

TARTINES

mini open-faced toast sandwiches






-  **Burrata & Cherry Tomatoes** 3
- Smoked Salmon, Capers & Dill Crema** 4

TABLE SNACKS

-  **Rocky Jr. Chicken Liver Mousse** 8
-  **Wedge & Dip** 7

BREAKFAST

-  **Housemade Granola & Yogurt Parfait** 8
local honey, nuts, fresh & dried fruit
-  **Sugar Dusted Ricotta Beignets** 6
lemon curd
-  **Lemon Ricotta Pancakes** 14
strawberry preserve, lemon curd whip
-  **Corned Beef Hash*** 16
potatoes, peppers, onions,
poached egg, hollandaise, fresh fruit
- Traditional Breakfast** 14
two eggs any style, breakfast sausage,
griddled potatoes, toast
- Omelette of the Day** AQ
griddled potatoes

- Scotch Egg** 8
romesco sauce, arugula salad
- Chilaquiles*** 15
pulled pork, poached eggs,
queso fresco, sour cream, avocado,
chili rojo, tomatillo salsa
-  **Vegetarian Chilaquiles*** 12
- Eggs Benedict***
classic 15
smoked pork loin, hollandaise,
Acme Green Onion Slab
- smoked salmon* 18
smoked salmon, hollandaise,
Acme Green Onion Slab
-  **vegetarian** 14
spinach, onion, roasted bell
peppers, Acme Green Onion Slab

*poached eggs are cooked sous vide (soft white & yolk)

LUNCH

- Chef's Seasonal Soup** 9
- Chef's Flatbread** 11
a whim of the chef
inspired by the season
-  **Citrus Braised Sugar Beets** 11
 sierra nevada cream cheese,
citrus supremes, curry gremolata
-  **Basil Ricotta Salad** 11
 strawberries, watermelon radish,
toasted hazelnuts
-  **Sweet Gem Lettuce Salad** 11
 nectarines, candied pecans,
pt. reyes blue cheese
- Roasted Bone Marrow** 15
salsa verde, charred ciabatta

- Smoked Salmon Sandwich** 16
bacon, avocado, tomato, ricotta
- Grilled Chicken Sandwich** 14
chipotle mayo, carrot-cucumber slaw
- the only Burger** 17
that belongs on **The Table**
aged white cheddar, wedge potatoes
- Pappardelle Pasta** 14
bacon, mushrooms, spinach,
black garlic alfredo
- Cola Braised Pork Belly** 18
anson mills cheddar grits,
Roasted asparagus, spicy honey
add an egg 2

SIDES

- 5 smoked pork loin griddled potatoes 4
- 5 bacon seasonal fruit 3
- 4 two eggs side salad 3
- 5 grilled chicken thigh



BRUNCH CLASSICS

tried and true favorites done our way 12

Bottomless Mimosa

bubbles & fresh OJ. *Served until 3pm.*

Bloody Mary

House secret recipe, vodka, pickled vegetables

HAIR OF THE DOG

spirit-minded libations meant to shake the morning funk 12

Ramos Gin Fizz

Gin, Vanilla Infused Cream, Citrus,
Orange Blossom Water

Kentucky Espresso

Buffalo Trace Bourbon, St. George Nola Coffee Liqueur,
Benedictine, Amaro, House Bitters

La Rosa

El Charro Tequila, Pomegranate, Lemon,
Peychaud's Bitters, Egg White

Secret Garden

House Citrus-Infused Vodka, Fresh Cucumber,
Lime, Ginger Beer

Planter's Punch

Flor de Caña Rum, Angostura Bitters,
Lime, Club Soda

Ricky Baker

Junipero Gin, Lemon, Cayenne,
Cinnamon, Club Soda

Snickerdoodle Flip

George Dickle 12 Year Tennessee Whisky, Housemade Horchata,
St. George Nola Coffee Liqueur, Whole Egg

Caipirinha

Avua Cachaça, Lime, Clement Sirop de Canne

A. B. V. M. I. A.

these sippers pack all the flavor with none of the alcohol

Orange & Passion Fruit Soda 4

Housemade Orange & Passionfruit Syrup, Club Soda

Horchata 4

Rice, Almond, Cinnamon

The Bulldog 5

Almond Milk, Mexican Coke, Orgeat

Pomegranate Hibiscus Soda 4

Housemade Hibiscus Infused Pomegranate Syrup, Club Soda

Orange Creamsicle 4

Orange, Vanilla, Club Soda

Lavender Lemonade 4

Housemade Lavender Syrup, Fresh Lemon, Club Soda

Mexican Coke 3

Hecho en Mexico