

The Table

♦ LUNCH ♦

Cuppa Soup

FRENCH ONION SOUP, Gruyère Crouton • 495

CHILLED TOMATO SOUP, Burrata, Basil • 300

ENGLISH PEA SOUP, Sauteed Shrimp, Lemon Zest, Asparagus, Shaved Fennel • 425

SPICY CHICKEN TORTILLA SOUP, Cilantro, Radish • 375

Light & Crisp (add Chicken • 300 | Grilled Shrimp • 500 | Smoked Salmon • 400 | Steak • 400)

THE SOBO SALAD, Grains & Greens, Chickpeas, Avocado, Feta, Pumpkin Seeds, Mustard Vinaigrette • 650

LITTLE GEM SALAD, Delicate Herbs, Red Wine Vinaigrette • 650

KALE SALAD, Iranian Dates, Toasted Pistachios, Lemon-Parmesan Dressing, Garlic Croutons • 650

SHAVED SNOW PEAS, Lemon, Mint, Parmesan • 650

ROASTED BEET SALAD, Apples, Arugula, Walnuts & Blue Cheese • 600

THE TABLE CAESAR, Chopped Romaine Hearts, Lemon-Anchovy Dressing, Sourdough Croutons • 625

STEAK SALAD, Arugula, Radicchio, Cherry Tomatoes, Blue Cheese, Pickled Red Onion • 800

SESAME-GINGER CHICKEN SALAD, Chinese Cabbage & Romaine Lettuce, Crispy Wonton Strips • 725

For The Table

GOUGÈRE, Gruyère Cheese Puffs • 395

AVOCADO TOAST, House-Made Ricotta, Crushed Chili, Sweet Pepper, Toasted Sourdough • 850

HOUSE-MADE HUMMUS, Grilled Whole Wheat Flatbread, Vegetable Crudité, Harissa, Ras El Hanout • 625

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

ZUCCHINI "SPAGHETTI", Almonds & Parmesan • 625

BONELESS CHICKEN "WINGS", Ginger-Glaze • 650

YELLOWFIN TUNA TATAKI, New Zealand Hass Avocado, Tomato Gelée, Sesame Vinaigrette • 975

PORK BELLY BUNS, BBQ Pork Belly, Hoisin Glazed, Pickled Cucumber • 750

SPICY SALMON TARTARE, Pinenuts, Jalapeño, Asian Pear, Crispy Lotus Root • 750

PAN ROASTED CRAB CAKE, Smoky Chipotle Mayo, Light Greens • 1275

SPICED LAMB "MINI-BURGERS", Brioche Buns, Tzatziki, House-Made Pickles • 675

SHRIMP DUMPLINGS, Spicy Ginger Broth, Scallion Oil • 725

CAST IRON MEATBALLS, Beef & Pork, Rich Tomato Gravy, Pomme Frites • 675

On Bread

CHILI CHEESE TOASTIES, Fontal, Cheddar & Emmental, Tomato-Chili Condiment, House-Made Brioche • 550

TRUFFLE SOFT SCRAMBLED EGG TARTINE, Toasted Sourdough, Chives • 825

ROASTED BROCCOLI TACOS, Refried Beans, Whipped Feta, Crispy Shallots • 600

CHEESE QUESADILLA, Crème Fraîche & Salsa Fresca • 650

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

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

FRESH BUFFALO MOZZARELLA, Basil, Confit Tomato, Baguette • 550

CHICKEN QUESADILLA, Crème Fraîche & Salsa Fresca • 725

GRILLED SHRIMP or FISH TACOS, Chili-Lime Mayo, Marinated Cabbage, Cilantro & Onion • 725

CHICKEN CLUB SANDWICH, House-Made Pimento Cheese, Bacon, Avocado, Lettuce & Tomato • 625

SMOKED SALMON, Avocado Tapenade, House-Made Crème Fraîche, Red Onion, Grilled Sourdough • 725

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

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

Pasta & Rice

ENGLISH PEA TRIANGOLI, Preserved Lemon & Mint • 800

SPAGHETTI, Oven-dried Tomatoes, Green Olives, Pecorino Romano • 800

SWISS CHARD RAVIOLI, Shimeji & Shiitake Mushroom, Lemon • 725

TAGLIERINI PASTA, Black Truffle • 1200

SWEET POTATO AGNOLOTTI, Crème Fraîche, Walnuts Marinated in Balsamic Vinegar, Sage • 800

RED WINE RISOTTO, Shimeji Mushroom • 775

PENNE POMODORO, Cherry Tomatoes, Peperoncino & Basil • 600

AGNOLOTTI DAL PLIN, A Rustic Filling of Chicken, Pork, Onions & Red Wine • 850

PROVENÇAL LAMB RAGOÛT, Pappardelle Pasta • 850

SEAFOOD TAGLIATELLE IN RED CURRY, Fish, Clams, Shrimps, Thai Red Curry Broth • 825

Simply Grilled

(served with a side of your choice)

PORTOBELLO MUSHROOM, Chimichurri • 775

SEA BASS, Chimichurri • 875

TENDERLOIN STEAK, Red Wine Jus Gras • 825

CHICKEN BREAST, Herb-Buttermilk Sauce • 775

SALMON, Ginger-Miso Vinaigrette • 1200

PRAWNS, Malaysian Peanut Sauce • 850

Sides • 425

FRENCH FRIES

QUINOA WITH LEMON & CHIVES

BABY CARROTS WITH ORANGE & CUMIN

SAUTÉED MUSHROOMS WITH GARLIC & THYME

SNOW PEAS WITH MINT

BRAISED CHARD WITH SHALLOTS

ASPARAGUS WITH ALMONDS

TABLE FARM SPINACH WITH PINE NUTS

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