
Established 2018

TABLE 31

LangTree Village

SNACKS & STARTERS

DEVILED EGGS picnic style with fresh herbs 9	LOBSTER BISQUE whipped potatoes, dash of sherry 9
SPINACH & ARTICHOKE DIP warm chips 15	KOREAN CAULIFLOWER everyone's new favorite!! 13
DIP DUO Thai chili queso, house guacamole 14	BURRATA SALAD golden beets, fresh tomatoes and basil 18
HOUSE SMOKED TROUT DIP Saltines 11	KETTLE CHIPS braised beef, parm cream sauce, blue cheese 14
TUNA POKE* fresh avocado, warm chips 16	CRAB FRIES our famous fries with lump crab, Louie sauce 13
JUMBO SHRIMP COCKTAIL house sauces 15	CRISPY OYSTERS* homemade dill tartar, Nashville chili oil 16

ENTRÉE SALADS

KALE CHICKEN CAESAR* rustic croutons, house-made Caesar dressing, grated parmesan cheese 24
THAI CHICKEN SALAD carrots, cilantro, honey-lime vinaigrette, crispy strips, Thai peanut sauce 25
CRAB & SHRIMP LOUIE sliced avocado, vine-ripe tomatoes, chopped egg, with 1000 Island dressing 26
GRILLED SALMON SALAD* red onions, egg, tomatoes, cucumber, goat cheese, Green Goddess dressing 26
PITTSBURGH SALAD* grilled filet mignon, bacon, ripe tomatoes, tossed with French fries, and blue cheese 28
- there will be an additional charge for additional sauces and dressings -

HOUSE SPECIALTIES

FRENCH DIP AU JUS* toasted baguette, warm shaved prime rib, mayonnaise, with French fries 26
SHRIMP NEW ORLEANS a creole tradition, with basmati rice and griddled bread for dipping <i>best item on the menu!</i> 26
CAST-IRON YELLOWFIN TUNA* seared rare, champagne vinaigrette, served with vine-ripe tomatoes 30
ATLANTIC SALMON* seasoned and simply grilled, served with chilled asparagus salad, <i>dill tartar upon request</i> 28
IDAHO RAINBOW TROUT lightly seasoned and grilled, with kale & quinoa salad (<i>add lemon butter & crab +8</i>) 30
FRITZIE'S FRIED CHICKEN or Nashville Hot, with creamy coleslaw (<i>only available Sunday- Thursday</i>) 28
PARMESAN CRUSTED CHICKEN pan sautéed, with angel hair pasta, and lemon butter, capers & tomatoes 28
BABY BACK RIBS slow cooked nightly, fall off the bone tender, served with French fries and creamy coleslaw 32
FILET MIGNON* 9oz. hand-cut, seasoned and grilled, served with roasted garlic mashed potatoes 48
CAMPFIRE RIB-EYE* topped with Worcestershire-herb butter, with roasted garlic mashed potatoes 40
SLOW ROASTED PRIME RIB* 12oz. with hot au jus and mashed potatoes, <i>creamy horseradish upon request</i> 38
- add kale Caesar salad, Green Goddess, or traditional steakhouse salad to any house specialties for \$8 -

FRESH VEGETABLES & GRAINS 7 EA.

Sautéed Spinach - Warm Golden Beets <i>candied pecans, goat cheese</i> - Kale & Quinoa Salad - Crispy Brussels Sprouts
Mexico City Green Rice - Vine-Ripe Tomatoes <i>champagne vin, goat cheese</i> - Chilled Asparagus eggs, capers, croutons
Chef's Composed Selection <i>an array of veggies and grain, with toasted French bread, no request or substitutions please</i> 25

HOUSE-MADE DESSERTS 11

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.

