

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 Artisan Crackers, Nuts, Fruit Compote

Crab & Artichoke Fondue 11

Dungeness Crab Meat, Artichoke Hearts, Fresh Farmer's Cheese
Reggiano Parmesan, Roasted Fresno Chiles

Served Warm with Crisp Pita Wedges

Baba Hummus 8 v

A Hybrid of Baba Ghanouj & Traditional Hummus

Roasted Eggplant, Chickpeas, Tahini, Lemon & Olive Oil

Lemony Pita Crisps (Extra Pita \$2)

Hush Puppy Fritters 9 v

Fresh Sweet Corn & Cornmeal Fritters, Laced with Roasted Jalapeños
Tabasco Remoulade Sauce

Spicy Cauliflower Tempura 9 v

Cauliflower Florets in Buffalo Spiced Tempura, Fried & Served with
Celery & Blue Cheese Dip

Bacon Roasted Brussels Sprouts 9 GF, DF

Roasted Brussels Sprouts with Bavarian Bacon, Coarse Mustard Aioli

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

Chicken Liver Mousse* 9

Brandy Laced Chicken Liver Paté topped with

Blood Orange & Pink Peppercorn Gelée, Warm Crusty Baguette

Soup of the Day 5

Your Server Will Tell You of Tonight's Selection

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 Fries

SALADS

Grilled Baby Romaine Salad 10 v, GF

Charred Baby Romaine Lettuce & Radicchio, Hearts of Palm, Avocado,
Blistered Baby San Marzano Tomatoes, Creamy Parmesan Dressing

Arugula Salad 8 v, GF, DF

Organic Wild Baby Arugula tossed with Roasted Delicata Squash,
Golden Raisins, Spiced Pepitas, Sherry Vinaigrette

LARGE PLATES

Crispy Skin Sea Bass 19 GF

Barramundi Sea Bass Fillet, Pan Fried & Stuffed with Melted Leeks &
Preserved Lemon, Roasted Rainbow Baby Potatoes, Wilted Spinach,
Lemon-Huckleberry Sauce

Seared Sea Scallops* 19 DF

Pan Seared Jumbo Sea Scallops, Served with Angel Hair Pasta

Tossed with Fresh Baby San Marzano Tomatoes, Basil, Garlic & Olive Oil

Beef Short Rib Ragu & Pappardelle 19

Fresh Egg Pappardelle Pasta with Slow Braised Ragu of Painted Hills Short Ribs,
Roasted Baby Carrots, Pearl Onions, Tomatoes, Shaved Pecorino Romano

Chicken Cacciatore 18

Crispy Boneless Chicken Thighs, Roasted with Hunter's Sauce of Tomatoes,
Mushrooms, Sweet Bell Peppers & Olives, Served atop Hand Cut Fettucine

Grilled Filet Mignon* 24

6 Ounce Filet of Beef Tenderloin, Horseradish Mashed Potatoes

Grilled Asparagus, Pearl Onion & Mushroom Bordelaise

Steak Frites* 24

8 Ounce Painted Hills Top Sirloin Steak, Bacon Blue Cheese Butter,
House Made Steak Sauce, Arugula Salad, Thick Cut Fries

Grilled Smoked Pork Chop 20 GF

Thick Cut Smoked Pork Chop Grilled with Cider Maple Glaze,

Sweet & Tangy Red Cabbage & Apples, Mashed Yams, Haricots Vert

Winter Squash Cannelloni 18 v

House Made Fresh Sage Pasta Sheets Stuffed with Fresh Goat's Milk Farmer's
Cheese, Served over Butternut Squash Purée, Roasted Delicata Squash, Leeks,
Fresno Chiles, Basil-Kale Pesto

Hazelnut Gnocchi 18 v

Hazelnut & Potato Dumplings, Tossed with Oyster Mushrooms, English Peas,
Pea Vines & Toasted Hazelnuts in Brown Butter, Sweet Pea Purée

BURGERS

Burgers are served with choice of Truffled Frites or Petite Arugula 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 Red Onion,
Organic Arugula, Columbia City Bakery Brioche Roll

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