
Established 2018

TABLE 31

LangTree Village

STARTERS

- DEILED EGGS picnic style, fresh herbs 7 ALTON'S LOBSTER BISQUE because you asked for it! 8
GRILLED ARTICHOKE with remoulade 9 TEXAS SHORT-RIB CHILI weekends only 'til were out! 7
DIP DUO Thai chili queso & guacamole 12 THE STINKING ROSE* roasted garlic, toasted ciabatta 9
SMOKED TROUT DIP with saltines 10 LOCAL BURRATA golden beets, tomatoes & fresh basil 14
TUNA POKE* avocado, tortilla chips 16 CHICKEN FRIED OYSTERS* dill tartar, chili oil 15

ENTRÉE SALADS

- PITTSBURGH SALAD* grilled filet, bacon, ripe tomatoes, tossed with French fries & blue cheese 18
THAI CHICKEN SALAD carrots, cilantro, honey-lime vinaigrette, crispy strips & Thai peanut sauce 15
KALE CHICKEN CAESAR SALAD* rustic croutons, house-made dressing & grated parmesan cheese 15
BRUSSELS SPROUT smoked almonds, bacon, dried blueberries, Manchego cheese & lemon vinaigrette 13
GREEN GODDESS goat cheese, tomatoes, cucumber, red onion & egg in a creamy herb dressing 10
SOUP & SALAD kale Caesar*, Green Goddess, Traditional House, or Brussels Sprout Salad (+3) 16
- add chilled sliced grilled chicken \$6 or Atlantic grilled salmon \$10 - additional charge for additional dressings -

BURGERS & SANDWICHES

- FAMOUS FRENCH DIP* toasted baguette, warm shaved prime rib, mayonnaise, with hot au jus 20
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 Kale & Quinoa Salad -

HOUSE SPECIALTIES

- ATLANTIC SALMON* seasoned and simply grilled, served with sautéed succotash 16
IDAHO RAINBOW TROUT seasoned and simply grilled, served with kale & quinoa salad 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 22
STEAK FRITES* filet mignon skewer seasoned and grilled, béarnaise vinaigrette, with French fries 20
- add kale Caesar salad or traditional steakhouse salad to any house specialties for \$7-

MARKET SIDES 6 Kale & Quinoa Salad - Crispy Brussels Sprouts - Sautéed Broccolini
Freshly Shucked Sautéed Succotash - Roasted Peppers with basil & Goat Cheese - Vine-ripe Tomatoes

HOUSE-MADE DESSERTS 10

- OREO ICE CREAM SANDWICH hot Belgian chocolate sauce - CARROT CAKE caramel & cream cheese frosting
TRES LECHES fresh cut strawberries and bananas, whipped cream & caramel

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 ANTIOXIDANT

Kettle One Grapefruit vodka, tangerine, Aperol, lime & OJ 12

BASIL GIMLET

Tito's vodka, agave nectar, muddled basil, mint, fresh lime 11

CUCUMBER SUNRISE

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

ELDER COLLINS

Hendricks gin, St. Germain Elderflower, grapefruit juice 11

OLD CUBAN

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

FRENCH 95

Woodford Reserve, sparkling wine, fresh orange juice 10

LA PEAR 'TINI

Grey Goose pear vodka, muddled fresh ginger & lemon 13

AVIATION

Aviation gin, Violette, Luxardo, lemon juice 14

RASPBERRY LEMONADE

Bacardi Limon, raspberry liquor & homemade lemonade 12

EMPLOYEES ONLY (limit three)

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

COLD BEER

BOULEVARD Tank 7 Farmhouse Ale draft | MO 8
D9 Hakuna Matata Tropical IPA draft | NC 7
ROYAL BLISS Cali King West Coast IPA draft | NC 8
BELL'S Two Hearted Ale American IPA draft | MI 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