

Established 2018

# TABLE 31

LangTree Village

## SNACKS & STARTERS

- DEVILED EGGS picnic style with fresh herbs 8  
SPINACH & ARTICHOKE DIP warm chips 14  
DIP DUO Thai chili queso, house guacamole 14  
HOUSE SMOKED TROUT DIP saltines 11  
TUNA POKE\* fresh avocado, warm chips 16  
JUMBO SHRIMP COCKTAIL house sauces 15  
LOBSTER BISQUE whipped potatoes, dash of sherry 8  
KOREAN CAULIFLOWER everyone's new favorite!! 11  
LOCAL BURRATA golden beets, tomatoes, fresh basil 16  
KETTLE CHIPS braised beef, parm cream sauce, blue cheese 14  
CRAB FRIES our famous fries with lump crab, Louie sauce 12  
CHICKEN FRIED OYSTERS\* on fresh dill tartar, chili oil 16

## ENTRÉE SALADS

- THAI CHICKEN SALAD carrots, cilantro, honey-lime vinaigrette, crispy strips, Thai peanut sauce 16  
KALE CHICKEN CAESAR SALAD\* rustic croutons, house-made dressing, grated parmesan cheese 16  
PITTSBURGH SALAD\* filet mignon, bacon, ripe tomatoes, tossed with French fries and blue cheese 22  
GRILLED SALMON SALAD\* red onions, chopped egg, tomatoes, cucumber, goat cheese, Green Goddess 18  
CRAB & SHRIMP LOUIE sliced avocado, ripe tomatoes, chopped egg, with 1000 Island dressing 18  
SOUP & SALAD Lobster Bisque with Kale Caesar\*, Green Goddess, or Traditional House 16  
- add chilled sliced grilled chicken \$6 or Atlantic grilled salmon \$10 - additional charge for additional dressings -  
House-Made Dressings: 1000 Island - Champagne Vinaigrette - Green Goddess - Roasted Garlic Ranch

## BURGERS & SANDWICHES

- FAMOUS FRENCH DIP\* toasted baguette, warm shaved prime rib, mayonnaise, hot au jus 22  
CHEESEBURGER\* toasted brioche bun, sharp cheddar cheese, fully loaded with mayo and LTP&O 16  
CHICKEN SANDWICH brioche bun, melted Jack cheese, avocado, mayo, arugula, tomato 16  
CAJUN FISH SANDWICH brioche bun, house-made dill tartar, dressed greens and pickles 18  
WEST COAST GRILLED FISH TACOS seasoned Mahi-mahi, guacamole, creamy cabbage, cilantro 20  
- all sandwiches served with choice of Creamy Coleslaw, Kale & Quinoa salad, French Fries or Green Rice -

## HOUSE SPECIALTIES

- ATLANTIC SALMON\* seasoned and simply grilled, served with chilled asparagus salad, dill tartar upon request 18  
IDAHO RAINBOW TROUT lightly seasoned and grilled, with kale & quinoa salad dill tartar upon request 20  
SHRIMP NEW ORLEANS a creole tradition, with basmati rice and griddled ciabatta bread *best item on the menu!* 20  
CAST-IRON YELLOWFIN TUNA\* seared rare, champagne vinaigrette, with vine-ripe tomatoes 24  
FRITZIE'S FRIED CHICKEN or Nashville Hot, served with creamy coleslaw (*please allow +15 mins*) 24  
FILET MIGNON\* 9oz. hand-cut, seasoned and grilled, served with mashed potatoes 42  
CAMPFIRE RIB-EYE\* topped with Worcestershire-herb butter, with roasted garlic mashed potatoes 36  
BABY BACK RIBS slow cooked nightly, fall off the bone tender, French fries & creamy coleslaw 20 / full rack 30  
- add kale Caesar salad, Green Goddess, or traditional house salad to any house specialties for \$8 -

## FRESH VEGETABLES & GRAINS 6 EA.

- Sautéed Spinach - Warm Golden Beets *candied pecans, goat cheese* - Kale & Quinoa Salad - Crispy Brussels Sprouts  
Mexico City Green Rice - Vine-Ripe Tomatoes *champagne vin, goat cheese* - Chilled Asparagus *eggs, capers, croutons*  
Chef's Composed Selection *an array of veggies and grain, with toasted ciabatta, no request or substitutions please* 20

Fried menu items are prepared in peanut oil. Not every ingredient is listed on our menu, please let us know if you have any food allergies.

