

CLASSICS

**Bottomless Mimosa**

bubbles and fresh orange juice 13

**Bloody Mary**

house recipe | vodka | pickled vegetables 13

SIGNATURE COCKTAILS

**Kentucky Express**

Buffalo Trace bourbon | St. George NOLA Coffee Liqueur  
Benedictine | Amaro | house bitters 13

**La Rosa\***

El Charro silver tequila | pomegranate-hibiscus syrup  
lemon | Peychaud's bitters | egg white 13

**Secret Garden**

citrus-infused Hangar One vodka | cucumber | lime | ginger beer 13

**Planter's Punch**

Flor de Caña rum | Angostura bitters | lime | club soda 13

**Ricky Baker**

gin | lemon | cayenne | cinnamon | club soda 13

**Snickerdoodle Flip\***

George Dickel No. 12 tennessee whiskey | housemade horchata  
St. George NOLA Coffee Liqueur | whole egg 13

**Caipirinha**

Avuá cachaça | lime | Clément sirop de canne 13

**Ramos Gin Fizz**

gin | vanilla-infused cream | citrus | orange blossom water 13

NON-ALCOHOLIC

**Mexican Coke**

hecho en Mexico | served in glass bottle 5

**Mexican Sprite**

hecho en Mexico | served in glass bottle 5

**Horchata**

housemade | rice | almond | cinnamon 5

**Pomegranate Hibiscus Soda**

housemade hibiscus-infused pomegranate syrup | club soda 5

**Orange Creamsicle**

fresh orange | vanilla | club soda 5

**Lavender Lemonade**

housemade lavender syrup | lemon | club soda 5

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\* item is served raw or undercooked or may have raw or undercooked ingredients

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Corkage 18 per 750ml    BYO dessert 2.50 per person    Gluten Free     Vegetarian 

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**CHEESE & CHARCUTERIE**

AVAILABLE WEDNESDAY THRU FRIDAY ONLY

Selection of Three 18 Selection of Five 26

**Chef's Selection Antipasto Board**

charcuterie | cheese | pickles | mustard 34

**SNACKS**

**Sugar-Dusted Ricotta Beignets** 🌿

lemon curd 7

**Salmon Tartine**

horseradish cream | capers | dill | pickled onions 6

**Avocado & Crab Toast\***

soft scrambled egg | arugula | trout roe 22

**Duck Liver Mousse**

port macerated raisins 12

**Wedge & Dip** 🌿

crispy Yukon Gold potatoes | sour cream & onion dip 8

**BREAKFAST**

**Housemade Granola & Yogurt Parfait** 🌿

fresh fruit | dried fruit | nuts | local honey 8

**Lemon Ricotta Pancakes** 🌿

seasonal fruit preserves | whipped cream 15

**Corned Beef Hash\*** 🌿

poached eggs | potato | peppers | onion | hollandaise | fresh fruit 18

**Traditional Breakfast\***

eggs any style | link sausage | griddled potatoes | toast 14

**Omelette of the Day\***

griddled potatoes AQ

**Chilaquiles\*** 🌿

pulled pork | poached eggs | queso fresco | avocado  
sour cream | chile rojo | tomatillo salsa 16 make it veggie 14

**Eggs Benedict\***

poached eggs | hollandaise | toasted muffin

smoked **pork loin** 18

smoked **salmon** 20

**vegetarian** | spinach | onion | roasted pepper | mushroom 16 🌿

**Vegetarian Frittata** 🌿

spinach | onions | peppers |  
fingerling potatoes | sour cream 14

**LUNCH**

**Chef's Seasonal Soup** 12

**Roasted Bone Marrow\***

seasonal chutney | saba | crispy arugula 18

**Seared Ahi Tuna Niçoise Salad** 🌿

roasted tomato | green beans | kalamata olives  
potato | roasted peppers | hard-boiled egg | avocado  
wasabi mayo | sherry vinaigrette 18

**Roasted Beet Salad** 🌿

sunflower seeds | blackberries | citrus segments  
arugula | whipped ricotta | sherry vinaigrette 18

**Harissa Roasted Chicken Salad** 🌿

crispy chickpeas | gem lettuce | cucumber | tomato  
red onion | feta | grapefruit vinaigrette 18

**Smoked Salmon Sandwich**

bacon | avocado | tomato | ricotta 16

**Fried Chicken Sandwich**

slaw | house pickle | buttermilk dressing | Sriracha 16

**The only Burger that belongs on the Table\***

white cheddar fondue | caramelized onion  
house mayo | lettuce | pickles | wedge potatoes 18

**The Impossible Burger** 🌿

meatless burger | white cheddar fondue  
caramelized onion | house mayo | lettuce  
pickles | wedge potatoes 22

**French Dip**

slow-roasted angus beef | chipotle au jus  
wedge potatoes 17

**Pasta Bolognese**

penne rigate | bacon | touch of cream 20

**Market Fish** 🌿

chilled quinoa salad | arugula | roasted corn  
almonds | raisins | miso glaze AQ

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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 cooking is evident in everything we serve. We hope that you enjoy your experience.

Thank you for sharing a seat at our table...

Owner / Operator / Chef **Jim Stump**

*Jim Stump*

**C.D.C** - Robert Dasalla | **Sous Chefs** - Aaron Lilleland, Danny Lang, Ruben Soto

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