

Welcome to The Table! A locally owned, family run restaurant and bar, created to provide a relaxing and fun community. Our food is diverse--American fare with worldly flavors. We make some traditional favorites with some non-traditional twist! Creative beverages and cocktails are made to delight! Every bite will make your taste buds dance and enhance with every sip.

STARTERS

Osso Bucco Style Wings 3/\$8.00 or 6/\$12.00
Chicken drums braised in duck fat and tossed in one of our house-crafted small batch sauces
Choices: Fresno, Curry, Plum, Periodic BBQ
PAIRINGS: Cocktail Beer Wine
TableRita Lager Picpoul

Korean Nachos **Gfo** \$13.00
Korean BBQ brisket over freshly made wonton chips, pickled onions, Asian slaw, horse radish aioli
PAIRINGS: Cocktail Beer Wine
A Dissertation Lager Rioja

Tuna Poke **Gfo** \$14.00
Ahi Tuna marinated, pickled cabbage, wasabi peas, hoisin, freshly made wontons, sambal ranch
PAIRINGS: Cocktail Beer Wine
Medeleevs' Mule Hazy IPA Chardonnay

Periodic Braised Ribs \$13.00
6 juicy Ribs served with crispy onion straws and pickled jalapeno
PAIRINGS: Cocktails Beer Wine
Smolder Fashion Lager Merlot

Roasted Wild Mushrooms **Ve** \$12.00
Delicious mix of Maitake-Oyster-Shiitake Mushrooms roasted and glazed with Thai red curry vinaigrette
PAIRINGS: Cocktails Beer Wine
Periodic G&T Pilsner Picpoul

PIZZA \$14.00
10-inch Detroit Style Pizza made with cheese
Add Pepperoni \$2.00

Weekly Hypothesis Pizza **MP**
Servers will share our freshly made pizza special

SOUPS & SALADS

Spring Leek & Potato Soup **Gf V** cup \$5 / bowl \$8
Flavorful leeks, Yukon Gold potatoes, pearl onions, garnished with scallions and bacon
PAIRINGS: Cocktail Beer Wine
Medeleevs' Mule Pale Ale Rioja

Soup Special **MP**
Servers will share our freshly made soup

Salmon Salad **Gfo** \$17.00
Fresh 7oz Salmon, atop mixed greens, cherry tomatoes, pickled watermelon radish, everything bagel crisp and mustard tamari vinaigrette
PAIRINGS: Cocktail Beer Wine
TableRita Wheat Prosecco

Periodic Niçoise Salad **V** \$18.00
Mixed greens with seared Tuna, olives, pickled green beans, pickled beets and pickled eggs with cherry tomatoes, confit fingerling potatoes, shallot vinaigrette
PAIRINGS: Cocktail Beer Wine
Fig Drop Down Pilsner Chardonnay

Roasted Chicken Cobb Salad **Vo** \$16.00
Herb roasted chicken breast, pickled corn, shallots, egg, tomatoes, bacon, cheddar cheese, and The Table's house-crafted ranch dressing
PAIRINGS: Cocktail Beer Wine
RBs Spiked Tea Wheat Chardonnay

The Table Caesar **Gfo** \$12.00
Romaine lettuce, tomato, focaccia croutons, Parmesan cheese, cracked pepper & garlic dressing
Add Chicken or Shrimp \$6.00 **Salmon** \$7.00
PAIRINGS: Cocktail Beer Wine
Science of Solace Lager Cabernet

KIDS MENU

Burger \$7.00
Delicious Angus beef burger
Add On \$1.00/each
Muenster, Cheddar, Swiss, Provolone, Blue Cheese Slices, Fig
Add On Honey Cured Thick Sliced Bacon \$1.50

Grilled Cheese \$6.00
Brioche bread and cheddar cheese, grilled, melted

Chicken Tenders \$7.00
Fresh chicken strips, lightly breaded, fried

Fried Shrimp \$10.00
Fresh large shrimp, lightly breaded and fried

Kid's meals served with Fries.
Sub Fresh Season Veggies Add \$2.00

• Many dishes are pre-marinated and seasoned daily. Modifications may be possible and may change the desired affect/flavor of the dish



