

The Table

◆ BRUNCH ◆

Chilled Out

KICK-ASS GRANOLA, Almonds, Pumpkin Seeds, Vanilla Bean Yogurt, Cherry Compote • 450

BREAKFAST PASTRIES

Orange & Raisin Vanilla Danish • 100

HUMMUS, Grilled Whole Wheat Flatbread, Raw Vegetables, Harissa & Ras El Hanout • 625

BURRATA, Marinated Peppers, Hazelnuts, Kalamata Olives, Grilled Levain • 685

SHAVED SNOW PEAS, Lemon, Mint, Parmesan • 600

SHRIMP COCKTAIL, Marie Rose Sauce, Meyer Lemon, Crisp Lettuces, Horseradish • 675

SPICY SALMON TARTARE, Pears, Pinenuts, Jalapeño, Crispy Lotus Root • 750

YELLOWFIN TUNA TATAKI, Avocado, Tomato Gelée, Sesame Vinaigrette • 975

SMOKED SALMON, Avocado Tapenade, House-Made Crème Fraîche, Red Onion, Grilled Sourdough • 750

Benedicts (served on a house-made English Muffin with Poached Eggs, unless otherwise noted)

GUACAMOLE, Avocado, Chipotle Hollandaise • 675

CREAMED SPINACH, Hollandaise • 525

MUSHROOM RAGOÛT, Garlic, Thyme, Hollandaise • 625

PULLED PORK, BBQ Sauce, Jalapeño Cheddar Biscuit, Hollandaise • 700

PHILLY CHEESE STEAK, Sliced Tenderloin, Scarmoza, Hot & Sour Peppers, Hollandaise • 700

SMOKED SALMON, Dill, Hollandaise • 725

BUTTER GARLIC CRAB, Rock Crab, Garlic Confit, Hollandaise • 750

The Usual Suspects

BISCUITS & GRAVY—Jalapeño Cheddar Biscuit Smothered in Mushroom-Sage Gravy • 425

BREAKFAST QUESADILLA, Scrambled Eggs, Potatoes, Jack Cheese, Salsa Fresca • 650

SPINACH & GRUYÈRE OMELET, Toasted Sourdough • 500

FARM EGGS COOKED HOW YOU LIKE THEM, House-made Breakfast Sausage & Bacon, Toasted Sourdough • 550

HUEVOS CON CHORIZO—House-made Mexican Chorizo, Soft Scrambled Eggs, Refried Beans & Fresh Tortillas • 600

From Our Griddle

THE ORIGINAL LIÈGE WAFFLE, Soft & Chewy, Crunchy Pearl Sugar, Vanilla Sauce, Strawberries & Whipped Cream • 550

BELGIAN WAFFLE, Light & Crisp, Berries & Maple Syrup • 525

ÆBLESKIVERS—Fluffy Danish Pancakes, Lemon Curd, Strawberry Jam, Nutella • 525

ORANGE & RICOTTA PANCAKES, Toasted Almonds, Orange Syrup, Sweetened Vanilla Bean Ricotta • 550

TIRAMISU PANCAKES, Mascarpone Bavarois, Coffee Meringue, Cocoa, Coffee-Amaretto Syrup • 575

CRUNCHY CORNFLAKE-CRUSTED FRENCH TOAST, Butterscotch Sauce & Whipped Cream • 525

CLASSIC FRENCH TOAST, Berries & Maple Syrup • 500

Feeling Fancy

TRUFFLED SCRAMBLED EGGS ON TOAST, Chive, Toasted Sourdough • 825

BLACK TRUFFLE MAC N' CHEESE, Conchiglie Pasta • 1050

THE TABLE VEG BURGER, Choice of Brioche Bun or Whole Wheat Sesame Bun, Grilled Onions, Fries • 800

Emmental, Sharp Cheddar, Sautéed Mushrooms, Fried Egg • 150 ea

BRAISED LAMB HASH, Potatoes, Peppers, Onions, Poached egg, Smoky Tomato Salsa • 875

THE TABLE BURGER, Choice of Brioche Bun or Whole Wheat Sesame Bun, Caramelized Onions, Fries • 950

Emmental, Sharp Cheddar, Sautéed Mushrooms, Bacon, Fried Egg • 150 ea

On the Side • 395

FRENCH FRIES / BREAKFAST POTATOES, Rosemary & Garlic / **SOURDOUGH TOAST**, Strawberry Jam

BACON / BREAKFAST SAUSAGE PATTIES

TAXES & SERVICE CHARGES AS APPLICABLE

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR AVERSIONS

THE ABOVE MENU IS SUBJECT TO CHANGE. PLEASE CALL THE RESTAURANT FOR SPECIFIC ENQUIRIES.