

DINNER

MENU

“The distinctive flavor of wood-fired cooking – that’s what sets Table 24 apart. When we add a menu of quality meat, fish and locally-sourced vegetables, plus upscale comfort food, it’s a simple recipe for excellence, and a one-of-a-kind Vermont dining experience.”

–Stephen Sawyer, Chef/Owner



GREAT FOOD | LOCAL FLAVOR

SOUPS

CUP 5 BOWL 6

ASK YOUR SERVER FOR TODAY'S SELECTION

STARTERS

SKILLET CORNBREAD – ROASTED CHILIES, CHEDDAR CHEESE, VERMONT MAPLE BUTTER..... 10

JERK CHICKEN FONDUE – SPICY JERK MARINATED CHICKEN, APPLES, SOURDOUGH CROUTONS, SMOKED GOUDA SAUCE..... 10

DUCK FRITTERS – DUCK CONFIT, RISOTTO, GOAT CHEESE..... 10

PEI MUSSELS – SHALLOTS, TOMATO, FENNEL, WHITE WINE, BUTTER AND HERBS..... 10

FRIED SALMON DUMPLINGS – CHILI-LIME SOY DIPPING SAUCE 9

BEER CHEESE SPREAD – CHEDDAR CHEESE, VERMONT BEER, JALAPEÑOS WITH TORTILLA CHIPS..... 8

PRIME RIB EGG ROLLS – SHAVED PRIME RIB, ONIONS, PEPPERS, CHEESE 10

CHICKEN WINGS..... 10
GENERAL TSO'S, MAPLE SRIRACHA, OR BUFFALO STYLE

BARBECUE PORK NACHOS – SPICY CHEESE SAUCE, BEAN RELISH, TOMATOES, CHEDDAR, JACK CHEESE, SOUR CREAM, SCALLIONS
SINGLE SIZE 9
TABLE SIZE..... 11

BLUE CHEESE CHIPS – CHIPS, BLUE CHEESE BÉCHAMEL, TABASCO LIGHTLY BROWNED..... 7

BUFFALO SHRIMP – BLUE CHEESE DRESSING, CARROTS, CELERY 13

THIS & THAT

COLE SLAW • 4 FRENCH FRIES • 5

BRAISED RED CABBAGE • 5 SWEET POTATO FRIES • 5

BRUSSEL SPROUTS • 6 GARLIC FRIES • 5

CAMPFIRE BAKED BEANS • 6 GARLIC MASHED POTATOES • 6

HERB ROASTED ROOT VEGETABLES • 5

SALADS

ADD OUR HAND-PULLED ROTISSERIE CHICKEN TO ANY SALAD • 5

GRILLED OR BLACKENED SALMON • 10 STEAK OR SHRIMP • 8

NICE LITTLE HOUSE

MIXED GREENS, CROUTONS, CUCUMBERS, TOMATOES, CHOICE OF RANCH, BLUE CHEESE, BALSAMIC OR CITRUS VINAIGRETTE 6

CAESAR – ROMAINE HEARTS, CROUTONS, PARMESAN..... 6

ARUGULA & SPINACH – BABY ARUGULA, SPINACH, CHAMPAGNE VINAIGRETTE, CANDIED WALNUTS, GRANNY SMITH APPLES, GOAT CHEESE 6

WEDGE – ICEBERG, BLUE CHEESE DRESSING, TOMATOES, SCALLIONS, CHOPPED BACON, BLUE CHEESE CRUMBLES 7

BEET & GRAIN SALAD – ROASTED GOLDEN BEETS, FARRO, QUINOA, RADICCHIO, CREAMY TRUFFLE DRESSING 10

WALES STREET – MIXED GREENS, HAND-PULLED CHICKEN, CHOPPED ALMONDS, GOAT CHEESE, FRESH CORN, TOMATO, CORNBREAD CROUTONS, DRIED CRANBERRIES, ROASTED PEPPERS, CITRUS VINAIGRETTE..... 16

GRILLED STEAK – MIXED GREENS, BEAN RELISH, TOMATO, CHEDDAR & JACK CHEESE, TORTILLA, SMOKED TOMATO RANCH DRESSING, FINISHED WITH CHIMICHURRI 20

PASTA & RISOTTO

MACARONI & CHEESE – FIVE CHEESE MACARONI WITH FRESH TOMATOES, BACON & CHIVES 16

VEGGIE MACARONI & CHEESE – FIVE CHEESE MACARONI WITH FRESH TOMATOES, SPINACH, CHIVES 15

LOBSTER MACARONI & CHEESE – FIVE CHEESE MACARONI WITH SWEET LOBSTER, TOMATOES, CHIVES..... 24

MUSHROOM RISOTTO – WOOD FIRED MUSHROOMS, SPINACH, TOMATO, PARMESAN..... 16

ROASTED GOLDEN BEET RISOTTO – RADICCHIO, PISTACHIO, PARMESAN, MASCARPONE, HERBS..... 16

- 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.

