

under
Solo

**URBAN
DINER**

WE HAVE TAKEN **INSPIRATION** FROM
THE DEEP SOUTHERN STATES OF MISSISSIPPI AND
LOUISIANA AND LEARNT BARBECUES FROM THE
MASTERFUL GAUCHOS AND NATIVE AMERICANS.

WE ARE ALL ABOUT **MEAT.**

IF YOU LOVE **MEAT**...YOU WILL **LOVE US.**

A 12.5% SERVICE CHARGE WILL BE ADDED TO ALL BILLS

THE SMALL STUFF

SPICED PORK RIBS 6.50
WITH BARBECUE SAUCE AND CASSAVA FRIES

PULLED PORK ON SOUR DOUGH BREAD 7.00
WITH A TANGY BARBECUE SAUCE, ADOBE CORN & PEPPERS

FRIED CALAMARI WITH HUSH PUPPIES 6.50
CREOLE STYLE SQUID, WITH SPRING ONIONS, CHILLI & LIME CHIPOTLE

LOUISIANA CRAB CAKES 7.00
MANGO SALSA AND AVOCADO EMULSION

LOADED POTATO SKINS (3) 6.00
BACON & CHEESE, SPICY BEEF AND CHEESE & JALAPENOS

CORN CHIPS 6.00
TOPPED WITH MELTED CHEESE, GUACAMOLE

CHILLI CHEESE FRIES 6.00
SKIN ON FRIES TOPPED WITH MELTED CHEESE AND MEAT SAUCE

CHICKEN WINGS

3 WAYS – CHOOSE EITHER CREOLE STYLE, BBQ OR EXTRA HOT (6) 5.50 (12) 10.00 (18) 14.00

BOURBON GLAZED BARBECUED RIBS

SERVED WITH FRIES AND MISSISSIPPI COLESLAW

SMOKED FOR 8 HOURS & SMOTHERED IN OUR JACK DANIELS SAUCE HALF RACK 14.00 FULL RACK 25.00

URBAN DINER BURGERS

ALL SERVED IN A BRIOCHE BUN WITH FRIES AND SALAD GARNISH.
ADD SMOKED CHEESE, FRIED EGG, SMOKED BACON, AVOCADO SALSA OR MUSHROOMS FOR AN EXTRA 1.50

TEXAN – 7OZ PRIME BEEF PATTIE TOPPED WITH JACK CHEESE, PICKLED GHERKIN 9.50

ROUTE 66 – 12 OZ PRIME BEEF PATTIE, JACK CHEESE, CRISPY BACON 11.00

NO MEAT – HOME MADE BEAN PATTIE, SALSA AND GUACAMOLE 9.00

CAJUN CHICKEN – MUFFALETTA SALAD, CHIMICHURRI SAUCE 9.00

URBAN DINER WRAPS 8.50

SERVED WITH FRIES

STEAK STRIPS, ONIONS & PEPPERS AND CHEESE

CRISPY SQUID, AVOCADO EMULSION AND HUSH PUPPIES

JERK CHICKEN, ONIONS & PEPPERS

BURGER PATTE WITH MELTED CHEESE AND SALSA

MUFFALETTA SALAD AND AVOCADO WITH OPTIONAL HARD BOILED EGG

PULLED PORK, BARBECUE SWEET CHILLI SAUCE

STEAKS

ALL SERVED WITH FRIES AND MUFFELATTA SALAD

SOUTHERN FRIED STEAK 15.50
BUTTERMILK COATED FRIED RUMP STEAK WITH PEPPERCORN SAUCE

CREOLE RIB EYE STEAK 18.50
RIB EYE STEAK COATED IN CREOLE SPICES & HERBS GRILLED TO PERFECTION

GRILLED RIB EYE STEAK 18.50
JUST GRILLED NAKED SERVED WITH GARLIC BUTTER

BRASILIAN PICANHA 16.50
(CAP END OF RUMP) GRILLED TO PERFECTION AND SERVED WITH PICO DE GALLO, DIRTY RICE AND HOUSE SALAD

NEW ORLEANS JAMBALAYA 9.50

A RICE POT DISH OFTEN REFERRED TO AS THE CREOLE PAELLA
CHOOSE EITHER

CRAWFISH & SALMON

CHICKEN & ANDOUILLE SAUSAGE

SHRIMP & CHICKEN

OKRA, AUBERGINE AND ADOBE CORN WITH PEPPERS

HOUSE SPECIALS

LOBSTER & CRAYFISH MAC N CHEESE 10.50
LOBSTER MEAT AND CRAYFISH IN MACARONI CHEESE TOPPED WITH PARMESAN BREADCRUMBS

THE BAYOU PLATTER 13.50
JERK CHICKEN PIECES & WINGS, BARBECUED RIBS WITH DIRTY RICE, JERK SAUCE AND COLESLAW

½ BARBECUED CHICKEN 12.50
WITH SMOTHERED GREENS, CORNBREAD AND FRIES

CREOLE SALMON 12.00
GRILLED SALMON STEAK SMOTHERED IN CREOLE SPICES SERVED WITH SMOTHERED CABBAGE,
CREAMY MUSHROOM SAUCE AND CREOLE POTATOES

