TABLE TWENTY FIVE

AN AMERICAN EATERY

SMALL PLATES

SOUP OF THE DAY 7

DAILY BREAD & BUTTER house made focaccia, local honey & pumpkin butter **8**

PEI MUSSELS spiced tomato sauce, feta, cilantro, house focaccia **20**

BRUSSELS SPROUTS spiced caramel, furikake, lime **12**

PORK RIBS blueberry barbeque sauce, poppyseed coleslaw, pickled onion **17**

LOCAL FRIED MUSHROOMS truffle honey, garlic aioli, sesame seeds, local microgreens **16**

BRULEE'D CORNBREAD pickled jalapeno, maldon salt, whipped butter **12**

BEETS & BURRATA pistachios, lemon oil, pickled beets, microgreens **15**

SALADS

SIMPLE arugula, parmesan, croutons, sherry vinegar & lemon oil **8**

CAESAR romaine, pickled shallot, croutons, aged parmesan, house caesar dressing **11**

FALL MARKET fried goat cheese, arugula, butternut squash, dried cranberries, pistachio vinaigrette **16**

PEARS & RADICCHIO boursin cheese, pomegranate seeds, persimmon, balsamic vinaigrette **16**

BRAISED CABBAGE gorgonzola cream, pangrattato, chives, fresh lemon **14**

chicken +8 | steak* +14 | salmon* +12

HANDHELDS

GRILLED CHICKEN szechwan, pickled carrot & onion, romaine, wasabi aioli **16**

BIRRIA TACOS oaxaca cheese, pickled onion, consommé **22**

FRENCH DIP caramelized onion, white cheddar, garlic aioli, au jus **17**

CRISPY PORK panko, dijon, arugula, pickled onion **16**

THE BURGER* fresh chuck, white cheddar, shredded lettuce, house pickles, red onion, tomato jam, dijon aioli **18**

HOMEMADE PASTA

GNOCCHETTI local elk bolognese, niman ranch guanciale, aged parmesan, fresh parsley **26**

CACIO E PERE house spaghetti, black pepper, pear, aged parmesan, toasted walnuts **18**

STROGANOFF pappardelle, braised beef, local mushrooms, sour cream, chives **25**

ENTREES

BISON SHORT RIB creamy polenta, consommé, pico de gallo, microgreens **32**

BONE IN PORK CHOP* roasted butternut squash & figs, local honey gastrique, sweet potato mash, walnuts **28**

CRUSTED HALIBUT pesto cream, crispy polenta, pickled sun-dried tomatoes **36**

WAGYU NEW YORK STRIP* house fries, grilled broccolini, gorgonzola cream & crumble **52**

PRIME FILET MIGNON* buttered cabbage, sweet potato mash, onion cream sauce **50**

GRILLED SALMON* jasmine rice, grilled broccolini, beurre blanc, fresh lemon **27**

CRISPY CHICKEN PARMESAN creamy polenta, tomato sauce, pesto, aged parmesan **26**

VEGETARIAN FRIED RICE* edamame, furikake, cashews, vegetables, wasabi aioli, fried egg **17**

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

JOEL GOTT pinot gris willamette valley or 2023	13/56
ANNA'S WAY sauvignon blanc new zealand 2025	11 /48
JUGGERNAUT chardonnay sonoma coast ca 2023	12 /54
BONNY DOON white blend central coast ca 2024	12/54
PURPLE SKY WINERY riesling pleasant view ut 2025	10/44
DAVIDE albariño spain 2023	72
DENTHIS LOST white blend greece 2024	42
FRANK FAMILY chardonnay sonoma ca 2024	72

