

NASHVILLE

THREE UP

HOT TENDER



URBAN PLATES



scratch-made

DESSERTS

BANANA CREAM PIE 57

MANGO TART slice \$7.5

HUMMINGBIRD CAKE slice \$7.5

BEVERAGES

BOTTLED ALKALINE WATER \$3.5

STUBBORN NATURAL SODA \$3.75

CAFE MOTO ORGANIC COFFEE §3
CAFE MOTO HOT TEAS §3

HOUSE MADE REPLENISHERS \$4.95

ORGANIC ICED TEA \$3.75

KOMBUCHA ON TAP \$6.25

Made-from-scratch daily by our pastry chefs.

PEANUT BUTTER CHOCOLATE CREAM PIE 57

CHOCOLATE FLOURLESS CAKE slice \$7.5 GF

CHOCOLATE VANILLA LAYER CAKE slice \$7.5

CHOCOLATE CHUNK COOKIE one \$3.95 / three \$10.5 URBAN COWGIRL COOKIE one \$3.95 / three \$10.5

GLUTEN FREE CHOCOLATE COOKIE one \$3.95 / three \$10.5

mango tart











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*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.

Menu prices vary by location. Prices shown are for dine-in and takeout orders. Prices for delivery orders are generally higher. Prices and menu items subject to change and availability. While some items are marked "Gluten Free, Dairy Free, Vegetarian and Vegan," we cannot guarantee that food items will not inadvertently come into contact with others during preparation. NC-SB 5.1.24

CATERING & GROUP ORDERING

Made-from-scratch favorites for office, home and special events. Minimum order of 10 or more. Add in increments of one.

1 CHOOSE PACKAGING

INDIVIDUALLY PACKAGED

includes 1 protein + 2 sides per person. Packaged individually (one person, one container)

GROUP TRAY PACKAGING

includes 1 protein + 2 sides per person. Packaged buffet style (in trays for buffet service)

CHOOSE A PROTEIN

GRILLED GRASS FED STEAK* GF DF
CHIMICHURRI GRILLED GRASS FED STEAK* GF DF
GRILLED SUSTAINABLE SALMON* GF DF
GRILLED CAGE FREE CHICKEN GF DF
CHILI GLAZED GRILLED TOFU GF V DF

3 CHOOSE TWO SIDES

MASHED ORGANIC POTATOES GF VEG
BEET SALAD W. GOAT CHEESE GF VEG
MACARONI & CHEESE VEG
CHIPOTLE GARLIC ROASTED MARBLE POTATOES GF V DF
ROASTED BRUSSELS SPROUTS W. BALSAMIC GLAZE GF V DF
ORGANIC RED & WHITE QUINOA W. TOMATO PESTO GF V DF
HARISSA LIME CAULIFLOWER GF V DF
BASMATI RICE PILAF GF V DF
ROASTED MUSHROOMS W. GARLIC PARMESAN BUTTER VEG

LARGE SALADS

Small size catering salads serve 10. Large size catering salads serve 20. Salads are served in large plastic bowls.

HOUSE small or large GF V DF

CAESAR small or large
LOCAL MIXED BEET small or large GF VEG

CARIBBEAN small or large GF V DF

SANDWICH TRAYS

Sandwiches are served cut in half and come with chips.

SMALL serves 5 • LARGE serves 10

TURKEY AVOCADO CLUB
GRILLED CAGE FREE CHICKEN DF
GRILLED GRASS FED STEAK* DF
GRILLED PORTOBELLO MUSHROOM
GRILLED CAGE FREE CHICKEN CLUB

BOXED MEALS

Ordering made easy with individually boxed meals.

CHOICE OF SANDWICH. SERVED WITH CHIPS

option to add a side salad option to add a cookie

BOXED MALE

ORDERING

Order online at urbanplates.com

To speak with a catering consultant: email catering@urbanplates.com or call 1-800-652-4788



made from scratch

PLATES

everyone deserves to eat this good

we're changing the way the world eats by making craveable, wholesome and clean food accessible to all

urbanplates.com """""

SALADS

Hand-tossed entree salads with scratch-made dressing and grilled rustic bread. Make it GF when you request no bread, croutons or noodles.

