

**SAMPLE MENU SUBJECT TO CHANGE**  
Sunday Brunch Menu

11 am to 2 pm

Appetizer: Biscuit Bites ~

Fried Biscuit Cubes with Vanilla Bourbon Sauce, served in Cast Iron Skillet 6

Cincy Omelet

Goetta, Bacon & Pepper Jack Cheese in a Three Egg Omelet, served with Toast 13

Garden Omelet

Sun-dried Tomatoes + Mushrooms + Asparagus + Onions + Goat Cheese in a Three Egg Omelet with Toast 13

Avocado Toast

Mashed Avocado ~ Cold Crab Salad ~ Sunny Side Up Egg ~ Crushed Red Pepper Flakes.  
Served on Whole Grain Bread with Fruit Salad or Cucumber Tomato Salad 14

Smoked Salmon Bagel

In-House Smoked Salmon over Lemon Dill Cream Cheese on an Everything Bagel,  
topped with Capers and Balsamic Drizzle 15

Steak and Eggs

12 OZ Hand-cut NY Strip Steak, cooked to order with 2 fresh eggs, cooked to order + Toast 19

French Toast with Today's Fruit Topping

French Toast with seasonal fruit and whipped cream. Served with choice of Bacon or Goetta. 13

Eggs, Biscuits and Gravy

Two Eggs + Scratch Buttermilk Biscuits (2) with  
House-Made Goetta Gravy 12

OTR Club Sandwich

Queen City Sausage Brand Goetta + Bacon + Tomato + Fried Egg + Cajun Mayo +  
Pepper Jack Cheese on Grilled English Muffin. 14

Fried Chicken & Biscuit Sandwich

Hand-breaded Fried Chicken Cutlet on House-made Biscuit, drizzled with Hot Honey. 12

Ultimate Steak Burger

Our half pound, house-blend wagyu Beef Burger with Cheddar Cheese, Grilled Onions, Lettuce,  
Tomato & Pickle. With Hand-cut Fries 15.50 Add Bacon + 2

Urban Cristo Sandwich

Shave Prime Rib, Provolone & Blackberry Sauce between Grilled French Toast Style bread.  
Served with Fruit Salad or Cucumber Tomato Salad 14

A la Carte Items \$4 each

Fried Potatoes ~ Bacon ~ Goetta ~ Fruit Salad

Mimosa with Orange or White Cranberry Juice 9

Bloody Mary with a Skewered Shrimp + Bacon Snack,  
made with locally distilled Horseradish Vodka 12

Proprietary Blend Solstice Coffee 3

Dear Valued Guests,  
We are asking for your help.....  
**Table space is limited.**

During these “Covid Times” we have approx. 40% of our usual seating capacity.  
We respectfully ask when your meal is complete, to please relinquish your table  
so we may serve the next guest(s).

Your cooperation and understanding with this is appreciated,  
as is your patronage of Urban grill.

Thank you again to all who have been so supportive and kind.  
Peace and wellness to you,

Betsy & Randy  
Urban Grill

### **Beer In Bottle and Cans**

Mich Ultra  
Miller Lite  
Coors Light  
Corona Extra  
Sam Adams Boston Lager  
Stella Artois  
Pabst Blue Ribbon  
Modelo Especial  
Truth  
Nellie’s Key Lime  
Heineken Pale Lager  
Budweiser  
Bud Light  
Laguintas Little Sumpin Ale  
Deschutes Fresh Squeezed IPA  
Founders All Day IPA  
Troeg’s Perpetual IPA  
Shock Top Belgian White  
Yuengling Lager  
Guinness  
Java Head Coffee Stout—Troeg  
St Pauli N/A  
  
Cidergeist Semi-Dry  
Woodchuck Amber Hard Cider  
Woodchuck Granny Smith  
  
Bud Light Seltzer  
High Noon  
White Claw

### **Draft Beer**

Alaskan Amber  
Downeast Cider  
Miller Lite  
Bud Light  
Michelob Ultra  
Blue Moon  
Bell’s Two Hearted IPA  
Breckenridge Vanilla Porter