

Lunch Menu

PAIRS WELL WITH

STARTERS & SMALL

- Bao Bun Sliders 10**
pork belly | pickled cabbage | plum sauce | sambal ranch
- Moroccan Nachos 11**
house made pita chips | harissa | chicken | red onion | herbs | goat cheese aioli
- Tuna Poke Gfo 13**
marinated ahi | pineapple | pickled cabbage | wasabi peas | hoisin | wontons | sambal ranch
- Osso Bucco Wings 8/3 or 11/6**
frenched chicken drums | choice of sauce
- Blistered Shishito Ve * 8**
pickled onions | candied nuts | sambal ranch

SOUPS & SALADS

- Spring Leek & Potato Gf cup 4 bowl 7**
leek | potato | chive | bacon | cream
 - Formula Of The Day cup 4 bowl 7**
ask your server for today's formula
 - Salmon Salad Gfo 15**
cedar salmon | cherry tomato | micro | pickled watermelon radish | mixed greens | mustard tamari vinaigrette | sesame almond crisp
 - Hen of the Woods Gf V * 14**
maitake | arugula | red onion | red pepper | candied nuts | tomato vinaigrette | balsamic drizzle
 - Spinach Salad Gf Ve 14**
caramelized fennel | apple | spinach | gorgonzola | lemon & herb dressing | cracked black peppercorn
 - Roasted Chicken Cobb 15**
roasted chicken breast | pickled corn | shallots | egg | tomatoes | bacon | cheddar | ranch
 - Table "Caesar" 12**
romaine | tomato | brioche croutons | parmesan | cracked pepper and garlic dressing
- Add protein to any salad: **Chicken 6 Maitake 5 Salmon 7 Shrimp 6**

| Cocktail | Beer | Wine |
|------------------------------|----------|------------|
| Blue Rose | IPA | Pinot Noir |
| Black Out | Lager | Malbec |
| Mendeleev's Mule | Hazy IPA | Chardonnay |
| TableRita | Lager | Riesling |
| Black Out | Pilsner | Picpoul |
| Blue Rose | Pale Ale | Picpoul |
| Pairing recommendations vary | | |
| TableRita | Wheat | Chardonnay |
| Mendeleev's Mule | IPA | Picpoul |
| Blue Rose | Lager | Pinot Noir |
| RB's Spiked Tea | Wheat | Chardonnay |
| Smolder Fashioned | Lager | Cabernet |

Try One of Our Delicious 10" Detroit-Style Pizzas

A thick crust that is crispy and chewy, topped with cheese, then with tomato sauce layered on the other toppings.

Cheese 13 Pepperoni 15 Weekly Special MP

BETWEEN THE BUN

- Nashville Hot Chicken 13**
fried chicken breast | pickles | lettuce | sambal mayo | brioche
- The Table Burger 14** (chicken/vegetarian/vegan options)
double stack | fig & stout jam | lettuce | tomato | caramelized onion | muenster | brioche
- Steakhouse Personalized Burger 8/10** (chicken/vegetarian/vegan options)
choice of single or double stack | toppings | sauce
- House Made Veggie Burger 10**
roasted garlic aioli | tomato jam | arugula | pickled onions | brioche bun
- Cuban 13**
citrus pork | swiss cheese | capicola | pickle | mustard | baguette
- Crabcake BLT 16**
crabcake | applewood bacon | tomato | lettuce | red pepper | red pepper aioli | brioche
- Korean Barbecue 13**
korean spiced brisket | horseradish aioli | mustard coleslaw | brioche
- Blackened Catfish Po' Boy 13**
blackened catfish | chili aioli | pickle | romaine | toasted hoagie roll
- Table French Dip 16**
beef pastrami | beer braised onions | broccolini | swiss cheese | balsamic glaze | beef jus
- Beer Battered Fish & Chips 17**
lightly fried cod | tamari remoulade | fries
- Roasted Cauliflower Ve 16** (may also be made vegan)
cauliflower "steak" | tomato | shishito | chimichurri | cauliflower puree | couscous
- Steak Frites Gf 19**
slow cooked short rib | spiced hollandaise | scallions | cotija cheese | fries
- Meatloaf Gf 18**
whipped potatoes | asparagus | black garlic gravy

| | | |
|-------------------|----------|------------|
| Blue Rose | Wheat | Riesling |
| TableRita | Stout | Cab Sauv |
| Mendeleev's Mule | Lager | Cab Sauv |
| Black Out | Hazy IPA | Merlot |
| Smolder Fashioned | Lager | Malbec |
| Mendeleev's Mule | Wheat | Prosecco |
| Blue Rose | IPA | Malbec |
| A Dissertation | Lager | Sauv Blanc |
| RB's Spiked Tea | IPA | Merlot |
| Mendeleev's Mule | Lager | Chardonnay |
| A Dissertation | Pilsner | Merlot |
| Black Out | Lager | Malbec |
| Smolder Fashioned | Pale Ale | Cab Sauv |

MAINS

SIDES

- Fries 5 Couscous 8 Street Corn 6
- Whipped Potatoes 4 Side Salad 4 Asparagus 5

Gf Gluten-free **Gfo** Gluten-free Option **V** Vegan
Ve Vegetarian ***** Contains Nuts

Please tell your server about any dietary restrictions or allergies.

