

URBAN COVE

SOCIETY & KITCHEN

restaurant week

JULY 20 - SEPTEMBER 6, 2026*

dinner for \$45 per person

AVAILABLE SUNDAY THROUGH FRIDAY

select one choice from each section

starter

WATERMELON GAZPACHO

chilled watermelon and heirloom tomato gazpacho finished with fresh herbs

CLASSIC CAESAR SALAD

crisp romaine lettuce, shaved parmesan, seasoned breadcrumbs, and traditional Caesar dressing

BEEF TARTARE

hand-cut beef, shallots, parsley, capers, cornichons, Dijon aioli, and grilled sourdough crostini

entree

33 MEATBALLS & AGED PARMESAN POLENTA

house-made beef meatballs, slow-simmered tomato sauce, creamy aged Parmesan polenta, and fresh basil

BLACKENED SALMON

blackened Atlantic salmon served with roasted seasonal vegetables and herb butter

CHICKEN PAILLARD

thinly pounded grilled chicken topped with arugula, cherry tomatoes, capers, red onion, avocado, and lemon herb vinaigrette

dessert

LAVENDER CRÈME BRÛLÉE

classic vanilla bean custard infused with lavender and finished with a caramelized sugar crust

APPLE TART

warm apple tart served with vanilla honey gelato

NEW YORK CHEESECAKE

classic cheesecake topped with blueberry compote

*Urban Cove is pleased to extend this special Restaurant Week menu through September 6, beyond the official August 16 conclusion of Restaurant Week

URBAN COVE

SOCIETY & KITCHEN

restaurant week

JULY 20 - SEPTEMBER 6, 2026*

lunch for \$30 per person

AVAILABLE MONDAY THROUGH FRIDAY

select one choice from each section

starter

MIXED GREENS SALAD

mixed seasonal greens, candied walnuts, grapes, shaved fennel, and house vinaigrette

CLASSIC CAESAR SALAD

crisp romaine lettuce, shaved parmesan, seasoned breadcrumbs, and traditional caesar dressing

WATERMELON GAZPACHO

chilled watermelon and heirloom tomato gazpacho finished with fresh herbs

entree

FRIED CHICKEN SANDWICH

crispy buttermilk fried chicken, lettuce, cheddar cheese, harissa aioli, served on a toasted potato bun with fries

33 BURGER

two smashed beef patties, bacon onion jam, cheddar cheese, crispy onions, signature 33 sauce, served on a potato bun with fries

BLACKENED SALMON

blackened Atlantic salmon served with roasted seasonal vegetables and herb butter

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JULY 20 - SEPTEMBER 6, 2026*

brunch for \$30 per person

SATURDAYS ONLY

starter

BOURBON FRENCH TOAST STICKS

*cinnamon brioche french toast sticks
served with maple whipped cream*

entree

STEAK & EGGS

*grilled flank steak, buttery spätzle, and
two sunny-side-up eggs*

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