GRILLED CHICKEN COBB \$16.95 GF



organic artisan lettuce, grilled cage-free, antibiotic & hormone free, never frozen chicken, organic tomatoes, crispy turkey bacon, avocado, chopped organic egg, blue cheese, buttermilk dill dressing

WILD AHI NICOISE* \$18.5 GF DF



organic artisan lettuce, seared herb crusted wild ahi tuna, green beans, chopped organic egg, organic tomatoes, potatoes, capers, marinated olives, mustard-champagne vinaigrette

ASIAN CHICKEN NOODLE \$16.5



ramen noodles mixed with organic artisan lettuce, arugula, shredded cabbage, mandarin oranges, roasted peanuts, pineapple mango salsa, miso lemongrass dressing, grilled cage-free, antibiotic & hormone free, never frozen chicken, spicy peanut dressing

GRILLED STEAK* \$18.5 GF DF



organic artisan lettuce, grilled grass-fed steak, pineapple mango salsa, jicama, mint, coconut roasted cashews, mild jalapeno-lime dressing

LOCAL MIXED BEET \$13.95 GF VEG



marinated organic yellow & red beets, arugula, organic artisan lettuce, roasted tomatoes, organic carrot, crisp jicama, raw walnuts, hemp seeds, goat cheese, preserved lemon vinaigrette

CARIBBEAN \$12.95 GF V DF



blue zone friendly mix of organic artisan lettuce, pineapple mango salsa, jicama, mint, coconut roasted cashews, mild jalapeño-lime dressing

GRILLED CHICKEN CAESAR \$16.5

romaine lettuce, organic baby kale, grilled cage-free, antibiotic & hormone free, never frozen chicken, organic tomatoes, garlic croutons, shaved asiago, caesar dressing

GRILLED SALMON CAESAR* \$18.5

romaine lettuce, organic baby kale, grilled sustainable salmon, organic tomatoes, garlic croutons, shaved asiago, caesar dressing

Add a Cup of Soup + \$2.5

Add Proteins

grilled grass fed steak* \$9.95 • wild ahi tuna* \$7.95 • garlic shrimp skewer \$5 grilled cage free chicken \$8.5 • chili glazed grilled tofu \$5 crispy jumbo chicken tender \$4.5 • grilled sustainable salmon* \$9.95

To help offset the cost of rising wages and benefits, a 3% surcharge is added to each check.



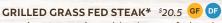


our famous

PLATES & SIDES

Served with any two sides and grilled rustic bread. Make it GF when you request no bread.

CHOOSE A PROTEIN



our signature spice rubbed, grass-fed and grass-finished steak, grilled medium rare and hand carved

CHIMICHURRI GRASS FED STEAK* \$21.5 GF DF



our signature grass-fed and grass-finished steak grilled medium rare, drizzled with our housemade chimichurri sauce

new! GRILLED BBQ PORK RIBS \$21.95 GF DF



a half rack of spice rubbed duroc pork ribs, slow-cooked and slathered in our housemade bbq sauce. served with pickle chips and signature bbg sauce

GRILLED SUSTAINABLE SALMON* \$20.5 GF DF



chargrilled ASC certified sustainable salmon finished with our housemade dijon honey sauce

new! BLACKENED SUSTAINABLE SALMON* \$21.5 GF



ASC certified sustainable salmon blackened in a cast iron skillet, served with lemon hollandaise sauce

GARLIC SHRIMP W. PARMESAN BUTTER \$16.95 GF



broiled sustainable shrimp with garlic parmesan butter

CHILI GLAZED GRILLED TOFU \$14.95 GF V DF

grilled marinated organic tofu drizzled with a sweet and spicy gochujang chili sauce

GRILLED CAGE FREE CHICKEN \$16.95 GF DF



chargrilled, herb marinated cage-free, antibiotic & hormone free, never frozen chicken

2 TENDERS \$13.95 / 3 TENDERS \$16.95 contains gluten classic crispy or nashville hot. two or three crispy jumbo chicken tenders with choice of housemade dipping sauce

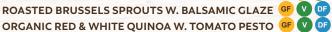
2 CHOOSE TWO SIDES

FRENCH FRIES W. HERB SEASONING MASHED ORGANIC POTATOES GF VEG

MACARONI & CHEESE

SEASONAL GREEN GF V DF

new! CHIPOTLE GARLIC ROASTED MARBLE POTATOES GF V DF ROASTED BRUSSELS SPROUTS W. BALSAMIC GLAZE GF V DF







SIDE HOUSE GF V DF OR CAESAR SALAD



ADDITIONAL SIDES \$4.95 each (plates come with two sides)

SANDWICHES

Chef-crafted sandwiches, served with chips. Sub gluten free bread +\$1.

