

Dinner Menu

PAIRS WELL WITH

STARTERS & SMALL

SOUPS & SALADS

BETWEEN THE BUN

MAINS

SIDES

- Bao Bun Sliders 10**
pork belly | pickled cabbage | plum sauce
- Moroccan Nachos 11**
house made tortilla 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

- 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
- 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	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
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**

- 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
- Crabcake BLT 16**
crabcake | applewood bacon | tomato | lettuce | red pepper | red pepper aioli | brioche

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

- 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
- Meatloaf Gf 18**
whipped potatoes | asparagus | black garlic gravy
- Blackened Catfish 20**
blackened catfish | corn puree | peruvian fried rice | asparagus
- Salmon Gfo 24** (may also be served blackened for an additional \$1)
seared salmon | tomato and herb couscous | corn puree | crispy leeks
- Smoked Rib Dinner Gf 25**
smoked ribs | braised greens | honey and corn bread | barbecue sauce
- Short Rib Shepherd's Pie Gf 20**
beef short rib | mushrooms | carrots | black garlic gravy | potatoes | paprika | crispy onion
- Bourbon Chicken Gf 22**
chicken osso bucco | jasmine rice | roasted carrots | charred onion jam | bourbon sauce

- 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

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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!