

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



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

MOCKTAIL

Bobop Honey Zinger, lemonade, earl grey tea, honey, lemon slices
Urbane Mockpoditan, cranberry, pineapple, orange juice, ginger beer, orange twist

BEERS

Modelo Especial
Heineken
Bud Light
Substance "Bissel Brothers IPA"

WINES

2025 Moto Bay Sauvignon Blanc
2024 Cloud Break Chardonnay
2024 Malisa Sauvignon Blanc
NV 90 Cellars Prosecco
2023 Rabbit Out of the Hat Pinot Noir
2022 Rabbit Out of the Hat Cabernet sauvignon

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

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, SEAFOOD, SHELLFISH OR EGGS 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.