



LUNCH MENU

SOUPS

CUP.....	4	BOWL.....	5
MONDAY:	CHICKEN TORTILLA		
TUESDAY:	WILD MUSHROOM		
WEDNESDAY:	TOMATO FENNEL		
THURSDAY:	BLACK BEAN		
FRIDAY:	SHRIMP & CORN CHOWDER		
SATURDAY:	CHICKEN NOODLE		

STARTERS

SKILLET CORNBREAD — WITH ROASTED CHILIES, CHEDDAR CHEESE & VERMONT MAPLE BUTTER.....	6
SEARED AHI TUNA — SESAME SEED CRUSTED SUSHI GRADE TUNA, ASIAN SLAW, PICKLED GINGER, WASABI & TAMARI.....	13
JERK CHICKEN FONDUE — SPICY GRILLED JERK MARINATED CHICKEN, APPLES, SOURDOUGH CROUTONS WITH A SMOKED GOUDA SAUCE.....	9
HOUSE SMOKED SALMON — WITH TARRAGON-CHIVE SAUCE & TOAST POINTS.....	10
BEER CHEESE SPREAD — CHEDDAR CHEESE, LONG TRAIL ALE, & JALAPEÑOS WITH TORTILLA CHIPS.....	7
BUFFALO SHRIMP — SERVED WITH BLUE CHEESE DRESSING.....	10
CREAMY SPINACH AND ARTICHOKE DIP WITH TORTILLA CHIPS.....	8
PEI MUSSELS — PAN-ROASTED WITH SHALLOTS, GARLIC, FRESH HERBS & TOMATO.....	10

THIS & THAT

ALL.....	5 PER SERVING
GARLIC SPINACH	VERY WILD RICE
GRILLED ASPARAGUS	FRENCH FRIES
VEGETABLE OF THE DAY	SWEET POTATO FRIES
COLESLAW	MASHED POTATOES

DESSERTS

TABLE 24 CHOCOLATE CAKE — WITH VANILLA ICE CREAM & CHOCOLATE ICING.....	7
BANANA CREAM PIE — HOMEMADE CARAMEL, WHIPPED CREAM WITH A GRAHAM CRACKER & CHOPPED ALMOND CRUST.....	7
CHOCOLATE CHIP COOKIE SUNDAE WITH VANILLA ICE CREAM, CARAMEL & CHOCOLATE SAUCE.....	7
BREAD PUDDING — WHITE CHOCOLATE & FRESH CHERRIES, SERVED WITH BOURBON SAUCE.....	7

ASK YOUR SERVER FOR OUR SELECTION OF WILCOX ICE CREAM

- CHILDREN'S MENU AVAILABLE, PLEASE ASK YOUR SERVER.
- CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
- AN 18% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE.
- PLEASE NO CELL PHONES IN THE DINING ROOM.
- PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.
- WE SINCERELY APPRECIATE YOUR BUSINESS.



AT TABLE 24 WE PROUDLY SERVE CERTIFIED ANGUS BEEF® ONLY.

SALADS

ADD OUR HAND-PULLED ROTISSERIE CHICKEN TO ANY SALAD • 4

NICE LITTLE HOUSE SALAD — FIELD GREENS, CROUTONS, CUCUMBER, CHOPPED EGG & CHERRY TOMATOES WITH YOUR CHOICE OF RANCH, BLUE CHEESE, BALSAMIC OR CITRUS VINAIGRETTE	5
SMALL CAESAR SALAD — ROMAINE HEARTS, GARLIC CROUTONS & HOMEMADE CAESAR DRESSING.....	5
ARUGULA SALAD — BABY ARUGULA TOSSED WITH A CIDER VINAIGRETTE, CANDIED WALNUTS, APPLES & GOAT CHEESE.....	6
CHICAGO WEDGE SALAD — ¼ HEAD OF LETTUCE DRIZZLED WITH BLUE CHEESE DRESSING, TOMATOES, SCALLIONS, CHOPPED BACON & BLUE CHEESE CRUMBLES.....	6
SOUP & SALAD COMBO — CHOOSE ANY SALAD ABOVE WITH A CUP OF SOUP.....	8