- 18% 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.

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, ASPARAGUS, CHICKEN AU JUS.....	17
SLOW ROASTED PRIME RIB – WITH GARLIC MASHED POTATOES, AU JUS (HORSERADISH SOUR CREAM SERVED ON REQUEST – ASK YOUR SERVER FOR LARGER CUTS).....	30

• TABLE 24 BBQ •

ALL BBQ SERVED WITH CORN BREAD WEDGE, CHOICE OF COLE SLAW OR CAMPFIRE BEANS

SMOKED BRISKET.....	18	PULLED PORK.....	18
BABY BACK RIBS.....	25	RIB AND CHICKEN COMBO.....	22

ENTRÉES

CHICKEN SHEPARD'S PIE – ROTISSERIE CHICKEN, ONIONS, CARROTS, CELERY, PEAS, CORN, GARLIC MASHED POTATO, PARMESAN CRUST.....	16
VEGETABLE PLATE – WOOD FIRED PORTOBELLO MUSHROOMS, HERB ROASTED ROOT VEGETABLES, BRUSSEL SPROUTS, BRAISED RED CABBAGE, CITRUS VINAIGRETTE DRESSED QUINOA AND FARRO.....	15
JAMBALAYA – ANDOUILLE SAUSAGE, TASSO HAM, SHRIMP, CRAWFISH, ROTISSERIE CHICKEN, BROWN RICE.....	20
STUFFED CHICKEN – PROSCIUTTO, SMOKED GOUDA, FRESH HERBS, GARLIC MASHED POTATOES, CHICKEN JUS.....	18
PAN SEARED DUCK BREAST – BRUSSEL SPROUTS-SWEET POTATO HASH, DRIED BLUEBERRY GASTRIQUE.....	25
MAPLE CURED PORK TENDERLOIN – RASPBERRY BARBECUE SAUCE, GARLIC MASHED POTATOES.....	20
STUFFED FLOUNDER – BRAISED RED CABBAGE, WHOLE GRAIN MUSTARD CREAM.....	21
WOOD FIRE GRILLED SALMON – CITRUS GLAZED, BRAISED RED CABBAGE.....	MARKET
CORN MEAL DUSTED CATFISH – BRUSSEL SPROUTS WITH BACON, ARUGULA PESTO.....	18
BRAISED ANGUS POT ROAST – HERB ROASTED ROOT VEGETABLES, ROASTED GARLIC MASHED POTATOES, JUS.....	22
HANGER STEAK FRITES- GARLIC FRIES, STEAK BUTTER.....	32
GRILLED RIB EYE- CRISPY FRIED ONIONS, MASHED POTATOES.....	30
TABLE 24 FILET – LIGHTLY MARINATED & WOOD-FIRED, STEAK BUTTER, GARLIC MASHED POTATOES.....	34

ADD WOOD-FIRED MUSHROOMS, ONIONS OR BLUE CHEESE CRUST • 2

SANDWICHES & BURGERS

SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, OR COLE SLAW

ROTISSERIE CHICKEN – MONTEREY JACK, ARUGULA, SMOKED TOMATO MAYO, EGG BUN.....	12
SALMON – BLACKENED OR GRILLED, RÉMOULADE SAUCE, EGG BUN.....	MARKET
CHEESEBURGER – BLACK ANGUS, TILLAMOOK CHEDDAR, EGG BUN.....	12
BACON • 2 WOOD-FIRED ONIONS • 2 WOOD-FIRED MUSHROOMS • 2	
ROASTED PEPPERS • 1 JALAPENOS • 1 FRIED EGG • 1 BEER CHEESE • 2	
BLACK RIVER BURGER – BALSAMIC-TOMATO JAM, CARAMELIZED ONIONS, SMOKED GOUDA.....	12
NOTCH BURGER – BACON, BARBECUE SAUCE, TILLAMOOK CHEDDAR.....	13
LONG TRAIL BURGER – WOOD-FIRED PORTOBELLO MUSHROOMS, BLUE CHEESE.....	13
BOMO – BACON JAM, GOAT CHEESE.....	12
CAJUN – BLACKENING SPICE, MONTEREY JACK CHEESE.....	12
VEGETABLE-WALNUT BURGER – MONTEREY JACK, TABASCO MAYO.....	11

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

www.table24.net • 802-775-2424
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BEST RESTAURANT AND MORE!