





# DINE IN • TAKEOUT • CATERING


Award Winning Fried Chicken & Southern Fare

## STARTERS .....

**Fried Mac N Cheese**  **7**  
Smoked Gouda mac n cheese balls, fried and served with chili aioli. Order of 4 **9.5**

**Fried Pickles**  **7**  
Our house-made pickles breaded, fried, and served with a side of peppercorn dressing.  
**GF option, add \$1**

**Fried Green Tomatoes**  **7**  
Light and crispy fried green tomatoes, served with chili aioli.  
**GF option, add \$1**

**Hand-cut Fries** **GF**  **5**  
Crispy fries seasoned with our house rub.

## SALADS .....

**Side Salad**  **5**  
Fresh spinach, grape tomatoes, cheddar cheese and crunchy biscuit croutons with your choice of dressing.  
**GF without croutons.**

**Chicken Salad** **10**  
Chicken breast strips with bacon bits, biscuit croutons, grape tomatoes, romaine, and peppercorn dressing on the side. Chicken is fried unless requested blackened.  
**GF option, add \$1**

**Fried Black-Eyed Pea Hummus Salad**  **11**  
Hummus rounds served on a bed of spinach with goat cheese, grape tomatoes, and roasted red peppers with balsamic vinaigrette on the side.  
**GF option, add \$1**

## BRUNCH .....

Served 10am to 2pm Saturday and Sunday. Check out our cocktails menu for suggested brunch cocktails.

**The "Dee"** **12**  
Our home made drop biscuit topped with bacon, fried egg, and fried chicken breast with Gouda cheese sauce on the side and house-made pickles for a little bite. *Make it hot for \$1.*

**The "Double Dee"** **16**  
Take the Dee to the next level (literally). Add pulled pork and bacon gravy. Only for those who aren't afraid of heights!


**Comfort Eggs Benedict** **10**  
Our version of a classic eggs bennie with poached eggs, bacon, and tomato piled on a homemade biscuit and covered in hollandaise sauce. Served on a bed of spinach.

**Fried Green Tomato Benedict** **11**  
This egg-stra special comfort-style Benedict includes fried green tomatoes along with poached egg, bacon, and hollandaise sauce. It's served on a homemade drop biscuit on a bed of spinach.

**Drop Biscuits and Gravy** **10**  
We start with two of our freshly made drop biscuits and smother them in bacon gravy. Served with a side of bacon for a little crunch.

**Cheddar Bacon Skillet Scramble** **10**  
For our classic breakfast lovers! Eggs, bacon, grape tomatoes, and cheddar cheese baked to perfection and served in a skillet.

## SHARE PLATES .....

**Black-Eyed Pea Hummus**  **8**  
Made from scratch, topped with roasted red peppers and chili aioli, served with biscuit pita, grape tomatoes, and carrot chips.

**Chicken Wings** **9**  
Six chicken wings served with URBAN hot sauce. Includes house fries and peppercorn dressing on the side.  
**GF option, add \$1**

**BBQ Poutine** **GF** **Regular 10 / Family 13**  
Pulled pork smothered in Gouda cheese sauce, with house-made slaw and tangy BBQ sauce piled on top of our hand-cut fries.

**Southern Poutine** **Regular 10 / Family 13**  
Fried chicken, bacon gravy, and house-made pickles piled on top of our hand-cut fries.

**Comfort Poutine** **Regular 8 / Family 11**  
Bacon gravy and creamy Gouda cheese sauce on top of our hand-cut fries.

## BEVERAGES .....

**Iced Tea** **2**  
**Lemonade** **3**  
**Bottled Coke or Sprite** **3**  
**Diet Coke** **2**  
**Black Crow Coffee** **3**

 = vegetarian option

**GF** = gluten free option





## MAINS .....

**Chicken [or Portobello] Pot Pie** 12  
Roasted chicken combined with fresh veggies served in a skillet with a freshly baked biscuit dough topper.

**Pulled Pork Plate** GF 13  
A half pound of pulled pork served over mashed potatoes dressed in tangy BBQ sauce and topped with house-cured pickles. Served with a fresh biscuit and honey butter.  
GF without biscuit.

**Chicken and Waffles** 10  
Cornbread waffle (trust us on this one) with your choice of two or four pieces of fried chicken. Served with syrup and honey butter.  
Make it a four piece for an extra \$3.  
Add \$2 for white-meat-only orders.

**Mac & Cheese** GF 8.5  
We don't think anyone should have to miss out on mac and cheese! This cheesy dish includes gluten free pasta and our creamy cheese blend tossed with roasted red peppers.  
Add chicken, pulled pork, or portobello for \$3.

