

Brunch

JAZZ URBANE CAFE

Menu

COCKTAIL

- The Opening Act Margarita**, Peach Puree, Blanco Tequila, Lime Juice, Orange liquor
- Espresso martini**, Tito's Vodka, Coffee Liqueur, Fresh Brewed Espresso
- French 75**, Edinburgh Gin, French Lemon Juice, 90 Cellar Sparkling Wine, Simple Syrup
- Lemon Drop Martini**, Tito's, lemon juice, triple sec, lemon syrup
- Hugo Spritz**, elderflower liquor, sparkling wine, soda
- Aperol Spritz**, Aperol, Prosecco, soda, orange
- Oaxacan Sour**, Mezcal, agave, lemon juice
- Mimosa**, Sparkling Wine, fresh orange juice, oranges
- Urbane Blood Mary**, Tito's, Townöne Blood Mary Mix, Celery, Scallops, Bacon, Crab Cake
- Our Negroni**, Campari, Vermouth, orange peel
- Chef's Guara Caipirinha**, Lebron Cachaca, Fresh limes, Demarara Sugar
- Jazz Mojito**, Largo White Rum, Mint, Lime Juice, Simple Syrup

JAZZ URBANE OLD FASHION | BOURBON, RYE, BITTERS, ORANGE PEEL, DEMARARA SYRUP



MOCKTAIL

- Bishops Honey Zinger**, lemonade, earl grey tea, honey, lemon slices
- Urbane Mockopolitan**, cranberry, pineapple, orange juice, ginger beer, orange twist



BEERS

- Modelo Especial**
- Heineken**
- Bud Light**
- Bissel Brothers "Substance IPA"**



WINES

- 2025 Mata Bay Sauvignon Blanc**
- 2024 Cloud Break Chardonnay**
- 2024 Malou Sauvignon Blanc**
- NV 90 Cells Prosecco**
- 2023 Rabbit Out of the Hat Pinot Noir**
- 2022 Rabbit Out of the Hat Cabernet sauvignon**



APPETIZERS

- Buttermilk hush puppies** | maple butter
- Smoked Wings** | hot honey glaze, ranch dressing
- Grits Frits** | Parmesan cheese, truffle aioli
- Cuttyhunk Oysters** | southern mignonette, cocktail sauce
- Coesar salad** | romaine, combread croutons, smoked oyster
casser dressing, parmesan cheese
- Bourbon Reach & Burata** figs, mint, blueberries, goat cheese,
pistachos, grill peach & prasecca dressing



DESSERTS

- Sweet Corn Creme Brulee**
- Chocolate Mousse Cake**



BRUNCHY

- Grits Country Plate** | country ham, sausage, eggs white gravy
- Fried Oysters Benedict** | buttermilk biscuits, marinado green tomatoes,
angula, chili oil, ranch dressing
- Blueberry Buttermilk Pancakes** | citrus whipped cream, maple syrup
- 3 Tier Stuffed French Toast** | nutella, berries, whipped cream, infused
maple syrup
- Smashed Avocado Toast** | greens, puppy seeds, poached eggs
- Johnny Cakes & Duck** | confit duck, collard greens, duck egg, corncake
- Jambalaya Omelet** | chicken, sausage, peppers, cheddar cheese
- Breakfast Sandwich** | beef patty, lettuce, sunny side up egg, bacon, grits
fries, maple aioli





EXECUTIVE CHEF – GUARA PIMENTA



BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR PREFERENCE. THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SZÁFCOF, SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*A 3% KITCHEN FEE WILL BE ADDED TO ALL FOOD SALES AT THE END OF YOUR EXPERIENCE.
THIS FEE REPRESENTS A TIP THAT GOES DIRECTLY TO THE ENTIRE KITCHEN TEAM.*



JAZZ URBANE CAFE

COCKTAIL

The Opening Act Margarita, Peach Puree, Blanco Tequila, Lime Juice, Orange liquor
Bombay Espresso martini, Tito's Vodka, Coffee liquor, Fresh Brewed Espresso
French 75, Edinburgh Gin, French Lemon Juice, 90 Cellar Sparkling Wine, Simple Syrup
Lemon Drop Martini, Tito's lemon juice, triple sec, lemon syrup
Hugo Spritz, elderflower liquor, sparkling wine, soda
Aperol Spritz, Aperol, Prosecco, soda, orange
Oaxacan Sour, Mezcal, agave, lemon juice



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Substance "Bissel Brothers IPA"

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NV 90 Cellars Prosecco
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FIRST



Deviled Eggs, house chill sauce, old bay, paprika bacon
Yellowfin Tuna Tartar, lime chive cream, avocado mousse, house fermented pepper sauce, potatoes
CuttyHunk Oysters, southern mignonette, cocktail sauce
Hush Puppies, pepper jack cheese, creole remoulade
Meat & Cheese Board, artisanal local cheeses, house made cured meats, accoutrements
Ceviche Caesar salad, romaine, cornbread croutons, smoked oyster caesar dressing, parmesan cheese
Bourbon Peach & Burrata, figs, mint, blueberries, goat cheese, pistachios, grill peach & prosecco dressing
Smoked Wings, hot honey glaze, ranch dressing
Maryland Grab Cake, cilantro aioli, lemon, micro salad
Jhonny Cakes & Duck, corn bread, confit duck, collard greens, pickled red onions, duck egg.

SUPPER



Roasted Joyce Farms ½ Chicken citrus potatoes, candied collard greens, maple butter
Shrimp & Grits, cheese grits, Louisiana Shrimp, applewood smoked bacon sauce
Urbane Jambalaya, smoked chicken thighs, andouille sausage, shrimp, vegetables, rice
Jazz Cheeseburger, 8oz patty, lettuce, fried green tomatoes, pepper jack cheese, remoulade, pickles, fried grits
Bayou Pasta, fresh linguine, peppers, onions, jalapeño, creole parmesan sauce
Georges Bank Scallops, Succotash, okra, sweet & sour relish, saffron corn cream
Niman Ranch Rib Eye, cheese grits, asparagus, truffled butter



DESSERTS

Sweet Corn Creme Brulère
Chocolate Mousse Cake

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