

TABLE TWENTY FIVE

AN AMERICAN EATERY

SMALL PLATES

WARM PIMENTO CHEESE DIP crostinis 9

HERBED BISCUITS soft butter 6

SOUP OF THE DAY 6

CHARCUTERIE BOARD daily selection MP

MUSSELS & FRITES chorizo, smoked paprika,
tomato, beurre blanc 16

BRUSSELS SPROUTS wholegrain mustard
vinigairette 8

SALADS

CAESAR miso crouton, local greens, parmesan, house caesar dressing 9

FALL MARKET butternut squash, tuscan greens, cranberries, fennel, pepitas, tahini yogurt dressing 15

ROASTED BEET arugula, pickled shallots, fried goat cheese, candied almonds, olive oil and sherry 12
ahi +10 | salmon +10 | chicken +5

HOMEMADE PASTA & RISOTTO

RISOTTO maple roasted butternut squash, toasted pecans, goat cheese 15

DUCK RAGU duck confit, house made pasta, tomato sauce, ricotta, basil 20

SANDWICHES

THE BEEHIVE BURGER* niman ranch beef, smoked beehive cheddar, house pickles, tuscan greens, dijon aioli 16

PULLED PORK SANDWICH traeger smoked pork, coleslaw, memphis style BBQ sauce 14

FRIED CHICKEN SANDWICH miso ginger coleslaw, spicy pickle, garlic soy aioli 14

FRIED SHRIMP PO'BOY tomato, shaved cabbage, house pickle, remoulade 16

CUBAN SANDWICH ham, smoked pork, aged white cheddar, house pickle, wholegrain mustard 15

ENTREES

AHI TUNA* sesame crusted #1 ahi, seared snap peas, pickled carrots, spicy mayo, ponzu 25

VEGETABLE HASH sautéed seasonal vegetables, local mushrooms, herb oil 16

ATLANTIC SALMON FISH AND CHIPS* tempura batter, house fries, tartare sauce, lemon 17

DESSERT

HOT FUDGE SUNDAE house made vanilla ice cream, solstice hot fudge, whipped cream, pistachio, cherry 8

PUMPKIN PIE local pumpkins, hand made pie crust, spices, whipped cream 8

MENU CREATED WITH FRESH & SEASONAL INGREDIENTS BY CHEF BALEIGH SNOKE

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.