SAMMIES & BURGERS

Braised Short Rib Cheesesteak \$17.00

Black garlic beef short Rib, beer braised onions, balsamic vincotto, provolone on herb focaccia

PAIRINGS: *Cocktail* *Beer* *Wine*
RBs Spiked Tea IPA Rioja

Nashville Chicken \$15.00

A popular favorite with a little bite! Juicy chicken breast, lightly fried and topped with pickles, lettuce, flavorful sambal mayo and brioche

PAIRINGS: *Cocktails* *Beer* *Wine*
Black Out Wheat Riesling

Blackened Catfish BLT **Gfo** \$15.00

Local Blue Catfish blackened, local bibb lettuce, crimson red tomatoes, red pepper aioli, bacon jam on brioche

PAIRINGS: *Cocktails* *Beer* *Wine*
A Dissertation Lager Sauvignon Blanc

Shrimp Salad **Gfo** \$16.00

Large Tiger Shrimp, celery, onion, fennel, mixed with chipotle aioli served on a soft grinder roll

PAIRINGS: *Cocktails* *Beer* *Wine*
Periodic G&T Pilsner Pinot Noir

The Table Burger \$15.00

Twin 6oz steak burgers, fig & stout jam, lettuce, tomato, caramelized onion, muenster, on a delicious brioche

PAIRINGS: *Cocktail* *Beer* *Wine*
TableRita Stout Cabernet Sauv

Steakhouse Personalized Burger \$10.00 + Sides

Single 6oz steak burger with lettuce, tomatoes on brioche

Add On \$1.50/each

Caramelized or Raw Onions, Pickles, Jalapenos, Sautéed Mushrooms, Mayonnaise, Mustard, Chef's BBQ

Add On \$1.00/each

Muenster, Cheddar, Swiss, Provolone, Blue Cheese Slices, Fig

Add On \$1.50/each

Honey Cured Thick Sliced Bacon

PAIRINGS: *Cocktails* *Beer* *Wine*
TableRita Stout Cabernet Sauv

Veggie Burger **V Gfo Veo** \$12.00

Not your typical veggie burger! House crafted 7oz veggie burger made with risotto, jasmine rice, chickpea, mango chutney, Montreal steak seasoning.

Topped with arugula, pickled onions, tomato jam on a delicious brioche bun and a side of roasted garlic aioli

PAIRINGS: *Cocktails* *Beer* *Wine*
A Dissertation Pilsner Picpoul

BIG PLATES & BOWLS

Bourbon Chicken Bowl **Gf** \$20.00

Roasted 8oz organic chicken breast, Peruvian rice, roasted broccolini, bourbon sauce, pickled onions

PAIRINGS: *Cocktails* *Beer* *Wine*
Black Out IPA Chardonnay

Beer Battered Fish & Chips \$17.00

Delicious 8oz Cod, battered and lightly fried with a house crafted tamari remoulade and a side of Fries

PAIRINGS: *Cocktail* *Beer* *Wine*
RBs Spiked Tea Lager Sauvignon Blanc

Roasted Cauliflower Bowl **Gf V** \$18.00

Bowl filled with deliciously roasted Cauliflower florets, cherry tomatoes, shishito peppers, garnished with chimichurri, an Elote' corn and cous cous salad and a cauliflower puree

PAIRINGS: *Cocktail* *Beer* *Wine*
TableRita Lager Riesling

Salmon & Veggies **Gf** \$22.00

Fresh 7oz Salmon filet grilled with a side of fresh mixed Table Veggies and Jasmine Rice with Pineapple salsa

PAIRINGS: *Cocktails* *Beer* *Wine*
Periodic G&T Wheat Prosecco

SIDES

Table Vegetables \$7.00

Servers will share our fresh mix of vegetables

Elote' Corn Salad \$8.00

Roasted corn mixed with cous cous, Cilantro-Lime aioli and smoked paprika. Elote' tastes sweet and savory, tangy and spicy all at once

Whipped Potatoes \$6.00

Yukon Gold Potatoes mixed Chef's cream, butter, salt, pepper all whipped to a fluffy perfection

Grilled Asparagus \$7.00

Fresh asparagus, cut, grilled with olive oil, salt, pepper

Small Garden or Caesar Salad \$6.00