ROSÉ & BUBBLES

HOGWASH *Rosé (on-tap)* | California 11/38
CUVEE FRANCOISE *Brut Rosé* | France 30
UMBERTO FIORE *Moscato* | Italy 8/32
GIULIANA *Extra Dry Prosecco* | Veneto, Italy 10/34
GLORIA FERRER *Blanc De Blancs* | Carneros 38
SCHRAMSBERG *Mirabelle Brut* | North Coast 65

CHARDONNAY

FRANCISCAN | California 11/38
CHALK HILL | Russian River 14/48
HARTFORD COURT | Russian River 58
PATZ & HALL | Sonoma Coast 62
JORDAN | Russian River 68
LOUIS LATOUR *Pouilly-Fuisse* | France 72
ROMBAUER VINEYARDS | Carneros 82
GRGICH HILLS *Estate Grown* | Napa Valley 85

OTHER WHITE WINES

BRUNN *Grüner Veltliner (on-tap)* | Austria 9/32
PIGHIN *Pinot Grigio* | Friuli 36
SASSI *Pinot Grigio (on-tap)* | Venezie 9/34
PACIFIC RIM *Riesling (on-tap)* | Washington 9/34
KLINKER BRICK *Albarino* | Lodi 10/36
OYSTER BAY *Sauvignon Blanc* | New Zealand 11/38
ST. SUPERY *Estate Grown Sauv Blanc* | Napa Valley 38
HONIG *Sauvignon Blanc* | Napa Valley 14/48

ZINFANDEL

KLINKER BRICK *(on-tap)* | Sonoma 10/36
EASTON | Fiddletown 46
VENGE *Scouts Honor* | Napa Valley 66

CABERNET SAUVIGNON

COSENTINO WINERY *THE CAB* | Lodi 10/36
BECKSTOFFER *The Sum (on-tap)* | California 13/45
JUSTIN | Paso Robles 16/60
GUNDLACH BUNDSCHU | Sonoma Valley 76
GROTH VINEYARD | Oakville 88
STAG'S LEAP WINE CELLARS *Artemis* | Napa 99
SILVER OAK | Alexander Valley 110
CAYMUS | Napa Valley 120
CHIMNEY ROCK *Stags Leap District* | Napa 140

PINOT NOIR

IRONSTONE VINEYARDS | Lodi 9/34
ELOUAN *(on-tap)* | Oregon 11/38
MEIOMI | California 13/45
GOTHIC *Nevermore* | Willamette 46
RAPTOR RIDGE | Willamette 55
BELLE GLOS *Balade* | Santa Maria 60
FLOWERS | Sonoma Coast 85

MORE RED WINES

J. LOHR *Merlot* | Paso Robles 10/34
WHITEHALL LANE *Merlot* | Napa Valley 64
ANTIGAL WINERY *Uno, Malbec* | Mendoza 10/36
RUNQUIST *1448 Blend (on-tap)* | California 12/42
DONATI VINEYARDS *Claret* | Central Coast 40
GRAMERCY CELLARS *Syrah* | Walla Walla 50
SYMMETRY *by Rodney Strong* | Sonoma Coast 78

Outside Bottle Fee -\$10 per 750 ml bottle
Half Priced Bottles on Sunday's, \$85 and under
(Excludes All Holidays)

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

SIGNATURE MARTINIS & COCKTAILS

ESPRESSO MARTINI
Classic slow-drip cold brew, Chocolate, or Salted Caramel 13

LA PEAR 'TINI
Grey Goose Pear vodka, muddled fresh ginger & lemon 14

1908 AVIATION
Empress Indigo gin, Violette, Luxardo, lemon juice 15

RASPBERRY LEMONADE
Bacardi Limon, raspberry liquor & homemade lemonade 13

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

LOCALS ON TAP

FULLSTEAM Paycheck *Czech Pilsner 4.5, Durham* 8
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

OLD FASHION
Diplomatico Reserva rum or Bulleit Rye, Smoked? 14

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

THE ANTIOXIDANT
Kettle One Grapefruit vodka, tangerine, Aperol, lime & OJ 13

BOTTLED BEERS

HOEGAARDEN *The Original Belgian Wheat Beer 4.9, Belgium* 6
SIERRA NEVADA *American Pale Ale 5.6, Asheville* 6
STELLA ARTOIS *Premium Lager 5.2, Belgium* 6
PACIFICO *Clara Mexican Pilsner 4.5, Mexico* 5