

# Table

— LUNCH —

## SALADS

- \*\* TABLE CHICKEN SALAD GFO** | 9.5  
Chicken, Celery, Scallions, Dried Cranberries,  
Toasted Almonds, Lemon, Mixed Greens,  
Avocado, Sourdough Toast
- \*\* BIG BABY GREENS GF, V** | 8  
Mixed Greens, Goat Cheese, Toasted Almonds,  
Dried Cranberries, Balsamic Vinaigrette
- COBB GF** | 10  
Mixed Greens, Corn, Avocado, Tomato, Hard-boiled Egg,  
Crispy Pork Belly, Herb Buttermilk Dressing
- \*\* QUINOA GF, V, VG** | 9.5  
Basil, Orange Segments, Toasted Walnuts, Local  
Watermelon Radishes, Citrus Vinaigrette

## SANDWICHES *(your choice of side)*

- SHORT RIB** | 13  
Messiah Nut Brown Ale braised Short Ribs,  
Caramelized Onions, Havarti Cheese,  
House-pickled Jalapeños, Ciabatta Bread
- P.L.T.A V** | 14  
Portobello Mushrooms, Sourdough, Lettuce,  
Tomato, Avocado, Balsamic Vinaigrette
- GREEN APPLE CHICKEN** | 13  
Seared Chicken, Granny Smith Apples,  
Applewood Smoked Bacon, Smoked Gouda Cheese,  
Romaine Lettuce, Ranch Dressing, toasted Brioche Bun
- LOCAL BEEF & PORK HAMBURGER** | 15  
House Pimento Cheese, Balsamic Grilled Red Onion,  
Applewood Smoked Bacon, Lettuce, Tomato
- N.C. CRABCAKE** | 15  
Buttered Toasted Brioche Bun, House Slaw,  
Local Lettuce, Roasted Garlic Texas Aioli

## ENTRÉES

- TABLE SOUP OF THE DAY** | 4 | 7  
Cup or Bowl
- RISOTTO OF THE DAY** | 14  
Ask your server about today's options
- SHRIMP & GRITS GFO** | 13  
Wild-caught N.C. Shrimp, Bacon Tomato Cream  
Sauce, Cheesy Stone-ground Grits, Scallions, Baguette
- SHRIMP | MAHI TACO GF, VO** | 11  
Your choice of Shrimp or Mahi,  
Grilled or Blackened, Cabbage Cilantro Slaw,  
Salsa Verde, House-made Corn Tortillas  
& your choice of side
- VEGAN BOWL GF, V, VG** | 14  
Green Lentils, Sautéed Haw River Oyster Mushrooms,  
Spaghetti Squash, Leeks & Kale, Roasted Potatoes
- CHICKEN MARSALA** | 15  
Floured & Pan-seared with Local Mushrooms,  
Crisp Herb Parmesan Risotto Cake, Local Vegetables
- CHILE RELLENO** | 12  
Poblano, Queso Fresco, Egg Batter, Salsa Rojo,  
Chorizo, Black Beans, Avocado Pico
- N.C. PAN FRIED CATFISH** | 14  
Savory Croque-monsieur, White Wine Shrimp Sauce
- TRADITIONAL BEEF BOURGUIGNON** | 15  
Slow-braised Local Beef, Locally Sourced  
Herbed Rustic Country Bread

## SIDES | 4

mixed greens salad, sour cream & parsley potato salad,  
stone-ground grits, \*\*balsamic vinaigrette pesto pasta,  
cup of soup

Organic Coffee, Soft Drinks, Tea 2 | San Pellegrino 4.5

**GF** gluten free, **GFO** gluten free option, **V** vegetarian,  
**VO** vegetarian option, **VG** vegan

18% gratuity added to parties of 6+

*\* consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food-borne illness,  
especially if you have a medical condition.*

*\*\* contains nuts*