

SHARED 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

ORANGE MORNING BREAD

brown butter cinnamon bites,
citrus icing, candied walnuts,
coffee crumble

8

SALUMI & CHEESE BOARD

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

16

WOOD-FIRED CAULIFLOWER

pesto crusted, parmesan,
lemon dill yogurt

11

CRISPY ZUCCHINI

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

7

MEATBALLS

pork & local wagyu, san marzano
tomato sauce, pecorino

9

CURED SALMON & BAGEL BOARD

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

10

HUMMUS²

red beet hummus & edamame
hummus, crisped flatbread

9

GARDEN VEGETABLES

fresh chilled vegetables, seasonal
fruit, lettuces, green goddess

12

WARM MARINATED OLIVES

citrus zest, toasted fennel seed

5

BRUSSELS

oven roasted, kung pao vinaigrette,
scallions, cashews

6

PASTA

TONNARELLI

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

9 / 16

RIGATONI

vegan italian sausage, san marzano tomato sauce, pecorino romano, herbed goat cheese, micro basil

9 / 12

FREGOLA

risotto style, crispy wild mushrooms, pecorino romano

10 / 13

ORECCHIETTE

bitter greens, housemade apple chicken sausage, pecorino romano

9 / 12

FETTUCINE

spinach, artichoke, roasted chicken, pecorino & chardonnay cream, lemon zest, ciabatta breadcrumbs

10 / 13

SALAD

ASIAN CHICKEN CHOP

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

13

CRAB LOUIE

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

19

PIZZA

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

MARGHERITA

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

13

SPICY SAUSAGE

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

14

THE S.V.P.

our chefs never stop creating

16

HOUSE

red romaine, arugula, verjus apricots, toasted walnut vinaigrette

6

BEET & HERBED GOAT CHEESE

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

11



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

FILET & EGGS

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

36

BACON & EGGS

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

12

EGG WHITE & GOAT CHEESE FRITTATA

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

11

HALF CHICKEN

oregano-chive rubbed, lemon-roasted,
pecorino polenta cakes, brussels & vine
huggers chardonnay jus

18

CARROT CAKE PANCAKES

maple butter, cream cheese syrup,
mascarpone whip, candied walnuts

12

AVOCADO EGGS BENEDICT

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

13

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

RICOTTA CHIFFON FRENCH TOAST

lemon curd, mascarpone whipped cream,
blueberry syrup

12

SHORT RIB SOURDOUGH MELT

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

16

RIB PORK

roasted tri-color carrots, sage brown
butter, pistachio & peppadew romesco

19

*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.

