

BITES

Seasonal Pickled Vegetables 5 🌿

Laudemio olive oil drizzle

Wedge & Dip 8

crispy Yukon Gold potatoes | sour cream & onion dip

Duck Liver Mousse 12

port macerated raisins

Blistered Shishito Peppers* 12 🌿

ras el hanout curry spice | harissa aioli

TO SHARE

Chef's Seasonal Soup 12

Market Vegetable Salad 13 🌿

seasonal vegetables | toasted almonds
honey yuzu vinaigrette | artisan goat cheese

Citrus Braised Beets 13 🌿

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

Sweet Gem Caesar Salad* 14

rosemary croutons | boquerones
cured yolk | grana padano

Aguachile* 18 🌿

market fish | ginger | mezcal | lime | serrano chile | chamomile

Steak Tartare* 15

minced top round steak | egg yolk | housemade pickles
beer mustard | white truffle powder

Roasted Bone Marrow* 18

seasonal chutney | saba | crispy arugula

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 food and drink is evident in everything we serve. We hope that you enjoy your experience.

Owner / Operator / Chef **Jim Stump**

Jim Stump

MAINS

The only Burger that belongs on the Table* 18

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

The Impossible Burger* 22 🌿

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

Pasta Bolognese 22

Jim's family bolognese recipe
fresh pappardelle | bacon | grana padano

Whole Roasted Cauliflower 22 🌿

farro | poblano cream | vadouvan curry
spiced pistachios | apricot

Seafood Puttanesca 26

spaghetti | clams | scallops | calamari

Pan Seared Ahi Tuna 28

sweet rice | sautéed choy sum & cabbage
roasted oyster mushrooms | Maui onion soy dressing

Grilled Pork Loin* 24 🌿

apple mustard chutney | cauliflower gratin | grilled asparagus

Braised Lamb Shank 34

saffron braised fennel | marinated farro
orange gremolata

Pan Roasted Chicken 24 🌿

rosemary & garlic roasted potatoes | braised kale | chicken jus

New York Steak au Poivre* 29

pommes dauphine | brussels sprouts

NOTABLE SIPS

Mezcal Vago Elote 17

This beautiful representation of small-batch agave spirit has been delicately infused with local roasted corn

Parker's Heritage Bourbon 32

Blend of 7-8 year bourbon finished in orange curacao barrels
Heaven Hill Distillery

Sauternes 15 / 3oz

Lieutenant de Sigalas 2009

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

connect with us on instagram @thetablesj

ON DRAFT

Neptune

Remy Martin Cognac | Otto's Athens Vermouth | Aperol | Campari

Woodford Old Fashioned

Woodford Reserve Kentucky Derby Bourbon
brown sugar | house bitters



VODKA

Secret Garden

Tito's citrus-infused vodka | cucumber | lime | ginger beer

Spring Break '88

Rocket Vodka | pomegranate-hibiscus syrup | meyer lemon cordial | house bubbles

El Camino

St. George Green Chile Vodka | Cointreau
cilantro-pineapple syrup | habanero

GIN

Falling Up

Barr Hill Gin | St. George Spiced Pear | Lillet |
Heirloom Pineapple Amaro | chocolate bitters



The Great Fog

Uncle Val's Gin | grapefruit | coconut cream |
allspice | vanilla syrup | lime

Spanish Jam

Amontillado sherry | Botanist Gin | house blackberry jam |
orange curacao | lemon | absinthe

RUM

Pathfinder*

Plantation Pineapple Rum | orgeat | house bitters |
dash of absinthe | egg white

Venezuela Palms

Diplomatico Rum | date syrup | lime |
Ciao Ciaro Amaro | orgeat

WHISKEY

Dark Side of the Moon

Four Roses Bourbon | Buffalo Trace Bourbon |
Montenegro | Averna | Lillet | falernum |



Whiskey Baker

Four Roses Bourbon |
cinnamon & cayenne syrup | soda

The Stinger

George Dickel No. 12 | silver rum |
habanero | pineapple | honey | lemon

TEQUILA

Sueños

reposado tequila | Luxardo Maraschino Liqueur |
orange syrup | lemon | Regan's bitters

La Rosa*

blanco tequila | pomegranate-hibiscus syrup |
lemon | egg white | Peychaud's Bitters

The Good, The Bad, The Ugly

Montelobos Mezcal | James Pepper Rye |
Carpano Antica | Benedictine | China China Amaro



NON-ALCOHOLIC

Mexican Coke 5

hecho en Mexico | served in glass bottle

Mexican Sprite 5

hecho en Mexico | served in glass bottle

Horchata 5

rice | almond milk | cinnamon

Pomegranate Hibiscus Soda 5

housemade pomegranate-hibiscus syrup | club soda

Orange Creamsicle 5

fresh orange | vanilla | club soda

Lavender Lemonade 5

housemade lavender syrup | lemon | club soda

Clear Ice

Select Table cocktails and spirits will feature Clear Ice Company's large cube. Stunning in appearance, these cubes offer a much slower dilution rate. Look for the Clear Ice logo next to our cocktails. Clear Ice can be added to any cocktail or spirit not already featuring one for an additional \$1.50.

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