

THE TIN TABLE DINNER MENU

Traditional dishes with a Tin Table twist!

SMALL & SHAREABLE PLATES

Artisan Cheese Board with House Baked Crackers* 15 v
Chef's Selection of Crafted Cheeses
Served with House Baked Crackers, Nuts, Fruit Compote

Baba Hummus 8 v
A Hybrid of Baba Ghanouj & Traditional Hummus
Roasted Eggplant, Chickpeas, Tahini, Lemon & Olive Oil
Lemony Pita Crisps (Extra Pita \$2)

Crispy Salmon Cake 10 DF
Local Coho Salmon Cake, Pan Fried & Served with
Lemon Caper Remoulade

Hush Puppy Fritters 9 v
Fresh Sweet Corn and Cornmeal Fritters, Laced with Roasted Jalapeños
Tabasco Remoulade Sauce

Warm Olives & Almonds 7 v, GF, DF
Herb Marinated Italian Olives, Warmed in Extra Virgin Olive Oil
Tossed with Fried Marcona Almonds

Prosciutto, Fig & Goat Cheese Bruschetta* 9
Grilled Columbia City Bakery Baguette, LaQuercia Domestic Prosciutto,
Balsamic & Fig Jam, Laura Chenel Chevre

Celery Root Soup 7
Creamy Celery Root Purée with Wilted Escarole,
Wild Rice

Chicken Wings 9 DF
Crispy Baked Wings, Sweet Chili Glaze, Scallions

Hand Cut Frites 5 v, DF
Choice of Shoestring Frites with Truffle Salt
or Thick Cut Steak Fries

SALADS

Duck Confit Salad 12 GF
Warm Salad of Baby Spinach Leaves, Spiced Duck Confit,
Wilted Shallots, Toasted Pistachios, Tart Cherry Vinaigrette

Caprese Salad 10 v, GF
Local Heirloom Tomatoes, Fresh Mozzarella Cheese, Torn Basil,
Balsamic Glaze, Extra Virgin Olive Oil, Malden Sea Salt, Cracked Pepper

Mixed Green Salad 8 v, GF, DF
Local Baby Greens tossed with Shaved Sweet Onion, Blackberries,
Hazelnuts, Aged Sherry Vinaigrette

V=Vegetarian, DF=Dairy Free, GF=Gluten Free
We use PEANUT OIL for fried menu items

*Eating raw or undercooked foods can be dangerous to your health.

LARGE PLATES

Dungeness Crab Risotto 20 GF
Carnaroli Rice with Fresh Dungeness Crab Meat & Sweet Corn,
Blistered Cherry Tomatoes, Preserved Lemon, Chive Fromage Blanc

Pan Roasted Chicken Thighs 19 GF
Crispy Skin Boneless Chicken Thighs
Basted with Peach & Habanero Infused Barbecue Sauce,
Warm Rainbow Potato Salad, Sautéed Green Beans

Steak Frites* 24
8 Ounce Painted Hills Top Sirloin Steak, Bacon Blue Cheese Butter,
House Made Steak Sauce, Mixed Green Salad, Hand-Cut Steak Fries

Beef Short Ribs 20 GF
Braised Painted Hills Beef Short Ribs
Horseradish Mashed Potatoes, Roasted Baby Carrots & Pearl Onions,
Coarse Mustard Pan Sauce

Grilled Smoked Pork Chop 20 GF
Thick Cut Smoked Pork Chop Grilled with Cider Maple Glaze,
Sweet & Tangy Red Cabbage & Apples,
Mashed Yams, Green Beans

Roasted Squash Lasagne 19 v
House Made Fresh Sage Pasta Sheets Layered with
Roasted Delicata Squash, Butternut Squash Purée,
Kale Pesto, Ricotta, Tomato Bechamel

Stuffed Delicata Squash 18 v
Roasted Local Delicata Squash, Stuffed with a Warm Salad of
Wilted Lacinato Kale, Farro, Pears, Dried Cranberries,
Toasted Walnuts & Gorgonzola, Champagne Vinaigrette,
Melted Leek & Gorgonzola Cream

BURGERS

Burgers are served with choice of Truffled Frites or Mixed Green Salad

Floozy Burger* 14
Painted Hills Ground Beef, Caramelized Onions, Bavarian Bacon, Cheddar,
Columbia City Bakery Brioche Roll

Veggie Burger 12 v
Garden Burger Veggie Patty, Mama Lil's Mostarda, Shaved Sweet Onion,
Organic Baby Lettuces, Columbia City Bakery Brioche Roll

WE ENJOY SHARING THE LOVE PUT INTO OUR FOOD AND DRINK WITH YOU,
& WE ENCOURAGE YOU TO SHARE YOUR PLATES WITH ONE ANOTHER, SO
THAT YOU MAY ALL ENJOY THE LOVE WE HAVE SHARED WITH YOU!