Wine Menu

Red Wine

| | Class | Bottle |
|---|-------|--------|
| Killka Mendoza Red Blend Full-bodied, ripe plum, blackberry, vanilla, dry fruits, exotic spices, long, lingering finish | 9 | 35 |
| Leviathan Red Blend Rich full body, fruity red, mocha, chocolate, plums, terracotta | n/a | 50 |
| 3 Girls Pinot Noir S Soft floral, cedar truffle, ripe fruit, vanilla, cocoa | 9 | 35 |
| Angels Ink Pinot Noir S Fruit forward, oak, crushed berry, vanilla (exclusive vintage) | 10.5 | 42 |
| Flichman Malbec Red fruit jelly varietals, hint of oak for an elegant, soft finish | 8 | 32 |
| Campo Viejo Gran Reserva Mellow aged berry, earthy edge, dried fruit | n/a | 50 |
| Casalini Montepulciano d'Abruzzo S Medium body, mixed berry, earthy, sweet cinnamon | 8 | 29 |
| Substance Cabernet Sauvignon Black cassis, dark cherry, tobacco leaf, morels, earthy | 10 | 40 |
| Educated Guess Cabernet Sauvignon S Full bodied, dark berries, plum, cracked peppercorn, tea spice, and chocolate | n/a | 48 |
| Faust Cabernet Sauvignon Fresh with juicy blue and black notes, dark chocolate, and herbs | n/a | 95 |
| House Mountain Merlot Vanilla, strawberry jam, cocoa, pomegranate, raspberry, and a hint of hibiscus | 8 | 30 |

White Wine

| | Class | Bottle |
|--|-------|--------|
| Casalini Pinot Grigio Fresh fruit and flowers, golden apple, tropical fruit | 8 | 30 |
| Stillman Street Chardonnay Medium dry body, oaky, tangerine oil, lemon butter, and tropical fruit | 9 | 35 |
| Substance Chardonnay S Rich, creamy lemon curd, brioche, delicate minerality | 10 | 40 |
| Riva Ranch Chardonnay Bold oak, rich tropical fruit, sweet baking spice, round finish | 11 | 46 |
| Gerard Bertrand Picpoul Full-bodied and crisp, white and citrus fruits, honey, and white flower | 12 | 54 |
| Ranga Ranga Sauvignon Blanc S Crisp citrus flavor, lemon grass, lime zest, dried herb, and minerality from the Atwater River | 9 | 35 |
| Marques de Riscal Sauvignon Blanc Fresh grass, mineral base, fresh citrus fruits | 8.5 | 32 |
| The Whip White Blend Fruit and floral aromatic, slight acidity, full body finish | 10.5 | 42 |
| Schlink Haus Riesling Sweet, viscous, tropical fruit, nectarine, melon | 8 | 30 |
| Daou Rose S Crisp, smooth, citrus notes, golden delicious apple, peach, and Barbados cherry | 11 | 42 |
| Lamberti Prosecco Floral aroma, peach, tropical fruit, crisp effervescence, and balanced acidity | 9 | n/a |
| Ramon Canals Brut Intense aroma, hints of fruit, silky round finish | 10 | n/a |

S - Signature Selection

periodictablecolumbia.com

Ask About our Lunch in 15 special!

Available Mon-Fri from 11-2

Kids Menu

For our littlest scientists!

Burger 7

Fried Shrimp 7

Grilled Cheese 7

Chicken Tenders 7

All of our kids meals come with fries or you can sub delicious mixed veggies.

Desserts

Got a sweet tooth? Choose from a delicious standard or try one of our special dessert creations!

Standards

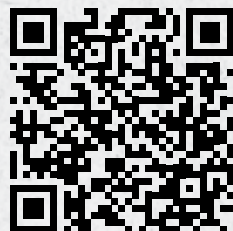
Cheesecake 7

Chocolate Cake 7

Experiments

Ask us about our daily experiments!

Scan the QR Code for all the latest news from The Table!



Check out our weekly events!

Monday - Manic Monday

From 6 PM - 9 PM, get a pound of wings for \$12. We also have \$4.50 select drafts and \$3 shots to make your own Boilermaker.

Tuesday - Burger Night

From 2 PM - 9 PM, try a specialty burger or get a single patty burger for just \$5. Double patty burgers are \$7. Toppings are extra.

Thursday - Paella & Wine

From 6 PM - 9 PM, choose from vegetarian or traditional Paella, and also get any bottle of wine at 1/2 price.

Happy Hour

Monday - Friday from 2 PM - 6 PM
All Day Sunday!