GRILLED CAGE FREE CHICKEN \$12.95 DF



herb marinated, antibiotic & hormone free, never frozen chicken, slow roasted tomatoes & orange-basil aioli served on grilled

CAGE FREE CHICKEN CLUB \$15.95

grilled cage-free, antibiotic & hormone free, never frozen chicken, duroc pork bacon, organic tomato, pickled onion, artisan lettuce, garlic aioli, white cheddar cheese served on grilled rustic bread

TURKEY AVOCADO CLUB \$16.95

hand carved herb-roasted turkey breast, avocado, duroc pork bacon, havarti cheese, crisp lettuce, vine ripened tomato, chipotle aioli, served on grilled rustic bread

GRILLED GRASS FED STEAK* \$15.95



hand carved grass-fed steak, slow roasted tomatoes and chimichurri aioli served on grilled rustic bread

GRILLED PORTOBELLO MUSHROOM \$13.5 VEG



marinated grilled portobello mushroom, pesto goat cheese, grilled zucchini, julienne red bell peppers, shaved red onion, arugula served on grilled rustic bread. Remove pesto goat cheese to make vegan

CLASSIC CRISPY TENDER SANDWICH \$13.5

two crispy jumbo, hand breaded buttermilk-battered, antibiotic & hormone free, never frozen chicken tenders served on a toasted potato bun with roasted garlic aioli and pickles

NASHVILLE HOT TENDER SANDWICH \$13.5

two crispy jumbo hand breaded buttermilk-battered, antibiotic & hormone free, never frozen chicken tenders tossed in Nashville hot sauce, served on a toasted potato bun with roasted garlic aioli & pickles

Add a Cup of Soup \$2.5 • Add any Side \$3

BURGERS

Made with chargrilled, pasture raised beef. Served with herb seasoned fries.

Add any side +53 • Add avocado +52 • Add duroc bacon +51.5

DOUBLE CHEESEBURGER + FRIES \$16.5

two chargrilled patties of pasture raised beef topped with hand sliced american cheese and onion, layered with vine-ripened tomato, pickles and housemade thousand island on a toasted

CHEESEBURGER + FRIES \$12.95

chargrilled, pasture raised beef topped with hand sliced american cheese and onion, layered with vine-ripened tomato, pickles and housemade thousand island on a toasted potato bun





BRAISES & SOUPS

Braises served with choice of basmati rice pilaf or mashed organic potatoes and grilled rustic bread. Make it GF when you request no bread.

BRAISED BEEF & MUSHROOMS \$15.5 GF DF



seasoned natural beef, slow cooked with red wine sauce, whole mushrooms, yellow onions, organic carrots, celery, garlic and fresh parsley

MOROCCAN CHICKEN BRAISE \$13.95 GF DF



cage-free, antibiotic & hormone free, never frozen chicken slow cooked with squash, yellow onion, preserved lemons, marinated olives, turmeric, fresh ginger, spices and cilantro

TOMATO BASIL SOUP bowl \$5.95 / cup \$3.95 V DF



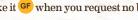
organic tomatoes, coconut milk, vegan pesto, garlic croutons want it gluten free? order it without croutons or bread

new! CHICKEN TORTILLA SOUP bowl \$5.95 / cup \$3.95

hearty tortilla soup with tender cage-free chicken, poblano peppers, carrots, celery, onions, topped with crispy tortilla strips, queso fresco and cilantro. gluten free without crispy tortilla strips or bread

VEGAN ***

Served with grilled rustic bread. Make it GF when you request no bread.



BEETS + AVOCADO BOWL \$12.95 GF V DF



organic red and white quinoa, roasted organic beets, avocado. raw walnuts, pickled red onions, hemp seeds, shaved cabbage, miso lemongrass dressing

CHILI GLAZED GRILLED TOFU BOWL \$13.95 GF V DF grilled marinated organic tofu, organic red & white quinoa,

seasonal green, topped with a sweet and spicy gochujang chili sauce

THREE UP \$11.95 / FOUR UP \$13.95 V choice of three or four plant-based sides

KIDS

Served with any side, grilled rustic bread, and choice of organic milk or apple juice.

MACARONI & CHEESE \$8.5



CRISPY JUMBO CHICKEN TENDERS \$10.5 GRILLED CAGE FREE CHICKEN \$9.95

GRILLED GRASS FED STEAK* \$11.5 GRILLED SUSTAINABLE SALMON* \$13.5









