

EXTRAS

ASPARAGUS

pecorino, lemon

6

POTATOES

duck fat, garlic, lemon salt, parsley

6

CARROTS

brown butter roasted, dill

5

POLENTA CAKES

tomato cream, pecorino romano, arugula

5

FRUIT

seasonal

5

MULTI GRAIN TOAST

seasonal jam, salted butter

2

BACON

garam spiced, cherry-wood smoked

5

SHARED PLATES

WARM MARINATED OLIVES

citrus zest, toasted fennel seed

5

CRISPY ZUCCHINI

tapioca dusted, peppadew & shishito peppers, cilantro, sweet chili vinaigrette

7

HUMMUS²

red beet hummus & edamame hummus, crisped flatbread

9

MEATBALLS

pork & local wagyu, san marzano tomato sauce, pecorino

9

WOOD FIRED CAULIFLOWER

pesto crusted, parmesan, lemon dill yogurt

11

STICKY BUNS

gooey cinnamon-walnut rolls, hint of orange

8

SALUMI & CHEESE BOARD

selection of artisan cured meats, texas and california cheeses, seasonal accoutrement

16

BEET CURED SALMON & BAGEL BOARD

toasted everything bagel, scallion cream cheese, chopped egg, capers, onion, tomatoes

10

BRUSSELS

oven roasted, kung pao vinaigrette, scallions, cashews

6

GARDEN VEGETABLES

fresh chilled vegetables, pears, lettuces, green goddess

12

PIZZA

SQUASH BLOSSOM

white sauce, market squash, mozzarella, lemon-herb goat cheese, squash blossoms

13

MARGHERITA

basil pesto, fresh tomatoes, mozzarella, romano, micro basil

12

FIG & PROSCIUTTO

white sauce, mozzarella, local honey, arugula, sesame seeds

16

BUTCHER'S BRUNCH

san marzano tomato sauce, soppressata, capicola, calabrese, provolone, mozzarella, sunny side up local egg

16

SPICY SAUSAGE

tomato sauce, house ground sausage, mozzarella, provolone, pickled fresno peppers, fennel, basil

14

SALADS

HOUSE

red romaine, arugula, verjus apricots, toasted walnut vinaigrette

6

ROASTED BEET

roasted purple, candy striped & golden beets, seasonal fruit, baby mint, micro basil, extra virgin olive oil, white balsamic

9

PASTA

FETTUCINE

butternut squash, sunny duck egg & cracklin's, sage butter, pea tendrils

9 / 12

ORECCHIETTE

bitter greens, house made apple chicken sausage, pecorino romano

9 / 12

RIGATONI

herb roasted eggplant, san marzano tomato sauce, basil, house ricotta

8 / 11

TONNARELLI

coconut & cilantro infused noodle, jumbo gulf shrimp, spinach, basil, cracked black pepper, pecorino romano

9 / 16

FREGOLA

risotto style, crispy wild mushrooms, pecorino romano

10 / 13

ASIAN CHICKEN CHOP

wood-grilled ginger chicken, napa cabbage slaw, toasted cashews, fresnos, carrots, sesame sweet chili vinaigrette

12

CRAB LOUIE

gulf jumbo lump crab, tender bibb, marinated tomatoes, cucumbers, breakfast radishes, chopped free range egg, asparagus, classic louie dressing

19



MAINS & EGGS

T.A.B.L.E. BREAKFAST SANDWICH

tomato, avocado smash, brie, garam
spiced bacon, gem lettuce, over medium
free range egg, toasted sourdough.
duck fat potatoes

14

LEMON ROASTED CHICKEN

oregano-chive rubbed half bird, seared
pecorino polenta cake, wild mushroom &
vine huggers chardonnay jus

16

THE C.A.B. BRUNCH BURGER

cabernet smothered local akaushi patty,
sunny free range egg, everything bun,
raclette cheese, caramelized onions,
worcestershire mayo, tomato. duck fat
breakfast potatoes

17

AVOCADO EGGS BENEDICT

toasted sea salt ciabatta, avocado
smash, free range eggs, togarashi
hollandaise. fruit

13

PINEAPPLE UPSIDE DOWN PANCAKES

citrus cream cheese butter,
warm maple syrup, luxardo cherry

11

RICOTTA CHIFFON FRENCH TOAST

lemon curd, mascarpone whipped cream,
blueberry syrup

12

BACON & EGGS

two sunny side up free range eggs,
garam spiced bacon, seasonal fruit,
duck fat potatoes, multi grain toast

11

EGG WHITE & GOAT CHEESE FRITTATA

wild mushrooms & spinach,
herbed tomatoes, goat cheese,
pecorino, peppery cress

11

RIB PORK

whely brined bone-in chop, sage brown
butter, butter roasted tri-color carrots

17

FILET & EGGS

6oz. petite filet, duck fat butter,
soft-scrambled farm eggs, seasonal fruit,
duck fat potatoes, multi grain toast

36

SHORT RIB SOURDOUGH MELT

red wine braised short rib, basil pesto
aioli, tomato, fresh mozzarella, balsamic,
sourdough. duck fat lemon potatoes

15

*Our friends at the health department
asked if we would kindly remind you that
consuming raw or undercooked meats of any
kind may increase your risk of foodborne
illness. Please be aware that our dishes
may contain one or more common allergens.
If in doubt, ask your server prior
to ordering.

