

CHEESE & CHARCUTERIE

AVAILABLE WEDNESDAY THRU FRIDAY ONLY

Selection of Three 18 Selection of Five 26

Chef's Selection Antipasto Board

charcuterie | cheese | pickles | mustard 34

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 eggs | 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

Seared Ahi Tuna Niçoise Salad 🌿

roasted tomato | green beans | kalamata olives
potato | roasted peppers | hard-boiled egg | avocado
wasabi mayo | sherry vinaigrette 18

Roasted Beet Salad 🌿 🌿

chicory root granola | stracciatella cheese
tomatoes | basil | saba
honey mustard vinaigrette 13

Harissa Roasted Chicken Salad 🌿

crispy chickpeas | gem lettuce | cucumber | tomato
red onion | feta | grapefruit vinaigrette 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 strings | tomato jam
house mayo | lettuce | pickles | wedge potatoes 18

The Impossible Burger 🌿

meatless burger | white cheddar
onion strings | tomato jam | house mayo
lettuce | pickles | wedge potatoes 22

French Dip

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

Pasta Bolognese

penne rigate | bacon | touch of cream 20

Market Fish 🌿

chilled quinoa salad | arugula | roasted corn
almonds | raisins | miso glaze AQ

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

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

C.D.C - Robert Dasalla | **Sous Chefs** - Aaron Lilleland, Danny Lang, Ruben Soto

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

BRUNCH CLASSICS

Bottomless Mimosa (served until 3PM)
bubbles and fresh orange juice **13**

Bloody Mary
house recipe | vodka | pickled vegetables **13**

SIGNATURE COCKTAILS**Kentucky Express**

Buffalo Trace bourbon | St. George NOLA coffee liqueur | Benedictine | Bravo Amaro | house bitters **13**

Third Shift

vanilla-infused Tito's vodka | St. George NOLA Coffee Liqueur | espresso **13**

La Rosa*

silver tequila | pomegranate-hibiscus syrup | lemon | Peychaud's bitters | egg white **13**

Secret Garden

house citrus-infused vodka | fresh cucumber | lime | ginger beer **13**

Planter's Punch

white rum | Angostura bitters | lime | club soda **13**

Ricky Baker

gin | lemon | cayenne | cinnamon | club soda **13**

Children of the Corn*

Woodford Reserve Bourbon | house rum | China China Amaro | corn syrup | lemon | cayenne | whole egg **13**

Caipirinha

caçaça | lime | brown simple **13**

Ramos Gin Fizz*

gin | vanilla | lemon | cream | egg white | orange blossom water **13**

NON-ALCOHOLIC**Mexican Coke**

hecho en Mexico | served in glass bottle **5**

Horchata

housemade | rice | almond | cinnamon **5**

Pomegranate Hibiscus Soda

housemade hibiscus-infused pomegranate syrup | club soda **5**

Orange Creamsicle

fresh orange | vanilla | club soda **5**

Lavender Lemonade

housemade lavender syrup | lemon | club soda **5**