

DINNER



TABLE24.NET | 802.775.2424

STARTERS

- SKILLET CORNBREAD** ROASTED CHILIES, CHEDDAR CHEESE, VERMONT MAPLE BUTTER **12**
- SPINACH AND ARTICHOKE DIP** CORN TORTILLA, PICANTE SAUCE **12**
- BEER CHEESE SPREAD** CHEDDAR CHEESE, VERMONT BEER, TORTILLA CHIPS **12**
- BLUE CHEESE CHIPS** CHIPS, BLUE CHEESE BÉCHAMEL, TABASCO, LIGHTLY BROWNED **10**
- JERK CHICKEN FONDUE** SPICY JERK CHICKEN, APPLES, SOURDOUGH CROUTONS, SMOKED GOUDA SAUCE **14**
- DUCK FRITTERS** DUCK CONFIT, RISOTTO, GOAT CHEESE **12**
- PRIME RIB EGG ROLLS** SHAVED PRIME RIB, ONIONS, PEPPERS, CHEESE **14**
- CHICKEN WINGS** GENERAL TSO'S, MAPLE SRIRACHA, OR BUFFALO STYLE **18**
- BARBECUE PORK NACHOS** SPICY CHEESE SAUCE, BEAN RELISH, TOMATOES, CHEDDAR, JACK CHEESE, SOUR CREAM, SCALLIONS **SINGLE 11 TABLE 12**
- BUFFALO SHRIMP** BLUE CHEESE DRESSING, CARROTS, CELERY **15**
- PEI MUSSELS** SWEET ONIONS, TOMATO, FENNEL, WHITE WINE, BUTTER AND HERBS **12**

SALADS

- ADD CHICKEN **6** • ADD SHRIMP **10** • ADD SALMON **16** • ADD STEAK **16**
- NICE LITTLE HOUSE** MIXED GREENS, CROUTONS, CUCUMBERS, TOMATOES, RADISH, RED ONION, WITH CHOICE OF **RANCH, BLUE CHEESE, BALSAMIC OR CITRUS VINAIGRETTE** **9**
- BABY ARUGULA** APPLES, CANDIED WALNUTS, CHAMPAGNE VINAIGRETTE, GOAT CHEESE **10**
- CAESAR** ROMAINE HEARTS, CROUTONS, PARMESAN **9**
- WEDGE** ICEBERG, BLUE CHEESE DRESSING, TOMATOES, SCALLIONS, CHOPPED BACON, BLUE CHEESE CRUMBLES **10**
- WALES STREET** MIXED GREENS, HAND-PULLED CHICKEN, CHOPPED ALMONDS, GOAT CHEESE, FRESH CORN, TOMATO, CORNBREAD CROUTONS, DRIED CRANBERRIES, ROASTED PEPPERS, CITRUS VINAIGRETTE **26**
- GRILLED STEAK** MIXED GREENS, BEAN RELISH, TOMATO, CHEDDAR & JACK CHEESE, TORTILLA, SMOKED TOMATO RANCH DRESSING, FINISHED WITH CHIMICHURRI **25**
- ROASTED BEETS** SALT ROASTED BEETS, SPINACH, RADISHES, CHAMPAGNE VINAIGRETTE, BLUE CHEESE **10**

PASTA & RISOTTO

- MACARONI & CHEESE** FIVE CHEESE MACARONI, TOMATOES, BACON & CHIVES **22**
- VEGGIE MACARONI & CHEESE** FIVE CHEESE MACARONI, TOMATOES, SPINACH, CHIVES **20**
- LOBSTER MACARONI & CHEESE** FIVE CHEESE MACARONI WITH SWEET LOBSTER, TOMATOES, CHIVES **34**
- MUSHROOM RISOTTO** WOOD FIRED MUSHROOMS, SPINACH, TOMATO, PARMESAN **22**
- SPRING RISOTTO** WOOD FIRED ASPARAGUS, TOMATOES, ARTICHOKE HEARTS, SPINACH, HERBS, PARMESAN **22**

THIS & THAT

- COLE SLAW **5**
- WOOD FIRED ASPARAGUS **6**
- FRENCH FRIES **5**
- SWEET POTATO FRIES **5**
- GARLIC FRIES **5**
- GARLIC MASHED POTATOES **6**