### Urban Fried Chicken

Folks know us for our award-winning fried chicken. The URBAN recipe features fresh chicken brined in our signature herb blend before it's hand breaded and fried to a golden brown.

**Two-piece Meal 9.5 / Four-piece Meal 13**  
Served with a side of your choice and biscuit.  
Make it hot with URBAN hot sauce & house-cured pickles for \$1.  
Upgrade to a starter item as a side for \$4.  
Add \$2 for white-meat-only orders.

GF option, add \$1

**Bottomless Fried Chicken** 12  
Enjoy all-you-can-eat drumsticks.  
Add a biscuit for \$1.  
Dine-in only, please.



## SANDWICHES .....

Served on fresh baked bread with a side of your choice.  
Upgrade to a starter as a side for \$4.

**Pulled Pork Sandwich** 11  
Smoked pulled pork, topped with your choice of slaw or pickles and tangy BBQ sauce.  
Add bacon, cheese, or slaw for \$1.

**Chicken Sandwich** 12  
Crispy fried or blackened chicken breast, topped with romaine lettuce, tomato, and a peppercorn dressing. Add bacon, cheese, or slaw for \$1.

**Fried Green Tomato BLT** 12  
Fried green tomatoes with bacon, romaine lettuce, and chili aioli. Without bacon

**Roast Beef [or Portobello] Sandwich** 12  
House-cured roast beef smothered with melted cheddar cheese and caramelized onions, topped with chili aioli for a sweet and spicy kick.

**Half Sandwich and Side Salad Combo**  
Choose any sandwich listed above and pair it with a side salad for \$1 less than the full sandwich price.

**Seasonal Sandwich** 13  
Ask your server about our latest creation!

## SIDES .....

A la carte \$3. All side items are gluten free.

- Garlic Mashed Potatoes
- House-Cured Pickles
- Red Potato Salad
- Collard Greens
- Green Beans
- Cole Slaw



= vegetarian option



GF = gluten free option

## DESSERTS .....

**Peach Pie Skillet** 8  
Vanilla peaches topped with a crimped pie dough seasoned with sugar, cinnamon and nutmeg. Served in the skillet it's baked in. Add vanilla ice cream for \$2.

**Bourbon Bread Pudding** 8  
Good things come to those who wait! Baked for 18 minutes after being soaked in bourbon and cream then topped with chocolate chips and vanilla ice cream.

**Ooey-Gooey Skillet Brownie** 7  
A made-to-order decadent chocolate brownie served with vanilla ice cream.

### Our Story .....

After opening URBAN Brew and BBQ, in St. Pete's Grand Central District in 2013, we knew we were home! We had a vision for a second restaurant in the district with the same casual, welcoming vibe that served a different kind of American fare—Southern Comfort food. In Spring 2015 we started renovating the vintage-style gas station you're sitting in today and by summer of that same year, URBAN Comfort's doors were open. Shortly afterwards, we added four shuffleboard courts. After all, this is St. Pete!

Simple foods done exceptionally well—that's always been our motto. We want to serve our guests food that brings back memories in a space that encourages them to make new ones. From our scratch kitchen, to our sharable picnic tables, to our rotating craft beer selection and carefully crafted cocktails, we hope URBAN Comfort feels like home and we're honored to be part of your everyday celebrations!

## URBAN CATERING & EVENTS

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# Signature Cocktails



## Brunch Favorites

Perfect for Day Drinking!

**French 75\*:** Inspired by the 75mm field gun that the French used in WWI (and the use of champagne), this drink hails from the days when the Dough boys returned to New Orleans. If you prefer sweet cocktails, request it with brandy. If you prefer cocktails on the dryer side, request it with gin. \$10

**Irish Coffee\*:** Invented by Mr. Joe Sheridan for some delayed air travelers in 1942, this classic cocktail includes cream whipped for every order with fresh coffee and Irish whiskey – just like Joe made it. \$9

**Bloody Mary:** An American bartender working in Paris during prohibition created this infamous daytime beverage and brought it back home to New York after the 21st Amendment became law. He spiced it up at the request of his patrons. Hope you enjoy our house-made mix! \$9 (\$20 bottomless)

**Mimosa\*:** There's a good deal of mystery surrounding the birth of the mimosa. Some believe Alfred Hitchcock invented the drink San Francisco in the 1940's. Most agree that it's inspired by the Buck's Fizz, a similar cocktail that first appeared in London in 1921. \$6 (\$20 bottomless)

