

NITRO COLD BREW

VERVE COFFEE ROASTERS SANTA CRUZ, CA

Over Ice 6 Verve & Whip 7

Cold Brew & Dew

A chilled Irish coffee featuring Tullamore Dew, a touch of brown sugar & a spiced whip 13

SNACKS

Sugar-Dusted Ricotta Beignets 🌿

lemon curd 7

Salmon Tartine

horseradish cream | capers | dill | pickled onions 6

Avocado & Crab Toast*

soft scrambled egg | arugula | trout roe 22

Duck Liver Mousse

port macerated raisins 12

Wedge & Dip 🌿

crispy Yukon Gold potatoes | sour cream & onion dip 8

BREAKFAST

Housemade Granola & Yogurt Parfait 🌿

fresh fruit | dried fruit | nuts | local honey 8

Lemon Ricotta Pancakes 🌿

seasonal fruit preserves | whipped cream 15

Corned Beef Hash* 🌿

poached egg | potato | peppers | onion | hollandaise | fresh fruit 18

Traditional Breakfast*

eggs any style | link sausage | griddled potatoes | toast 14

Omelette of the Day*

griddled potatoes AQ

Chilaquiles* 🌿

pulled pork | poached eggs | queso fresco | avocado
sour cream | chile rojo | tomatillo salsa 16 make it veggie 14

Eggs Benedict*

poached eggs | hollandaise | toasted muffin
smoked **pork loin** 18
smoked **salmon** 20
vegetarian | spinach | onion | roasted pepper | mushroom 16 🌿

Vegetarian Frittata 🌿 🌿

spinach | onions | peppers | grana padano
fingerling potatoes | sour cream 14

LUNCH

Chef's Seasonal Soup 12

Roasted Bone Marrow*

seasonal chutney | saba | crispy arugula 18

Crab Louie Salad 🌿

little gem lettuce | avocado | tomato
green beans | louis dressing 24

Roasted Beet Salad 🌿

marinated beet coins | orange segments
chicory root granola | arugula
green goddess dressing 13

Harissa Roasted Chicken Salad 🌿

crispy chickpeas | gem lettuce | cucumber | tomato
red onion | feta | grapefruit vinaigrette 18

Seared Ahi Tuna Sandwich

olive tapenade | hard-boiled egg | tomato
arugula | Acme green onion slab bread 18

Smoked Salmon Sandwich

bacon | avocado | tomato | ricotta 16

Fried Chicken Sandwich

slaw | house pickle | buttermilk dressing | honey buffalo 16

The only Burger that belongs on the Table*

white cheddar | onion-tomato conserva
house mayo | lettuce | pickles | wedge potatoes 18

The Impossible Burger 🌿

meatless burger | white cheddar
onion-tomato conserva | house mayo
lettuce | pickles | wedge potatoes 22

French Dip

slow-roasted angus beef | chipotle au jus
wedge potatoes 17

Pasta Bolognese

Jim's family bolognese recipe | penne | bacon 20

CHEESE & CHARCUTERIE

AVAILABLE WEDNESDAY THRU FRIDAY ONLY

Selection of Three 18 **Selection of Five** 26

Chef's Selection Antipasto Board

charcuterie | cheese | pickles | CA Hive local honey 34

connect with us on instagram  [thetablejsj](https://www.instagram.com/thetablejsj)

Here at The Table we are passionate about great food, and great food is always better when shared with friends. We have a genuine enthusiasm for neighborliness and hospitality, which we hope you'll feel the instant you walk through the door. Our commitment to quality ingredients and a love for the art of cooking is evident in everything we serve. We hope that you enjoy your experience. Thank you for sharing a seat at our table...

Owner / Operator / Chef **Jim Stump**

Jim Stump

Corkage 18 per 750ml BYO dessert 2.50 per person Gluten Free 🌿 Vegetarian 🌿

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
* item is served raw or undercooked or may have raw or undercooked ingredients