

# LUNCH

## 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

HERB ROASTED ROOT VEGETABLES • 5      FRENCH FRIES • 5

BRUSSEL SPROUTS • 6      SWEET POTATO FRIES • 5

BRAISED RED CABBAGE • 5      GARLIC FRIES • 5

COLE SLAW • 4      CAMPFIRE BAKED BEANS • 6

### 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

### ENTRÉES

**MACARONI & CHEESE** – FIVE CHEESE MACARONI, FRESH TOMATOES, BACON, CHIVES ..... 16

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

**LOBSTER MACARONI & CHEESE** – FIVE CHEESE MACARONI, SWEET LOBSTER, CHIVES..... 24

**VEGETABLE PLATE** – WOOD FIRED PORTOBELLO MUSHROOMS, HERB ROASTED ROOT VEGETABLES, BRUSSEL SPROUTS, BRAISED RED CABBAGE, CITRUS VINAIGRETTE DRESSED QUINOA AND FARRO ..... 16

**JAMBALAYA** – ANDOUILLE SAUSAGE, TASSO HAM, SHRIMP, CRAWFISH, ROTISSERIE CHICKEN, BROWN RICE..... 16

**MUSHROOM RISOTTO** – WOOD FIRED MUSHROOMS, SPINACH, TOMATO, PARMESAN..... 12

**ROASTED GOLDEN BEET RISOTTO** – RADICCHIO, PISTACHIO, PARMESAN, MASCARPONE, HERBS..... 12

# SANDWICHES

SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, OR COLESLAW

ROTISSERIE CHICKEN – MONTEREY JACK, ARUGULA, SMOKED TOMATO MAYO, EGG BUN .....	12
PRIME RIB – HOAGIE ROLL, CHEDDAR CHEESE, HORSERADISH CREAM, CARAMELIZED ONIONS .....	14
PULLED PORK – HOUSE-SMOKED PORK, TABLE 24 BARBECUE SAUCE, COLESLAW, PICKLE .....	10
CHICKEN SALAD – ROTISSERIE CHICKEN, APPLES, WALNUTS, GRAPES, ARUGULA, MAYO, CROISSANT .....	11
TUNA SALAD – LINE CAUGHT TUNA, LETTUCE, TOMATO, RED ONION, PITA .....	11
VEGETABLE PITA – WOOD FIRED PORTOBELLO MUSHROOMS, ARUGULA PESTO, GOAT CHEESE, RED PEPPERS, RED ONION, ARUGULA.....	11
FRIED EGG – THREE EGGS, BASIL MAYO, BACON, LETTUCE, TOMATO, ONION, CHEDDAR, RYE BREAD .....	10
ULTIMATE BLT – BACON, LETTUCE, TOMATO, BASIL MAYO, 9-GRAIN BREAD.....	14
HOT PASTRAMI – SPICY MUSTARD, HOMEMADE PICKLES, CARAMELIZED ONIONS, SWISS, RYE BREAD .....	13
FRIED CATFISH PO BOY – HOAGIE ROLL, CAJUN REMOULADE, RED ONION, LETTUCE TOMATO.....	12
FISH TACOS – BEER BATTERED WHITE FISH, PINEAPPLE SALSA, LIME SOUR CREAM, FLOUR TORTILLAS, CILANTRO, LIME.....	12
SALMON – BLACKENED OR GRILLED, RÉMOULADE SAUCE, EGG BUN .....	MARKET

# SIGNATURE BURGERS

SERVED WITH YOUR CHOICE OF FRENCH FRIES,  
SWEET POTATO FRIES OR COLESLAW

CHEESEBURGER – BLACK ANGUS, TILLAMOOK CHEDDAR, EGG BUN .....	12
<b>BACON • 2 WOOD-FIRED ONIONS • 1 WOOD-FIRED MUSHROOMS • 2 ROASTED PEPPERS • 1 JALAPENOS • 1 FRIED EGG • 1 BEER CHEESE • 2</b>	
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
“PATTY MELT” – CARAMELIZED ONIONS, BELL PEPPERS, SWISS, CHEF’S DRESSING, RYE BREAD .....	12
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.**

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.



**BEST RESTAURANT AND MORE!**

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