



## apps

### **Cheese Curds**

fried golden brown served with chipotle aioli • 8

### **Spinach & Artichoke Dip V**

served with pita bread • 10

### **Roasted Red Pepper Hummus V GF Vg**

served with pita bread, carrots, and cucumber • 8

### **Crab Cakes**

served with mango tartar sauce • 12

### **Pretzel Bites**

served with craft beer cheese dipping sauce • 8

### **Truffle Fries V**

matchstick fries, parmesan cheese, truffle oil, parsley • 6

### **Hot & Guac V GF Vg**

For you dipping pleasure, house made guacamole and spicy tomato salsa • 9

## salads

### **Chopped Salad V GF**

chopped mixed lettuce, red onion, blue cheese, crispy bacon with house dressing • 9

### **Cilantro Citrus Salad V GF**

romaine crunch, julienne carrot, zucchini, squash, smoked turkey, fried tortilla strips, cilantro citrus dressing • 12

### **Table Cobb V GF**

chopped salad mix, hard cooked egg, smoked turkey, avocado, julienne carrot, zucchini and squash, crispy bacon, diced tomato, blue cheese • 13

### **Protein Add Ons**

salmon • 7

crab cake • 11

chicken • 4

skirt steak • 6

burger • 4

fried egg • 1

## sandwiches

All served with matchstick fries

### **Chicken Sandwich GF**

seared chicken thigh, cheddar, lettuce, tomato, pickled red onion, roasted garlic mayo, pretzel roll • 12

### **Crab Cake Sandwich**

sourdough garlic bread, cheddar, mango tarter • 17

### **Table Burger GF**

twin patties, cheddar, lettuce, tomato, pickled red onion, roasted garlic mayo, brioche bun • 15

### **Table Reuben GF**

rye toast, 1000 island, jarlsberg, chef's braised sauerkraut • 13

### **Twist Burger GF**

twin patties, date aioli, caramelized onion, brie cheese, brioche bun • 15

**V** - vegetarian   **GF** - gluten free or can be made gluten free   **Vg** - vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# entrees

## Table Crab Cakes

jumbo lump crab cakes, mango tarter, remoulade, green bean • 25

## Salmon en Papillote

zucchini, squash, artichokes, crab cake mix, garlic cream sauce, parchment pocket • 21

## Pork Porterhouse GF

bourbon glazed, roasted potatoes • 23

## Skirt Steak GF

seared, chimichurri and street corn • 16

## Braised Short Rib

chuck braised in red wine, with garlic bread • 18

## Chef's Mac & Cheese

adult mac & cheese with the chef's special touch • 15

## Chicken & Pasta

rigatoni, chicken thigh, caramelized onion, wild mushrooms, madeira cream sauce • 16

## Roasted Cauliflower V GF Vg

roasted, then topped with roasted garlic oil and Mediterranean couscous • 12

# sides

## Garlic Bread

sour dough bread covered in our roasted garlic, parmesan butter • 4

## Yukon Potatoes V GF

roasted potatoes tossed in butter and fresh herbs • 7

## Green Beans V GF Vg

green beans sautéed in butter and lemon • 7

## Broccoli V GF Vg

sautéed in butter with roasted garlic • 6

## Street Corn GF

mixed peppers, red onion, corn and cream with a touch of cayenne pepper • 7

## Parmesan Truffle Fries V

crispy matchstick fries tossed with parmesan, parsley and truffle oil • 6

## Mediterranean Couscous V Vg

couscous with onions, peppers, roasted garlic, fresh herbs • 7

# desserts

## Heyn's Ice Cream GF

locally sourced, by the scoop • 1

## Cheesecake

check for today's flavor • 9

## Meyer Lemon Panna Cotta

a great light dessert, lemon flavored vanilla pudding • 7

## Chocolate Chip Bread Pudding

our most decadent dessert topped with cream anglaise and chocolate ganache • 10

# kids

## Mac & Cheese

just the way kids like it • 5

## Grilled Cheese

toasted sour dough with cheddar cheese with fries • 5

## Kid's Burger

our table burger but smaller, add whatever garnishes you like with fries • 8

# Wine List

## White

**False Bay Rose' (South Africa) Glass-\$9 Bottle-\$35**

Fruity blend of Cinsault and Mourverdre. Bright strawberry fruit, with a touch of spice.

**Risata Moscato D'Asti (Victoria, Australia) Glass-\$9 Bottle-\$35**

Vibrant with refreshingly light bubbles and sweet candied flavor. Summer in a glass.

**Boen Chardonnay (Napa Valley, California) Glass-\$9 Bottle-\$35**

Estate grown. Lush and creamy baked apple and pear notes balanced by rich buttery oak.

**Matchbook Chardonnay (Zamora, California) Glass-\$9 Bottle-\$35**

aromas of honey and floral perfume framed by a beautiful barrel expression of vanilla and crème brûlée. Flavors of sweet fruit, peach pit, and ripe honeydew melon mingle with subtle notes of tropical fruit

**Nautilus Sauvignon Blanc (Marlborough, New Zealand) Glass-\$9 Bottle \$35**

A crisp refreshing wine with bright citrus, guava, passion fruit, and a hint of fresh cut lemon grass.

**Schlink Haus Kabinett Riesling (Nahe, Germany) Glass-\$9 Bottle-\$35**

Easy drinking, with notes of ripe grapefruit, peaches and a touch of honey. Sweet but refreshing

## Red

**The Pinot Noir Project (Santa Rosa, California) Glass-\$9 Bottle-\$35**

100% Pinot. Aromas of ripe plum and sweet pie cherries. Oak aging lends sweet spice notes.

**Las Luna Pinot Noir (North Coast, California) Glass-\$9 Bottle-\$35**

Ripe red cherries, boysenberries, and nice spices. The palate is juicy, smooth, polished and delicious.

**Diseno Malbec (Mendoza, Argentina) Glass-\$9 Bottle-\$35**

Single vineyard, mountain fruit makes for expressive concentrated Malbec. Plum, cherry and chocolate.

**Lancaster Estate Syrah (Sonoma, California) Glass \$15 - Bottle \$60**

Fruit explodes from the glass in this blend. 100% of proceeds go to migrant workers yearly bonus.

**Gravity Red Blend (Napa, California) Glass \$22 – Bottle \$100**

Gravity® Red Blend is named for a remote, hard-to-reach block on one of the lowest slopes of the Monte Rosso Vineyard.

Its location on the edge of a canyon yields grapes with exceptional intensity. Decadent dark fruit notes of plum and black raspberry are balanced with a plethora of supporting players – hints of cinnamon, cedar, graphite and pepper add dimension and complexity to this strikingly rich red blend.