

STARTERS

CAST IRON CORN BREAD

hatch green chiles . jack & cheddar cheese
sweet corn . cornmeal . whipped honey butter 12

CHARRED BRUSSELS SPROUTS

candied bacon . 'low n slow' garlic
balsamic reduction . cracked black pepper 13

BURRATA 'BLT'*

tomato-bacon jam . dressed arugula
everything saltines 15

GRILLED CALIFORNIA ARTICHOKE

ocean mist farms . chef's sauce
maldon sea salt . cracked black pepper 14

NEW SCHOOL SPINACH DIP

artichoke hearts . sour cream . pico . fresno peppers
cilantro . mama lola's chips 15

TODAY'S FEATURED SOUP

rotating selection . made in house . cup or bowl AQ

SEAFOOD STATION

SMOKED SALMON*

apple & cherry wood . chef's sauce . capers
red onion . everything saltines 16

SUSHI GRADE AHI TUNA POKE*

old bay shrimp . avocado . green onions
persian cucumber . fresno pepper
bang bang sauce . sesame seeds
mama lola's tortilla chips 18

BROILED OYSTERS ROCKEFELLER

house specialty . creamy spinach
bacon . dash hot sauce 20

ST. URBAN SHRIMP COCKTAIL

old bay poached . louis slaw 18

SALADS

GULF COAST CAESAR*

cornbread croutons . shaved reggiano parmesan
add crispy shrimp +10 or fried oysters +15 12

THE DATELAND*

mixed baby greens . laura chenel goat cheese
avocado . vine tomatoes . cannellini beans
az medjool dates . toasted almonds
cornbread croutons . champagne vinaigrette
pulled rotisserie chicken +4 16

CRAB CAKE & GRAPEFRUIT*

jumbo lump blue . curly kale . avocado . goat cheese
pickled red onion . grapefruit vinaigrette 24

KING LOUIS

poached jumbo shrimp . field greens . tomatoes .
avocado . corn . radish . edamame . louis dressing 18

TWISTED NOODLE STEAK*

kale . cucumber . carrots . vine tomatoes . avocado
peanuts . toasted coconut . sambal-lime vinaigrette 22

BLACKENED SALMON + SALAD*

choice of:
gulf coast caesar • the dateland • grapefruit + kale 24

SANDWICHES & DIPS

PORTOBELLO DIP

noble baguette . caramelized onions . jack cheese
roasted garlic aioli . mushroom broth 16

COLLINS BROS. BURGER*

noble brioche . muenster cheese
creole mustard slaw . steak sauce . mayo 17

THE BACON CHEESEBURGER*

noble brioche . pecan-smoked bacon
jack cheese . all the fixins 19

CLASSIC FRENCH DIP*

noble baguette . shaved prime rib
creamy horseradish . au jus 22

BLACKENED ALBACORE TUNA*

dressed celery leaf . red onion . local pickle
chef's sauce 18

SEAFOOD ENTREES

CRISPY SHRIMP PLATTER

old bay dredge . shattered fries
jicama-peanut slaw . chef's sauce 24

GRILLED BBQ SALMON*

icelandic filet . jicama-peanut slaw
tomato + cornbread croutons 30

SESAME ENCRUSTED AHI TUNA*

pancit noodles . bang bang sauce . herbs
sambal-lime vinaigrette . vine tomatoes
crushed peanuts . avocado . sesame seeds
toasted coconut . sriracha aioli 34

MARKET FISH*

chef's selection . daily preparation AQ

'MARYLAND STYLE' CRAB CAKES*

jumbo lump blue . shattered fries
watercress-tomato salad . citrus aioli 38

SPECIALTIES

CHARRED CAULIFLOWER STEAK

garlic-tahini . basil & chili oils . capers . scallions
spaghetti squash . cipollini onions
blistered tomatoes 20

ROTISSERIE CHICKEN

pan drippings . mushrooms & cipollini onions
wilted greens . cornbread croutons 22

DANISH 'MAJESTY' BABY BACK RIBS

sweet heat glaze or grassroots bbq
jicama-peanut slaw 28

DRY AGED PORK CHOP*

porterhouse cut . apple cider gastrique
shattered fries 30

BUTCHER'S CUT*

homemade steak sauce
loaded baked potato . cipollini onions AQ

BRAISED SHORT RIBS

goat cheese whipped mashed potatoes
wilted greens . hoisin redux 32

COLLINS BROS. PRIME RIB* *wed - sat*

veal bone au jus . after 5pm 12oz 30 | 16oz 36



SHATTERED FRIES . JICAMA-PEANUT SLAW . SAUTÉED SWISS CHARD . SPAGHETTI SQUASH
BRAISED RED CABBAGE + GOAT CHEESE . LOADED BAKED POTATO *(after 5pm)*

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.