

TABLE TWENTY FIVE

AN AMERICAN EATERY

SMALL PLATES

SOUP OF THE DAY 6

CINNAMON ROLL cream cheese frosting 6

BEIGNETS honey butter, housemade fruit compote 8

FRUIT PLATE yogurt, honey 8

SMASHED AVOCADO house focaccia, pickled onion, furikake, local micro greens 12 *egg +2*

CHILAQUILES corn tortilla, verde, corn, cotija, hollandaise, poached egg 10

SALADS & SANDWICHES

CAESAR romaine, cotija, pickled shallot, corn, croutons, house caesar dressing 11

SUMMER MARKET romaine, green beans, corn, avocado, egg, bacon, tomato, creamy gorgonzola 16

BREAKFAST SANDWICH house sausage, shaved ham, scrambled eggs, white cheddar, arugula, pesto 16

THE BURGER* 8 ounces fresh chuck, aged white cheddar, house pickles, lettuce, tomato relish, garlic aioli 18
bacon +2 / egg +2

ENTREES

EGGS BENEDICT* shaved ham, hollandaise, breakfast potatoes 14

SHRIMP & GRITS white cheddar, cherry tomato, garlic, cajun butter 20

STEAK POUTINE* local mushroom demi-glace, poached egg, breakfast potatoes, house ricotta 24

CRÈME BRULEE FRENCH TOAST sourdough, candied nuts, housemade compote, sweet cream 14 *ice cream +2*

ARUGULA TOAST* daily focaccia, house ricotta, pickled shallot, hollandaise, sunny side up eggs 12

HOUSE BREAKFAST* choice of bacon or house sausage, breakfast potatoes, two eggs any style, toast 13

FRIED CHICKEN & EGGS* breakfast potatoes, pan gravy, sunny side up eggs 18

DAILY QUICHE chef's seasonal selection, simple salad 12

BRUNCH COCKTAILS

MIMOSA fresh squeezed oj or grapefruit 5

HOUSE BLOODY MARY salt, lime 6

MICHELADA tall boy pbr, lime, tomato, salt 6

LILLET SPRITZ strawberry, basil, sparkling wine 10

PIMM'S CUP ginger, lemon, cucumber, basil 12

STRAWBERRY BELLINI lemon, sparkling wine 9

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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WHITE

WASHINGTON HILLS riesling columbia valley wa 2021	8/34
JOEL GOTT pinot gris willamette valley or 2021	12/50
NOBILO sauvignon blanc new zealand 2021	10 /44
RODNEY STRONG chardonnay sonoma ca 2020	11 /46
DAVIDE albariño spain 2020	58
ALPHA ZETA soave italy 2021	38
MER SOLEIL chardonnay monterey ca 2021	66

RED

HEAD HIGH pinot noir sonoma ca 2020	10/42
H3 merlot columbia valley wa 2019	11/49
ANTIGAL UNO malbec argentina 2018	11/49
SEAN MINOR cabernet sauvignon paso robles ca 2021	12/52
AUSTIN HOPE TROUBLEMAKER red blend central ca	12/52
WILLAMETTE pinot noir willamette valley or 2021	62
TRINAFOUR petit sirah mendocino county ca 2019	58
MORRA barbera d'alba italy 2020	74
CAMPO VIEJO GRAN RESERVA tempranillo spain 2014	66
ALEXANDER VALLEY cab franc sonoma ca 2020	72
OBSIDIAN RIDGE cabernet sauvignon napa ca 2019	76
BROWNE FAMILY cabernet columbia valley wa 2020	86
BUCKLIN otto's grenache sonoma valley ca 2018	84

SPARKLING, ROSÉ & OTHERS

DAY OWL rose central coast ca 2019	11/46
KRASNO "orange" slovenia 2021	12/52
SOTER sparkling rose willamette valley or 2022	14/56
LA MARCA prosecco italy	12/52
OLD TOWN CELLARS "TOWNIE" rose park city ut	50
GRUET sparkling rose new mexico	52
MOET & CHANDON imperial brut champagne fr	105
SCHRAMSBURG blanc de blanc brut napa ca 2018	92
VEUVE CLICQUOT brut champagne fr	115

*\$12 Corkage per 750ml bottle of wine

COFFEE & TEA

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

SEASONAL & CLASSIC COCKTAILS

T25 MARGARITA tequila, egg, our fresh sour, salt	12
TAYLORMADE salt flats bourbon, lemon, fresh berries, basil	13
PULP FICTION salt flats gin, basil, fresh lemonade	11
STOP & SMELL THE FLOWERS tequila, hibiscus, lime, coconut	13
SUMMER SANGRIA limoncello, melon, strawberry, white wine	12
OLD FASHIONED high west bourbon, bitters, orange peel	12
PRETTY IN PINK five wives vodka, plum, sage, mint, lemon	12
PATTIRINI GIMLET local gin, fresh lime	12

BEER

SALT FLATS "SAVE THE LAKE" PILSNER	5
UTOG OG JUICE IPA	9
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	6
RED ROCK ELEPHINO DIP	10
TALISMAN KREATION HEFEWEIZEN	5
TALISMAN BERRY SALTY RASPBERRY GOSE	6
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
COCK 'N BULL GINGER BEER	5
WASATCH ROOT BEER	5
WASATCH CREAM SODA	5
FRESH GRAPEFRUIT / ORANGE / LEMONADE	5
FRESH STRAWBERRY LEMONADE	7
CRANBERRY JUICE	3
SAN PELLEGRINO	5
SHIRLEY TEMPLE house grenadine	4
ROY ROGERS house grenadine	4
SOBER SANGRIA melon, plum, strawberry, mint	7
PETAL PUSHER coconut cream, lemon, grapefruit	7
ALL THE BERRIES pomegranate, lemon, basil	7