
Established 2018

TABLE 31

LangTree Village

SNACKS & STARTERS

- DEVILED EGGS picnic style, fresh herbs 8
SPINACH & ARTICHOKE DIP warm chips 14
DIP DUO Thai chili queso, house guacamole 14
HOUSE SMOKED TROUT DIP saltines 10
TUNA POKE* fresh avocado, warm chips 16
SHRIMP COCKTAIL house-made sauces 15
CASUAL CAVIAR SERVICE AND TODAY'S FRESH SHUCKED OYSTER SELECTION changes frequently MKT
- THE STINKING ROSE* bagna càuda in an iron skillet 10
LOBSTER BISQUE whipped potatoes, dash of sherry 8
KETTLE CHIPS braised beef, parm cream sauce, blue cheese 12
LOCAL BURRATA golden beets, tomatoes, fresh basil 16
CRAB FRIES our famous fries with lump crab, Louie sauce 12
CHICKEN FRIED OYSTERS* on fresh dill tartar, chili oil 16

ENTRÉE SALADS

- KALE CHICKEN CAESAR* rustic croutons, house-made Caesar dressing, grated parmesan cheese 21
THAI CHICKEN SALAD carrots, cilantro, honey-lime vinaigrette, crispy strips, Thai peanut sauce 22
GRILLED SALMON SALAD* red onions, eggs, tomatoes, cucumber, goat cheese, Green Goddess dressing 25
PITTSBURGH SALAD* grilled filet mignon, bacon, ripe tomatoes, tossed with French fries, and blue cheese 26

HOUSE SPECIALTIES

- FRENCH DIP AU JUS* toasted baguette, warm shaved prime rib, mayonnaise, with French fries 25
CREOLE BARBEQUE SHRIMP a New Orleans tradition, with popcorn rice and griddled ciabatta bread 26
AHI TUNA STEAK* seared rare and sliced, topped with champagne vinaigrette, with vine-ripe tomato 28
ATLANTIC SALMON* seasoned and simply grilled, served with sautéed succotash, *dill tartar upon request* 27
IDAHO RAINBOW TROUT lightly seasoned, with crispy brussels sprouts (*add lemon butter & crab +8*) 27
FRITZIE'S FRIED CHICKEN or Nashville Hot, with creamy coleslaw (*only available Sunday- Thursday*) 26
PARMESAN CRUSTED CHICKEN pan sautéed, lemon butter, capers & tomatoes with creamed spinach 28
BABY BACK RIBS slow cooked nightly, fall off the bone tender, served with French fries & creamy coleslaw 30
FILET MIGNON* 9oz. hand-cut, seasoned and grilled, served with roasted garlic mashed potatoes 46
CAMPFIRE RIB-EYE* topped with Worcestershire-herb butter, with roasted garlic mashed potatoes 38
SLOW ROASTED PRIME RIB* 12oz. with hot au jus and mashed potatoes, *creamy horseradish upon request* 34
BRAISED COLORADO LAMB SHANK cabernet and vegetable jus, mashed potatoes *limited availability* 30
- add kale Caesar salad, Green Goddess, or traditional steakhouse salad to any house specialties for \$8 -

SIDES TO SHARE 6 EA.

- Thin-Cut French Fries - Freshly Shucked Sautéed Succotash - Creamed Spinach *parmesan cheese*
Mexico City Green Rice - Roasted Garlic Mashed Potatoes - Creamy Coleslaw
Today's Seasonal Side - Crispy Brussels Sprouts *brown butter*

HOUSE-MADE DESSERTS 10

- Oreo Ice Cream Sandwich *hot Belgian chocolate sauce* - Warm Carrot Cake *caramel & cream cheese frosting*

Gift cards available in house or order online at table31.com.

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. Menu selection and pricing subject to change.

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
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

DRY CREEK *Heritage Vines (on-tap)* | Sonoma 11/38
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 | Anderson 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 12/38
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
HALL *Merlot* | Napa Valley 52
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

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

SIGNATURE COCKTAILS & MARTINIS

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

BASIL GIMLET

Tito's vodka, agave nectar, muddled basil, mint, fresh lime 12

CUCUMBER SUNRISE

Kettle One vodka, watermelon nectar, cucumber, lime & OJ 12

OLD FASHION

Diplomatico Reserva Rum or Bulleit Rye, Smoked? 13

BOURBON CIDER

Old Forester, pear puree, cinnamon syrup, hard cider 12

RASPBERRY LEMONADE

Bacardi Limon, raspberry liquor & homemade lemonade 12

PAINKILLER

Pusser's Dark Rum, coconut, pineapple, OJ and nutmeg 11

EMPLOYEES ONLY

Tres Agaves tequila, agave nectar, fresh squeeze lemon juice 13

LOCALS ON TAP

NOBLE Spice Merchant *Chai Hard Cider* 6.4, Asheville 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