

*the table*  
**BISCUITS**  
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**Sausage & Buttermilk Biscuit Sandwich**

country sausage gravy 10 add an egg 2

**Fried Chicken & Buttermilk Biscuit\***

country sausage gravy | sunny side up egg | wedge potatoes 17

**Biscuit & Gravy**

country sausage gravy 8

**Croque-Madame**

Fra' Mani ham | gruyère and cheddar cheese sauce  
sunny side up egg | side salad 17

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\* 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 & 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

**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**

Jim's family bolognese recipe | fresh pappardelle | bacon 20

**Market Fish**

sauteed farro | red cabbage | red pepper puree  
saffron broth | crispy spinach AQ

**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*

**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 🌿

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

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

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

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

**Planter's Punch 13**  
white rum | Angostura bitters | lime | club soda

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

**Children of the Corn\* 13**  
Woodford Reserve Bourbon | house rum | China China Amaro | corn | lemon | cayenne | whole egg

**Caipirinha 13**  
cachaça | lime | brown simple

**Ramos Gin Fizz\* 13**  
gin | vanilla | lemon | cream | egg white | orange blossom water

**NON-ALCOHOLIC**

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

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

**Verve Nitro Cold Brew 6**  
served over ice

**Kiwi Kooler 6**  
kiwi syrup | citrus | soda water

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

**Pomegranate Hibiscus Soda 5**  
housemade hibiscus-infused pomegranate syrup | club soda

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

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