SANDWICHES & BURGERS

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, OR COLE SLAW

- ROTISSERIE CHICKEN** MONTEREY JACK, ARUGULA, SMOKED TOMATO MAYO, EGG BUN **16**
- SALMON** BLACKENED OR GRILLED, RÉMOULADE SAUCE, EGG BUN **20**
- CHEESEBURGER** BLACK ANGUS, TILLAMOOK CHEDDAR, EGG BUN **18**
- BACON • 2 WOOD-FIRED ONIONS • 2 BEER CHEESE • 2 WOOD-FIRED MUSHROOMS • 2 ROASTED PEPPERS • 1 FRIED EGG • 1
- BLACK RIVER BURGER** BALSAMIC-TOMATO JAM, CARAMELIZED ONIONS, SMOKED GOUDA **20**
- NOTCH BURGER** BACON, BARBECUE SAUCE, TILLAMOOK CHEDDAR **20**
- LONG TRAIL BURGER** WOOD-FIRED PORTOBELLO MUSHROOMS, BLUE CHEESE **20**
- BOMO BURGER** BACON JAM, GOAT CHEESE **20**
- CAJUN BURGER** BLACKENING SPICE, MONTEREY JACK CHEESE **20**
- PULLED PORK** HOUSE-SMOKED PORK, TABLE 24 BARBECUE SAUCE, COLESLAW, PICKLE **16**
- HOT PASTRAMI** SPICY MUSTARD, HOMEMADE PICKLES, CARAMELIZED ONIONS, SWISS, RYE BREAD **18**
- VEGETABLE-WALNUT BURGER** MONTEREY JACK, TABASCO MAYO **18**
- VEGETABLE SANDWICH** WOOD FIRED PORTOBELLO MUSHROOMS, SMOKED TOMATO MAYO, GOAT CHEESE, RED PEPPERS, RED ONION, ARUGULA, 9 GRAIN BREAD **18**

WOOD-FIRED ROTISSERIE

LIMITED QUANTITIES DUE TO LENGTH OF COOKING TIME • ROTISSERIE COOKING MAY IMPART A SLIGHT PINK COLOR

- TABLE 24 CLASSIC CHICKEN** WITH GARLIC MASHED POTATOES, CHICKEN AU JUS **22**
- SLOW ROASTED PRIME RIB** WITH GARLIC MASHED POTATOES, AU JUS **36**
AVAILABLE FRI & SAT • ASK YOUR SERVER FOR LARGER CUTS

ENTRÉES

- SEASONAL VEG PLATE** WOOD FIRED PORTOBELLO, GRILLED TOMATO & ONION, ASPARAGUS, ROASTED BEETS, ROASTED PEPPERS, BASIL PESTO **22**
- CHICKEN SHEPARD'S PIE** ROTISSERIE CHICKEN, ONIONS, CARROTS, CELERY, PEAS, CORN **20**
- STUFFED CHICKEN** PROSCIUTTO, SMOKED GOUDA, FRESH HERBS, GARLIC MASHED POTATOES, CHICKEN JUS **22**
- JAMBALAYA** ANDOUILLE SAUSAGE, TASSO HAM, SHRIMP, CRAWFISH, ROTISSERIE CHICKEN, BROWN RICE **28**
- MAPLE BOURBON GLAZED SALMON** WOOD FIRED ASPARAGUS **30**
- MAPLE CURED PORK TENDERLOIN** RASPBERRY BARBECUE SAUCE, GARLIC MASHED POTATOES **22**
- 18 OUNCE BONE-IN RIBEYE** STEAK GLAZE, GARLIC MASHED POTATOES **38**
- TABLE 24 FILET** LIGHTLY MARINATED & WOOD-FIRED, STEAK BUTTER, GARLIC MASHED POTATOES **40**
- ADD WOOD-FIRED MUSHROOMS, ONIONS OR BLUE CHEESE CRUST • 2
- BABY BACK RIBS 26 | PULLED PORK 20 | RIB AND CHICKEN COMBO 24**
BBQ SERVED WITH CORN BREAD WEDGE, & COLE SLAW

- WE VALIDATE YOUR PARKING FOR THE GARAGE
- CHILDREN'S MENU (UNDER 12) AVAILABLE. PLEASE ASK YOUR SERVER.
- CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
- 20% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE.
- PLEASE NO CELL PHONES IN THE DINING ROOM.
- PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.
- WE SINCERELY APPRECIATE YOUR BUSINESS.

AT TABLE 24 WE PROUDLY PREPARE FRESH HOMEMADE FOOD FROM LOCAL FOOD SOURCES WHEN POSSIBLE.