onion Straws, Pepper Relish

Extras: +\$2 each: Pepper Bacon, Bacon Jam, Pulled Pork.

Smokehouse Burger

Wagyu Steakburger topped with Pepper Jack Cheese. Also, Pepper Bacon, Smoked Tomato Jam, Onion Straws & Grilled Red Peppers, Rosemary Aioli 15

Goetta Pimento Burger

Thick-sliced Goetta Patty, Crispy Pancetta, House Pimento Cheese Spread, Banana Peppers, Harissa Mayo 14

Chicken Sandwiches

Our chicken sandwiches are made with Gerber Farms Marinated, grilled and pulled breast meat and served on Grilled Buns from Sixteen Bricks Bakery

Queen City: Cheddar Cheese, Grilled Onions & Sweet Red Peppers. Topped with sauce of choice:
Sweet BBQ, Honey Lime, Honey Mustard, Thai Peanut with Sriracha, Buffalo with Gorgonzola Cream Sauce. 13

Grilled Pineapple Teriyaki: Grilled Pineapple, Grilled Onions, Swiss Cheese & House Teriyaki Sauce. 14
Add Bacon + 2

All Burgers and Chicken Sandwiches are served with Kettle Chips. Upgrade to one of our Signature Sides for an additional 3.00 Additional Sauces .50

Grilled Mac 'n Cheese Sandwiches

See your server for our selection of the Food Truck Favs

Dinner

Jumbo Lump Crab Cakes
with House-made Remoulade 12

Boom Boom Shrimp
with House-made Boom Boom Sauce 12

Fried Brussels Sprouts
Bacon ~ Balsamic ~ Shredded Parmesan Cheese, served in a cast iron skillet 10

Entrees:

Pulled Pork Johnny Cakes
Pulled pork served between layers of Buttermilk Roasted Corn Johnny Cakes, with Corn Relish and BBQ Sauce 16

Beef Lo Mein
(Vegetarian option avail.)
Sliced NY Strip Steak over Lo Mein Noodles with Bok Choy, Baby Broccoli, Peppers Shitake Mushroom & Diced Sweet Potato Black & White Sesame Seeds 25

Gerber Farms Pan Seared Chicken
Breast & Wing, Sauce du Jour + Daily accompaniments 21

Urban Grill Filet
Hand-cut 8 oz Filet Mignon
Crispy Onion Straws ~ Balsamic Steak Sauce + Daily accompaniments 32