*\*Cocktail limited to brunch hours only. (Sat-Sun from 10am -2pm)*

## Bourbon

### Sweet and Slightly Smokey

**Southern Spiked Tea:** The oldest known recipe for sweet iced tea was published in 1879 in a community cookbook called Housekeeping in Old Virginia. To improve on tradition, we mix our southern-style sweet tea with just the right amount of lemon, fresh mint and bourbon. The only thing missing is the rocking chair. \$9

**Old Fashioned:** 1806 is supposedly the year the drink was given its name, and over the last 200 plus years recipes have varied. We have two versions available to you, the traditional or our own slightly sweeter rendition. \$9/\$9.50

**Mint Julep:** The quintessential southern drink, but it's not only for Derby Day. The perfect mixture of mint and whiskey with its snow cone ice and frozen silver cup. Be a gentleman, imbibe. \$9

**Brown Derby:** Lesser known than its two bourbon brothers, this cocktail was invented in the 1930's and was named after a restaurant in Hollywood, CA. Honey simple syrup smooths out the grapefruit juice to create good vibrations. \$8.50

*Upgrade To One Of These Premium Options:*

Angel's Envy \$3.50  
Basil Hayden's \$3.50  
Buffalo Trace \$2.50  
Bulleit Bourbon \$2.50  
Four Roses Small Batch \$3.50  
Knob Creek \$4  
Maker's Mark \$3.50

## Rye

### Spiced Version of Bourbon



**Sazerac:** Created by Antoine Peychaud in New Orleans in the early 1800's as a stomach tonic, riiiiight. None the less, considered a classic. Served neat with a captivating aroma of black licorice from a Pernod rinsed glass. \$10

**Manhattan:** Born out of the Manhattan club in 1874, this is the more dapper approach to whiskey than it's cousin the Old Fashioned since vermouth was allowed to join. \$10

**Whisky Smash:** The in-between of a mint julep and a Southern Spiked Tea. The mint and lemon make it refreshing but don't overpower the Rye whisky. An old classic. \$9

*Upgrade To One Of These Premium Options:*

Bulleit Rye \$2.50  
Dickel \$2.50  
Knob Creek \$4  
Redemption - \$2.50



# Signature Cocktails (continued)

## Southern Comfort

### Smooth and Sweet

**Scarlett O'Hara:** This drink was created by the makers of Southern Comfort after the debut of *Gone With the Wind*. A cranberry-lime mix that's light on the lips that will soon have you swooning over Tara. \$8.50

**Missouri Mule:** The South had to have an answer for the Russian invasion of Vodka shortly after prohibition and this was it. The fruit flavor in the Southern Comfort shines through against the lemon juice and ginger beer. \$9

## Gin

### Juniper Berry and Pine

**Orange Blossom:** Invented in a speakeasy during prohibition, we serve ours with Plymouth Gin – where did you think the gin was coming from during prohibition? \$10

**Bee's Knees:** A Florida classic, think adult lemonade with a little honey. \$9

**Southside:** A minty-lime-bubbly refresher that traces its history to Al Capone's drink of choice. \$9

*Upgrade To One Of These Premium Options:*

*Plymouth: \$2*

*Hendrick's: \$2.50*

## Vodka

### No Distinct Flavor

**Moscow Mule:** Actually not from Russia, or that old in comparison to the other cocktails being that it was created in 1941. But, it isn't diminished by that and if nothing else, makes you look cool with the copper cup it's served in. \$8

**Lazy Leash:** an ode to our four-legged friends. Lemon, lime and orange liqueur make this drink man's best friend ... almost. \$9

*Upgrade To Tito's: \$2*

## Tequila

### Agave Flavor and Heat

**Margarita:** Legend has it that it was created in the 1930's by a restaurant owner in Mexico. No, her name wasn't margarita. \$9

**Paloma:** A little tired of margaritas but still want to feel like you're drinking south of the border? Grapefruit lifts this drink over the top and the carbonation makes it a great alternative to it's much better known cousin. \$10

**Agave Julep:** As early as the late 1700s juleps were known as sweet drinks, often used as a vehicle for medicine. This is a tequila twist on a traditional mint julep. \$10

*Upgrade To Casamigos: \$2.50*

## Rum

### Sweet and Island-like

**Mojito:** A light and refreshing cocktail that originated more than 400 years ago in Havana, Cuba. We use fresh mint from our own garden! \$8.50

**Daiquiri:** A simply beautiful lime drink, but sometimes simple is all you need. If you want more, try a Hemingway Daiquiri that incorporates grapefruit. \$8.50

**Dark & Stormy:** Dating back to 1860, we throw a little lime juice in because...we're in Florida. \$9

*Upgrade To One Of These Premium Options:*

*Goslings \$2*

*Old St Pete Coconut \$2*

## Wine

House White \$7.50

House Red \$7.50