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

## ROSÉ & BUBBLES

HOGWASH *Rosé (on-tap)* | California 11/34  
A to Z *Rosé Bubbles* | Oregon 30  
UMBERTO FIORE *Moscato* | Italy 8/32  
GIULIANA *Extra Dry Prosecco* | Veneto, Italy 10/34  
SCHRAMSBERG *Mirabelle Brut* | North Coast 48  
GLORIA FERRER *Blanc De Blancs* | Carneros 54

## CHARDONNAY

WENTE | Livermore Valley 10/34  
FRANCISCAN | Napa & Monterey 12/40  
CHALK HILL | Sonoma Coast 14/46  
HARTFORD COURT | Russian River 52  
PATZ & HALL | Sonoma Coast 55  
JORDAN | Russian River 62  
GRGICH HILLS | Napa Valley 68  
ROMBAUER VINEYARDS | Carneros 74

## OTHER WHITE WINES

BRUNN *Grüner Veltliner (on-tap)* | Austria 9/32  
PIGHIN *Pinot Grigio* | Friuli 28  
SASSI *Pinot Grigio (on-tap)* | Venetie 9/32  
PACIFIC RIM *Riesling (on-tap)* | Washington 9/32  
KLINKER BRICK *Albarino* | Lodi 10/34  
OYSTER BAY *Sauvignon Blanc* | New Zealand 10/34  
HONIG *Sauvignon Blanc* | Napa Valley 12/40  
FIDDLEHEAD *Sauvignon Blanc* | Happy Canyon 52

## ZINFANDEL

KLINKER BRICK *(on-tap)* | Sonoma 10/36  
EASTON | Fiddletown 40  
VENGE *Scouts Honor* | Napa Valley 66

## CABERNET SAUVIGNON

SKYFALL | Columbia Valley 10/34  
BECKSTOFFER *The Sum (on-tap)* | California 12/40  
JUSTIN | Paso Robles 16/52  
GUNDLACH BUNDSCHU | Sonoma Valley 68  
GROTH VINEYARD | Oakville 88  
STAG'S LEAP WINE CELLARS *Artimis* | Napa 95  
SILVER OAK | Alexander Valley 99  
CHIMNEY ROCK *Stags Leap District* | Napa 110  
CAYMUS | Napa Valley 130 (1000 mL)

## PINOT NOIR

LUCKY STAR | California 9/32  
ELOUAN *(on-tap)* | Oregon 10/36  
MEIOMI | California 13/38  
GOTHIC *Nevermore* | Willamette 46  
RAPTOR RIDGE | Willamette 55  
BELLE GLOS *Balade* | Santa Maria 60  
FLOWERS | Sonoma Coast 74

## MORE RED WINES

J. LOHR *Merlot* | Paso Robles 10/34  
WHITEHALL LANE *Merlot* | Napa Valley 60  
ANTIGAL WINERY *Uno, Malbec* | Mendoza 10/36  
RUNQUIST *1448 Blend (on-tap)* | California 12/40  
DONATI VINEYARDS *Claret* | Central Coast 11/38  
GRAMERCY CELLARS *Syrah* | Walla Walla 44  
FLORA SPRINGS *Trilogy* | Napa Valley 85

Outside Bottle Fee -\$10 per 750 ml bottle  
Half Priced Bottles on Sunday's, \$75 and under  
(Excludes Holidays)

Visit our friends next door at The Hidden Bin  
for a larger selection of fine wines

## SIGNATURE MARTINIS & COCKTAILS

1908 AVIATION  
*Empress Indigo gin, Violette, Luxardo, lemon juice* 13  
LA PEAR 'TINI  
*Grey Goose Pear vodka, muddled fresh ginger & lemon* 13  
THE ANTIOXIDANT  
*Kettle One Grapefruit vodka, tangerine, Aperol, lime & OJ* 12  
RASPBERRY LEMONADE  
*Bacardi Limon, raspberry liquor & homemade lemonade* 12  
EMPLOYEES ONLY  
*Tres Agaves tequila, agave nectar, fresh squeeze lemon juice* 13

OLD FASHION  
*Diplomatico Reserva rum or Bulleit Rye, Smoked?* 13  
GRAPEFRUIT REFRESHER  
*Hendrix gin, St. Germaine, fresh grapefruit and soda* 12  
BASIL GIMLET  
*Tito's vodka, agave nectar, muddled basil, mint, fresh lime* 12  
CUCUMBER SUNRISE  
*Kettle One vodka, watermelon nectar, cucumber, lime & OJ* 12  
PAINKILLER  
*Pusser's Dark rum, coconut, pineapple, OJ and nutmeg* 11

## LOCALS ON TAP

FULLSTEAM Paycheck *Czech Pilsner 4.5, Durham* 7  
SUGAR CREEK The Big O *Blood Orange IPA 7.0, Charlotte* 8  
ROYAL BLISS Cali King *West Coast IPA 6.8, Denver* 8  
OMB Copper *German Amber Ale 4.9, Charlotte* 7

## BOTTLED BEERS

CHIMAY TRIPLE *Belgian-Style Ale 8.0, Scourmont Abby* 9  
WEIHENSTEPHANER *Hefe Weissbier 5.4, Bavaria* 6  
STELLA ARTOIS *Premium Lager 5.2, Belgium* 6  
PACIFICO *Clara Mexican Pilsner 4.5, Mexico* 5