SANDWICHES

SERVED WITH YOUR CHOICE OF ANY ONE ITEM FROM THE "THIS & THAT" SECTION

ROTISSERIE CHICKEN — ON A TOASTED EGG BUN WITH MONTEREY JACK, ARUGULA & SMOKED TOMATO MAYO.....	8
SALMON — BLACKENED OR GRILLED, WITH LETTUCE, TOMATO, RED ONION & REMOULADE SAUCE.....	11
PRIME RIB PHILLY — OUR TENDER PRIME RIB SAUTÉED WITH ONIONS, PEPPERS & SPICY GIARDIENERA ON A HOAGIE ROLL WITH PROVOLONE.....	8
CHICKEN SALAD — OUR ROTISSERIE CHICKEN MIXED WITH APPLES, WALNUTS, GRAPES & MAYO ON A CROISSANT.....	8
ULTIMATE BLT — THICK SLICED BACON, LOCAL TOMATOES & LETTUCE ON 9-GRAIN BREAD WITH BASIL MAYO.....	7
RUEBEN — THINLY SLICED CORNED BEEF WITH AGED SWISS CHEESE, RUSSIAN DRESSING & SAUERKRAUT ON MARBLED RYE BREAD.....	8
TURKEY — BUTTERMILK & SAGE MARINATED, COOKED OVER HARDWOOD & SLICED, SERVED ON 9-GRAIN BREAD WITH BASIL MAYO, CHEDDAR, LETTUCE & TOMATOES.....	8
VEGETABLE — ROASTED PORTABELLA MUSHROOMS, WOOD-FIRED PEPPERS, SPROUTS, RED ONION, TOMATOES & GOAT CHEESE ON 9-GRAIN BREAD, WITH HOMEMADE PESTO MAYO.....	7

SIGNATURE BURGERS

SERVED WITH YOUR CHOICE OF ANY ONE ITEM FROM THE "THIS & THAT" SECTION

CHEESEBURGER — FRESH GROUND CHUCK ROAST WITH CHEDDAR CHEESE ON A TOASTED EGG BUN.....	9
ADD BACON, WOOD-FIRED ONIONS OR WILD MUSHROOMS	1 EACH
THE NOTCH — BACON, BARBEQUE SAUCE & CHEDDAR CHEESE.....	10
LONG TRAIL — WOOD-FIRED PORTABELLA MUSHROOMS & BLUE CHEESE.....	10
VEGGIE — OUR AMAZING HOMEMADE RECIPE WITH MONTEREY JACK & TABASCO MAYO.....	8

ENTRÉES

WALES STREET SALAD — HAND-PULLED CHICKEN, AVOCADO, CHOPPED ALMONDS, GOAT CHEESE, FRESH CORN, CORNBREAD CROUTONS, MIXED BABY GREENS WITH A CITRUS VINAIGRETTE.....	13
CARNE ASADA SALAD — GRILLED SKIRT STEAK WITH MIXED GREENS, AVOCADO, BLACK BEAN & CORN RELISH TOSSED IN A SMOKED TOMATO RANCH DRESSING, FINISHED WITH CHIMICHURRI.....	14
SEASONAL VEGETABLE PLATE — A SELECTION OF FRESH LOCAL VEGETABLES WITH OUR VERY WILD RICE.....	13
PAN ROASTED SALMON — OVER SLOW BRAISED CARROTS, ONIONS AND FENNEL.....	16
TABLE 24 CLASSIC CHICKEN — WITH GRILLED ASPARAGUS, ROASTED TOMATO, CHICKEN AU JUS & SERVED OVER GARLIC MASHED POTATOES.....	15
ROTISSERIE COOKING MAY IMPART A SLIGHT PINK COLOR	
MACARONI & CHEESE — FIVE CHEESE MACARONI WITH FRESH GRAPE TOMATOES, BACON & CHIVES.....	14
JOYCE'S MEATLOAF — FRESH GROUND CHUCK & VEAL MIXED WITH WILD MUSHROOMS, SERVED WITH GARLIC MASHED POTATOES & BALSAMIC GLAZE.....	16
CHICKEN POT PIE — TENDER CHICKEN SIMMERED WITH ONIONS, CARROTS, CELERY, PEAS & CORN WITH A GARLIC MASHED POTATO & PARMESAN CRUST.....	15

AT TABLE 24 WE PROUDLY PREPARE FRESH HOMEMADE FOOD FROM LOCAL FOOD SOURCES WHEN POSSIBLE.

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