RED

LYRIC pinot noir monterey ca 2023	10/44
INDIGENOUS nebbiolo d'alba italy 2022	15/64
ANTIGAL UNO malbec argentina 2024	11/52
DAOU cabernet sauvignon paso robles ca 2024	13/58
AUSTIN HOPE TROUBLEMAKER red blend central ca	12/54
WILLAMETTE pinot noir willamette valley or 2023	64
BUCKLIN bambino field blend sonoma valley ca 2023	62
MORRA barbera d'alba Italy 2023	74
TRINAFOUR petit syrah mendocino ca 2021	58
DEHESA LA GRANJA tempranillo spain 2020	58
ALEXANDER VALLEY cab franc sonoma ca 2023	78
OBSIDIAN RIDGE cabernet sauvignon napa ca 2022	88
BROWNE FAMILY cabernet columbia valley wa 2022	92
LOUIS LATOUR marsannay rouge burgundy fr 2023	96
BUCKLIN otto's grenache sonoma valley ca 2020	84

SPARKLING, ROSÉ & OTHERS

LE GRAND NOIR rose france 2025	10/46
SOTER sparkling rose willamette valley or 2025	14/58
LA MARCA prosecco italy	12/54
OLD TOWN CELLARS "TOWNIE" rose park city ut	56
SKINS "orange" central coast ca 2024	58
GRUET sparkling rose new mexico	56
MOET & CHANDON imperial brut champagne fr	110
SCHRAMSBERG blanc de blanc brut napa ca 2021	96
VEUVE CLICQUOT brut champagne fr	125
N/A WINE NAVARRO mendocino ca 2025	9/42

pinot noir or chardonnay

HOT BEVERAGES

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

SEASONAL & CLASSIC COCKTAILS

PLUM & GET IT* five wives vodka, plum, pear, vanilla, citrus	13
FALL MARGARITA* blackcurrent, plum, tequila, fresh sour	13
PIMM & PROPER madam pattirini gin, lemon, ginger, pimm's	13
OLD FASHIONED high west bourbon, bitters, orange swath	13
B-AUTUMNS UP* hw bourbon, black pepper, olive oil, amaro	14
BOURBON BELLE hw bourbon, apple, lemon, peach liqueur	13
SPICED PALOMA mezcal, ancho liqueur, grapefruit, tajin	14
SANGRIA apple cider, peach liqueur, lemon, white wine	12

BEER

SALT FLATS "SAVE THE LAKE" PILSNER 5%	6
UTOG OG JUICE IPA 7.3%	11
TALISMAN TODD'S 19TH HOLE PALE ALE 5%	8
ROOSTERS BEES KNEES HONEY WHEAT 5%	6
LEVEL CROSSING BAT COUNTRY BLONDE ALE 5%	8
LEVEL CROSSING AMBER ALE 5%	8
OGDEN BEER CO 1851 AMERICAN LAGER 5%	6
OGDEN BEER CO CERVEZA 5%	6
TALISMAN CHOCOLATE MILK STOUT 5%	6
T.F. BREWING FERDA DIPA 8.2%	11
TALISMAN BERRY SALTY RASPBERRY GOSE 5%	6
PBR LAGER 4.8%	4
HIGHPOINT HARD CIDER 6.0%	8
ATHLETIC NON-ALCOHOLIC ipa/golden/cerveza	5

SODA, MOCKTAILS & JUICE

COKE / DIET COKE / COKE ZERO / SPRITE	3
DR PEPPER / DIET DR PEPPER	3
BOTTLED MEXICAN COKE	6
APPLE OF MY EYE* cinnamon, milk, ginger	8
SOBER SANGRIA rosemary, apples, plum, fresh citrus	8
ORANGE JULIUS cream, fresh lime	8
FRESH PLUM LEMONADE	7
COCK 'N BULL GINGER BEER	5
JONES ROOT BEER	5
WASATCH CREAM SODA	5
FRESH GRAPEFRUIT / ORANGE / LEMONADE	5
SAN PELLEGRINO SPARKLING WATER 750ml	6
AQUA PANNA STILL WATER 500ml	4
SHIRLEY TEMPLE/ROY ROGERS house grenadine	4

$12 Corkage per 750ml bottle of wine

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