JERK CHICKEN 12.50
SPICED MARINATED GRILLED CHICKEN BREAST SERVED WITH DIRTY RICE, BUTTERED CORN COB AND CREOLE POTATOES

CRAYFISH AND SALMON SALAD 9.00
WITH OLIVES, TRUFFLE OIL AND HARD BOILED EGG

BLACKENED CHICKEN SALAD NICOISE 9.00
VEGETARIAN OPTION – SUBSTITUTE BLACKENED CHICKEN WITH OKRA, AUBERGINE AND ADOBE CORN

SIDE ORDERS 3.00

CORNBREAD	SMOTHERED CABBAGE	HUSH PUPPIES	DIRTY RICE	CREOLE POTATOES
MISSISSIPPI COLESLAW	MUFFELETTA SALAD	ONION RINGS	MIXED SALAD	CASSAVA WEDGES
	BUTTERED CORN COBS			

DESSERTS 5.00

PECAN PIE WITH CINNAMON CRÈME FRAICHE

BAKED NEW YORK CHEESECAKE WITH BLUEBERRY COULIS, RUM N RAISIN ICE CREAM

DEEP SOUTH WARM CHOCOLATE CAKE, CRÈME FRAICHE AND BERRY COMPOT

BREAKFAST & BRUNCH

FROM 10AM - 3PM SATURDAY & SUNDAY

FULL BAYOU 8.00

SCRAMBLED EGGS, CRISPY BACON, SAUSAGE, HASH BROWNS AND GRILLED TOMATO, FARMHOUSE TOAST

BRITISH BREAKFAST 8.00

2 EGGS, BACON, SAUSAGE, BAKED BEANS, GRILLED TOMATO, MUSHROOMS AND HASH BROWNS, FARMHOUSE TOAST

PETITE BREAKFAST 6.00

2 EGGS, BACON, HASH BROWNS AND GRILLED TOMATO

EGGS NEW ORLEANS 7.00

SERVED IN A SKILLET STRAIGHT FROM THE OVEN...EGGS WITH TOMATO, PEPPER & ONION CONCASSE SERVED WITH CORNBREAD

WAFFLES

BUTTERMILK FRIED CHICKEN TENDERS, MAPLE SYRUP AND CHURNED BUTTER 7.50

PLAIN WITH MAPLE SYRUP AND SUGAR, BANANA & BERRY COMPOT 7.50

WITH SPINACH AND CREAM, TOPPED WITH MELTED CHEESE 7.50

HUEVOS RANCHEROS 7.50

FRIED EGGS, PICO DE GALLO SALSA, CHORIZO, REFRIED BEANS & GUACAMOLE SERVED WITH WARM TORTILLAS

VEGETARIAN 7.50

2 EGGS, SAUTÉED SPINACH AND MUSHROOMS, VEGE SAUSAGE, BEANS, TOAST AND HASH BROWNS WITH A GRILLED TOMATO

AVOCADO AND SALSA ON TOASTED SOURDOUGH BREAD 6.50

HASH BROWNS

OMELETTES SERVED WITH FRIES AND SALAD 7.50

CHOOSE 3 FROM THE FOLLOWING :

SMOKED HAM, BACON, CHEESE, MUSHROOMS, PEPPERS, ONIONS, SPINACH

POACHED EGGS 7.00

TOPPED WITH HOLLANDAISE SAUCE ON BUTTERMILK BISCUITS WITH EITHER:

SMOKED HAM OR SPINACH & MUSHROOMS OR SMOKED SALMON

MUESLI, GRANOLA AND FRUITS WITH YOGHURT 7.00

OUR INFAMOUS BAPS

ALL SERVED WITH FRIES AND SALAD

STEAK, ONIONS AND GARLIC MUSHROOMS 9.00

BUTTERMILK CHICKEN TENDERS, GARDEN SALAD 7.50

AVOCADO AND CREAMED SPINACH 7.00

PULLED PORK AND BARBECUE SAUCE, GHERKINS 7.50

HAM & CHEESE OMELETTE 7.00

BACON & EGG, SAUTÉED MUSHROOMS 7.50

SANDWICHES AND ROLLS

BACON 3.00

EGG 2.50

ADD A BOTTOMLESS COFFEE AT 2.00 TO ANY OF THE BREAKFASTS (EXCEPT SANDWICHES AND ROLLS)

BLOODY MARY'S AND BUCKS FIZZ AT 4.50