

TABLE TWENTY FIVE

AN AMERICAN EATERY

SMALL PLATES

DAILY BREAD & BUTTER house made focaccia, confit garlic, pickled shallot, salt **6**

BRUSSELS SPROUTS winter glaze, furikake, lime **11**

FRIED LOCAL MUSHROOMS sweet soy, garlic aioli, scallions, sesame seeds **12**

CHEF'S HUMMUS roasted root vegetables, pita, olive oil, herbs **10**

HOUSE WHIPPED RICOTTA confit tomato & garlic, herb oil, toast **9**

SOUP OF THE DAY **6**

SALADS

SIMPLE arugula, radish, parmesan, croutons, sherry vinegar & olive oil **8**

CAESAR romaine, baby kale, parmesan, pickled shallot, croutons, cashew caesar dressing **9**

WINTER MARKET local greens, fried goat cheese, pepitas, dried cranberries, citrus segments, poppy seed dressing **13**

STEAK SALAD local hydroponic greens, house ricotta, red onion, cashews, golden balsamic vinaigrette **18**

ahi +12 | chicken +7 | trout +12 | steak +12

SANDWICHES

THE BURGER* 8 ounces fresh chuck, house ricotta, local greens, confit tomato, garlic aioli **18**

FRIED CHICKEN honey jalapeno gastrique, local hydroponic greens, chipotle aioli **15**

FRENCH DIP beer braised lifter, gruyere, caramelized onion, aioli, au jus **16**

HOMEMADE PASTA

STROGANOFF fettucine, braised beef, local mushrooms, greek yogurt **23**

RAVIOLO house ricotta, mascarpone, parmesan, tomato, confit garlic, cream, toast **16**

WINTER VEGETABLE fettucine, brussels sprouts, roasted butternut squash, goat cheese, winter butter **18**

ENTREES

IDAHO RAINBOW TROUT creamed parsnip, roasted carrots, wilted greens, winter butter, fresh citrus **24**

RISOTTO roasted butternut squash, whipped ricotta, maple roasted pepitas, parmesan **17**

WAGYU TOP SIRLOIN* steak fries, local mushrooms, bourbon peppercorn demi-glace **46**

FRIED CHICKEN whipped potatoes, roasted carrots, greens, pan gravy **24**

SEARED AHI TUNA* sesame, baby bok choy, wasabi aioli, winter glaze **26**

DESSERT

CHEESECAKE daily selection **9**

CRÈME BRULÉE seasonal selection **9**

WINE POACHED PEARS whipped mascarpone, crushed pistachios **11**

MENU CREATED WITH FRESH & SEASONAL INGREDIENTS BY CHEF JAMES BRADFORD

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

Not all ingredients are listed, please inform your server of any allergies.

20% gratuity added to large parties of six or more.

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SEASONAL & CLASSIC COCKTAILS

POMEGRANATE MARGARITA	tequila, egg, lime, salt	12
AMELIA EARHART	local porter's rye, lemon, aperol, amaretto	12
RUSTY NAIL	johnny walker red, drambuie	12
UP IN SMOKE	mezcal, fresh grapefruit, lime, honey	13
FALL SANGRIA	white wine, cinnamon, apple & pear, porter's fire	12
OLD FASHIONED	high west bourbon, bitters, orange peel	12
LAVENDER LEMON DROP	five wives vodka, fresh lavender, sugar	11
ROSEMARY'S BABY	salt flats bourbon, rosemary, honey	12

WHITE

SNOQUALMIE	reisling columbia valley wa	2017	8/34
JOEL GOTT	pinot gris willamette valley or	2021	12/49
NOBILO	sauvignon blanc new zealand	2021	10 /42
RODNEY STRONG	chardonnay sonoma ca	2020	11 /46
DAVIDE	albariño spain	2020	56
ALPHA ZETA	soave italy	2020	36
MER SOLEIL	chardonnay monterey ca	2020	65

RED

HEAD HIGH	pinot noir sonoma ca	2019	9/38
H3	merlot columbia valley wa	2018	11/46
CRIOS DE BALBO	malbec argentina	2020	10/42
JOSH CELLARS	cabernet sauvignon napa ca	2019	10/42
AUSTIN HOPE TROUBLEMAKER	red blend central ca		12/49
WILLAMETTE	pinot noir willamette valley or	2021	56
TRINAFOUR	petit sirah mendocino county ca	2018	54
MORRA	barbera d'alba italy	2019	74
CAMPO VIEJO GRAN RESERVA	tempranillo spain	2014	66
ALEXANDER VALLEY	cab franc sonoma ca	2019	68
OBSIDIAN RIDGE	cabernet sauvignon napa ca	2019	74
BROWNE FAMILY	cabernet columbia valley wa	2019	78
BUCKLIN	otto's grenache sonoma valley ca	2018	84

SPARKLING & ROSÉ

OLD TOWN CELLARS "TOWNIE"	rose' park city ut		11/46
LA MARCA	prosecco italy		12/47
GRUET	sparkling rose new mexico		46
MOET & CHANDON	imperial brut champagne fr		105
SCHRAMBERG	blanc de blanc brut napa ca	2018	89
VEUVE CLICQUOT	brut champagne fr		115

BEER

ORB BECKER'S BEST AMERICAN PILSNER	5
UTOG OG JUICE IPA	8
ROOSTERS BEES KNEES HONEY WHEAT	6
2 ROW GOLDEN ALE	7
LEVEL CROSSING AMBER ALE	8
KIITOS AMERICAN LAGER	8
EPIC LOS LOCOS MEXICAN STYLE LAGER	5
TALISMAN CHOCOLATE MILK STOUT	5
RED ROCK ELEPHINO DIPA	10
TALISMAN KREATION HEFEWEIZEN	5
RED ROCK FRUITED SOUR ALE	7
PBR LAGER	3
O'DOUL'S NON-ALCOHOLIC	5

SODA, MOCKTAILS & JUICE

COKE / DIET COKE / COKE ZERO / SPRITE	3
DR PEPPER / DIET DR PEPPER	3
GINGER ALE	3
GINGER BEER	5
WASATCH ROOT BEER	5
WASATCH CREAM SODA	5
FRESH GRAPEFRUIT / ORANGE / LEMONADE	5
CRANBERRY JUICE	3
PINEAPPLE JUICE	4
SAN PELLEGRINO	5
SOBER SANGRIA MOCKTAIL cinnamon, apple, pear	7
LAVENDER LOVE MOCKTAIL grapefruit, rose	7
PINEAPPLES & CREAM MOCKTAIL mint, lime	7
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COFFEE & TEA

DAILY RISE DRIP COFFEE	4
DAILY RISE DECAF DRIP COFFEE	4
RISHI ORGANIC HOT TEA	4
ICED TEA	3