

the table
BISCUITS
'N SUCH

Fried Chicken & Biscuit*

leg & thigh | buttermilk & cheddar biscuit | country gravy
sunnyside up egg | hash browns **18**

Sausage & Biscuit Sandwich

buttermilk & cheddar biscuit | sausage patty | country gravy **10**
add an egg **3** add hash browns **5**

Biscuit & Gravy

buttermilk & cheddar biscuit | country gravy **8**
add an egg **3**

Hangtown Fry

open-faced bacon & onion omelette | fried oysters
sour cream | arugula **22**

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

NITRO COLD BREW

VERVE COFFEE ROASTERS SANTA CRUZ, CA

Over Ice 6 Verve & Whip 7

Cold Brew Irish Coffee

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

BREAKFAST

Sugar-Dusted Ricotta Beignets 🌿

lemon curd 9

Fresh Fruit & Yogurt 🌿 🌿

local honey 10

Lemon Ricotta Pancakes 🌿

strawberry & raspberry preserve | lemon curd cream 14

Classic Breakfast*

2 eggs any style | choice of bacon or sausage
pan de mie toast | hash browns 15

Omelette of the Day

chef's whim 3-egg omelette | hash browns 17

Avocado & Crab Toast*

soft scrambled egg | arugula | trout roe 22

What is a 63° Egg?

To poach our eggs we use a French technique known as "sous vide" wherein the whole egg is cooked in a warm water bath that maintains a temperature of 63 degrees. This technique ensures a perfectly textured egg with a semi-firm white and luscious yolk.

Corned Beef Hash* 🌿

potatoes | onions | roasted peppers | 63° egg 18

Chilaquiles* 🌿 🌿

tortilla chips | salsa roja | black beans | avocado
sour cream | queso fresco | 63° eggs 16

+add pulled pork 5

Eggs Benedict*

smoked pork loin | 63° eggs | hollandaise
hash browns 18

Smoked Salmon Benedict*

smoked atlantic salmon | 63° eggs | hollandaise
hash browns 22

Seasonal Vegetable Benedict* 🌿

bell pepper | caramelized onion | mushrooms
63° eggs | hollandaise | hash browns 16

Loco Moco*

burger pattie | 2 eggs any style | mushroom gravy
spam & kimchee fried rice 20

LUNCH

Chef's Seasonal Soup AQ

chef's daily creation based on the whims of the season

Summer Tartine 🌿

heirloom tomatoes | honeydew melon
frisee | mint | melon vinegar 14

Petite Sweet Gem Salad

lemon-dill dressing | caraway-bacon-bread persillade
shaved grana padano 14

Kale & Apple Salad 🌿 🌿

granny smith apple | nut brittle
shaved goat cheese | lemon vinaigrette 13

Chicken Caesar Salad*

romaine | classic caesar dressing
shaved grana padano | garlic croutons 17

Roasted Beet Salad 🌿 🌿

lemon vinaigrette | butter toasted pistachio & celery salt
grapefruit supremes | whipped ricotta 14

Local Albacore Poke Bowl*

sashimi grade local albacore | sweet rice | kimchee
sriracha aioli | furikake 18

The Only Burger That Belongs on The Table*

cheddar | mayo | onion-tomato jam
lettuce | pickle 19

Impossible Burger 🌿

plant-based meatless patty | cheddar | mayo
onion-tomato jam | lettuce | pickle 23

Steamed Clams 🌿

nduja & bay leaf cream | grilled toast 22

Smoked Salmon Sandwich

acme green onion slab | bacon | avocado | tomato 18

Reuben Sandwich

pastrami | gruyere | garlic dill sauerkraut | russian dressing 18

Grilled Cheese Sandwich 🌿

white cheddar | arugula | house pickles 9

Fried Chicken Sandwich

spicy buttermilk dressing | cole slaw
bread & butter pickles 17

Bánh Mí French Dip

shaved ribeye | pickled vegetables | cilantro
jalapeno | mayo | french baguette | pho jus 16

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

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

EYE-OPENERS

signature daytime cocktails

Michelada 8

montucky cold snack lager | clamato
house aguachile | tajin

Bloody Mary 12

platinum vodka | house mix of tomato juice & spices
pickled veggies

Frosé 12 ❄️

day owl rosé | strawberry cordial | fresh citrus
blended and frozen to perfection

Ramos Fizz* 13

gin | cream | vanilla | orange blossom
lemon | lime | club soda

District 6 13

our rotating version of a spanish-style gin & tonic

Kings Cup 13

pimm's no. 1 | gin | ginger
cucumber | lemon | dash absinthe

Third Shift 13

tito's vodka | mr. black coffee liqueur
vanilla | shot of espresso

Koo Coo Cachoo 13

flor de caña grand reserve rum | fireball | horchata
angostura bitters | demerara sugar

Nine 2 Five 13

elijah craig bourbon | bigallet china-china
vanilla | verve nitro cold brew

The Table Old Fashioned 13

elijah craig bourbon | brown sugar | housemade bitters

BEERS & CIDER

Shimmer Pils German-Style Pilsner **8 | 16oz**
discretion brewing co. | soquel, ca | 5.3%

Super Dank India Pale Ale **8 | 14oz**
original pattern brewing co. | oakland, ca | 6.9%

Lazy Eye Double India Pale Ale **9 | 14oz**
m special brewing co. | santa barbara, ca | 8.5%

Mermaid Red Red Ale **8 | 14oz**
coronado brewing co. | coronado, ca | 5.7%

Cherry Sournova Barrel-Aged Sour **10 | 16oz**
almanac brewing co. | alameda, ca | 5.8%

Real Dry Apple Cider **6 | 12oz Can**
stem ciders | denver, co | 5.8%

WINES BY THE GLASS

glass | bottle

Sparkling Rosé 12 | 48

il colle | spumante extra dry | veneto

Sparkling 15 | 60

argyle | brut | willamette valley

Sauvignon Blanc 12 | 48

brassfield | high valley | 2019

Chardonnay 9 | 36

beckon | central coast | 2016

Chardonnay 16 | 64

domaine eden | santa cruz mountains | 2016

Riesling 15 | 60

dr. thanisch | bernkasteller badstube | kabinet | mosel

Rosé 9 | 36

thomas henry | california | 2018

Pinot Noir 18 | 72

sonnet | tondre's grapefield | santa lucia | 2018

Sangiovese 15 | 60

terralsole | rosso di montalcino | toscano | 2015

Malbec 10 | 40

don rodolfo | mendoza | 2018

Red Blend 12 | 48

brassfield | eruption | high valley | 2018

Merlot Blend 17 | 68

ch. de bellevue | lussac-st. emilion | 2015

Cabernet Sauvignon 20 | 80

frank family | napa valley | 2015

BOOZE-FREE LIBATIONS

Lemonade 4

fresh lemon | sugar

Eastside Soda 5

cucumber | mint | lime

Tropic Fizz 5

honeydew | pineapple | lemon

Sparkling Lavender Lemonade 5

housemade lavender syrup | fresh lemon

Pomegranate Hibiscus Soda 5

housemade pomegranate-hibiscus syrup

Housemade Horchata 5

rice water | almond milk | cinnamon

* 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