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Established 2018

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# TABLE 31

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LangTree Village

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## STARTERS

- DEVEILED EGGS picnic style, fresh herbs 8  
GRILLED ARTICHOKE with remoulade 9  
DIP DUO Thai chili queso & guacamole 13  
SMOKED TROUT DIP with saltines 10  
TUNA POKE\* avocado, tortilla chips 16
- LOBSTER BISQUE whipped potatoes, dash of sherry 8  
THE STINKING ROSE\* roasted garlic, toasted ciabatta 9  
LOCAL BURRATA golden beets, tomatoes & fresh basil 14  
CHICKEN FRIED OYSTERS\* dill tartar, chili oil 15

- CRAB & SHRIMP LOUIE sliced avocado, ripe tomatoes, chopped egg with 1000 island dressing 18  
PITTSBURGH SALAD\* filet mignon, bacon, ripe tomatoes, tossed with French fries & blue cheese 20  
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  
THE GREEN GODDESS goat cheese, tomatoes, cucumber, red onion & egg in a creamy herb dressing 10  
SOUP & SALAD bisque or today's soup 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, with 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 & pickles 16  
WEST COAST GRILLED FISH TACOS seasoned Mahi-mahi, guacamole, creamy cabbage & cilantro 18  
- all sandwiches served with choice of Creamy Coleslaw, French Fries or Green Rice -

## HOUSE SPECIALTIES

- ATLANTIC SALMON\* seasoned and simply grilled, served with sautéed succotash 16  
IDAHO RAINBOW TROUT seasoned and simply grilled, served with Mexico City green rice 19  
CREOLE BARBEQUE SHRIMP a New Orleans tradition, basmati rice & griddled ciabatta bread 20  
CAST-IRON YELLOWFIN TUNA\* seared rare, champagne vinaigrette, with vine-ripe tomatoes 22  
BABY BACK RIBS slow cooked nightly, fall off the bone tender, French fries & creamy coleslaw 18  
FRITZIE'S FRIED CHICKEN or Nashville Hot, with creamy coleslaw (please allow +15 mins) 22  
- add kale Caesar salad, Green Goddess, or traditional steakhouse salad to any house specialties for \$8 -

- ## SIDES & VEGETABLES 6
- Mexico City Green Rice - Freshly Shucked Sautéed Succotash  
Garlic Seared Broccolini parmesan cheese - Vine-ripe Tomatoes with basil & EVOO - Fresh Sautéed Spinach  
Crispy Brussels Sprouts brown butter & parmesan - Roasted Peppers with basil & Goat Cheese

## HOUSE-MADE DESSERTS 10

- OREO ICE CREAM SANDWICH hot Belgian chocolate sauce - CARROT CAKE caramel & cream cheese frosting

Gift cards available in house or order online at [table31.com](http://table31.com).

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Fried menu items are prepared in peanut oil. 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

DECOY by DUCKHORN Rosé | California 28  
HOGWASH Rosé (on-tap) | California 10/34  
A to Z Rosé Bubbles | Oregon 26  
UMBERTO FIORE Moscato | Italy 8/32  
GIULIANA Extra Dry Prosecco | Veneto, Italy 10/34  
DOMAINE CHANDON Etoile Brut | Carneros 58

## CHARDONNAY

WENTE | Livermore Valley 9/32  
FRANCISCAN | Napa & Monterey 10/34  
CHALK HILL (on-tap) | Sonoma Coast 12/40  
MER SOLEIL Silver Unoaked | Santa Lucia 44  
PATZ & HALL | Sonoma Coast 55  
JORDAN | Russian River 58  
GRGICH HILLS | Napa Valley 68  
ROMBAUER VINEYARDS | Carneros 74  
FAR NIENTE | Napa Valley 95

## OTHER WHITE WINES

PIGHIN Pinot Grigio | Friuli 28  
SASSI Pinot Grigio (on-tap) | Venetie 9/32  
PACIFIC RIM Riesling (on-tap) | Washington 9/32  
TREFETHEN Dry Riesling | Oak Knoll District 34  
KLINKER BRICK Albarino | Lodi 10/34  
OYSTER BAY Sauvignon Blanc | New Zealand 9/32  
HONIG Sauvignon Blanc | Napa Valley 36  
FIDDLEHEAD Sauvignon Blanc | Happy Canyon 52

## MERLOT

J. LOHR | Paso Robles 10/34  
TOAD HOLLOW | Russian River 12/40  
SWANSON VINEYARDS | Oakville 42  
HALL | Napa Valley 52  
WHITEHALL LANE | Napa Valley 60  
PLUMPJACK | Napa Valley 85

## CABERNET SAUVIGNON

SKYFALL | Columbia Valley 10/34  
BECKSTOFFER The Sum (on-tap) | California 12/40  
TELIOS | Lodi 40  
JUSTIN | Paso Robles 16/52  
GUNDLACH BUNDSCHU | Sonoma Valley 68  
GROTH VINEYARD | Oakville 88  
STAG'S LEAP WINE CELLARS Artemis | Napa 95  
SILVER OAK | Anderson Valley 99  
CHIMNEY ROCK Stags Leap District | Napa 110  
CAYMUS | Napa Valley 120 (1000 mL)  
HEITZ CELLAR Trailside Vineyard | Rutherford 150

## PINOT NOIR

LUCKY STAR | California 9/32  
ELOUAN (on-tap) | Oregon 10/36  
MEIOMI | California 12/38  
GOTHIC Nevermore | Willamette 46  
MERRYVALE | Carneros 50  
RAPTOR RIDGE | Willamette 55  
BELLE GLOS Balade | Santa Maria 60  
FLOWERS | Sonoma Coast 74

## ZINFANDEL

DRY CREEK (on-tap) | Sonoma 11/38  
EASTON | Fiddletown 40  
BROCHELLE | Paso Robles 48  
VENGE Scouts Honor | Napa Valley 66  
BIALE Black Chicken | Napa Valley 75

## MORE RED WINES

ANTIGAL WINERY Uno, Malbec | Mendoza 10/36  
RUNQUIST 1448 Blend (on-tap) | California 12/40  
DONATI VINEYARDS Claret | Central Coast 35  
GRAMERCY CELLARS Syrah | Walla Walla 44  
FLORA SPRINGS Trilogy | Napa Valley 85

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

## SIGNATURE COCKTAILS & MARTINIS

### THE LAST WORD...

Bombay Gin, Maraschino liquor, Green Chartreuse, lime 12

### 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? 14 / 12

### FRENCH 95

Woodford Reserve, sparkling wine, fresh orange juice 10

### RASPBERRY LEMONADE

Bacardi Limon, raspberry liquor & homemade lemonade 12

### OLD CUBAN

Mount Gay golden rum, muddled mint, lime juice, Prosecco 10

### EMPLOYEES ONLY

Tres Agaves tequila, agave nectar, fresh squeeze lemon juice 12

## LOCAL DRAFT BEERS

SUGAR CREEK The Big O Blood Orange IPA 7.0, Charlotte 8  
ROYAL BLISS Cali King West Coast IPA 6.8, Denver 8  
D9 Hakuna Matata Tropical IPA 6.5, Cornelius 7  
OMB Copper German Amber Ale 4.9, Charlotte 7

PABST BLUE RIBBON American Lager | WI 2.5  
SIERRA NEVADA Pale Ale | NC 6  
STELLA ARTOIS Pilsner | Belgium 6  
MODELO NEGRA Dunkel-Style Lager | Mexico 6