

TABLE TWENTY FIVE

AN AMERICAN EATERY

SMALL PLATES

SOUP OF THE DAY 6

FRUIT DANISH ricotta, cream cheese 7

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*

ARUGULA TOAST* daily focaccia, house ricotta, pickled shallot, hollandaise, sunny side up egg 10

BRUNCH COCKTAILS

MIMOSA fresh squeezed oj or grapefruit 5

HOUSE BLOODY MARY salt, lime 6

MICHELADA tall boy pbr, lime, tomato, salt 6

KIR SPRITZ aperol, liqueur framboise, sparkling wine 8

“CHAMPAGNE” SANGRIA porter’s fire, apple, cinnamon 10

BLACKBERRY BELLINI lime, sparkling wine 9

SALADS & SANDWICHES

CAESAR romaine, kale, pickled shallot, parmesan, croutons, house caesar dressing 10

MARKET romaine, chickpea, white cheddar, roasted carrot, egg, radish, avocado, parsley buttermilk 15

FALL FRUIT arugula, kale, dried figs & cranberries, panko fried goat cheese, walnuts, citrus, apricot vinaigrette 16

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

THE BURGER* 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 15

NEW ORLEANS SHRIMP & GRITS white cheddar, cherry tomato, garlic, cajun ale reduction 20

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

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

HOUSE BREAKFAST* choice of bacon or house sausage, breakfast potatoes, two eggs any style, toast 14

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

VEGETABLE BREAKFAST TART hollandaise, pickled tomato, simple salad 14

SAUSAGE BREAKFAST TART herb gravy, white cheddar, seasonal vegetable, breakfast potatoes 16

MOLLETES refried beans, white cheddar, pico de gallo, crispy bread, house sausage, sunny side up egg 16

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.

FRESH LOAF OF FOCACCIA 12 *house pumpkin butter +3*

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WHITE

WASHINGTON HILLS riesling columbia valley wa 2022	8/36
JOEL GOTT pinot gris willamette valley or 2021	12/54
NOBILO sauvignon blanc new zealand 2022	10 /46
RODNEY STRONG chardonnay sonoma ca 2021	11 /48
DAVIDE albariño spain 2020	66
ALPHA ZETA soave italy 2021	38
MER SOLEIL chardonnay monterey ca 2021	62

RED

HEAD HIGH pinot noir sonoma ca 2020	10/44
H3 merlot columbia valley wa 2019	11/49
ANTIGAL UNO malbec argentina 2018	11/49
SEAN MINOR cabernet sauvignon paso robles ca 2021	12/54
AUSTIN HOPE TROUBLEMAKER red blend central ca	12/54
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 2015	66
ALEXANDER VALLEY cab franc sonoma ca 2020	78
OBSIDIAN RIDGE cabernet sauvignon napa ca 2019	88
BROWNE FAMILY cabernet columbia valley wa 2020	92
BUCKLIN otto's grenache sonoma valley ca 2018	84

SPARKLING, ROSÉ & OTHERS

DAY OWL rose central coast ca 2021	10/46
KRASNO "orange" slovenia 2021	12/54
SOTER sparkling rose willamette valley or 2022	14/58
LA MARCA prosecco italy	12/54
OLD TOWN CELLARS "TOWNIE" rose park city ut	52
GRUET sparkling rose new mexico	56
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

HOT BEVERAGES

DOUBLE ESPRESSO	3
CAPPUCCINO	4
LATTE	4
DAILY RISE DRIP COFFEE	4
DAILY RISE DECAF DRIP COFFEE	4
RISHI ORGANIC HOT TEA	4
HOT CHOCOLATE	5
AFFOGATO farrs vanilla ice cream	7

SEASONAL & CLASSIC COCKTAILS

KOREAN MARGARITA tequila, gochujang, fresh sour, salt	12
PEACH OF MIND local bourbon, lemon, porter's fire, almond bitters	13
AUTUMN EQUINOX salt flats gin, grapefruit, cinnamon, egg	11
LIQUID LUCK mezcal, lemon, piparra pepper, salt	14
FALL SANGRIA porters fire, apples & pears, cinnamon, white wine	11
OLD FASHIONED high west bourbon, bitters, orange peel	12
PURPLE RAIN five wives vodka, blackberries, lime	12
OLD CUBAN outlaw spiced rum, fresh lime, bitters, mint	13

BEER

SALT FLATS "SAVE THE LAKE" PILSNER 5%	6
UTOG OG JUICE IPA 7.3%	9
ROOSTERS BEES KNEES HONEY WHEAT 5%	6
LEVEL CROSSING BAT COUNTRY BLONDE ALE 5%	8
LEVEL CROSSING AMBER ALE 5%	8
KIITOS AMERICAN LAGER 6%	8
EPIC LOS LOCOS MEXICAN STYLE LAGER 5%	5
TALISMAN CHOCOLATE MILK STOUT 5%	6
RED ROCK ELEPHINO DIPA 8%	10
TALISMAN KREATION HEFEWEIZEN 5%	6
TALISMAN BERRY SALTY RASPBERRY GOSE 5%	6
PBR LAGER 4.8%	4
MOUNTAIN WEST RUBY HARD CIDER 6.8%	12
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
SUNTEA KOMBUCHA	7
FRESH GRAPEFRUIT / ORANGE / LEMONADE	5
FRESH BLACKBERRY LEMONADE	7
CRANBERRY JUICE	3
SAN PELLEGRINO	6
SHIRLEY TEMPLE/ROY ROGERS house grenadine	4
ICED TEA	3
SOBER SANGRIA peach, cinnamon, tea, apples & pears	7
ORANGE JULIUS coconut milk, mint, lime, orange juice	7
JUSTIN THYME peach, thyme, grapefruit, lemon	7