

# 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 & 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

Crisp 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

**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 Steak Fries

## SALADS

**Duck Confit Salad** 11 GF, DF

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

**Arugula Salad** 8 v, GF, DF

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

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

## LARGE PLATES

**Crispy Skin Sea Bass** 19 GF

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

**Pasta Puttanesca** 18 DF

Hand Cut Saffron Pasta with Grilled Prawns, Spicy Sauce of Tomatoes,  
Sweet Bell Peppers, Capers, Kalamata Olives & Anchovy, Charred Rapini

**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 Sopos** 18

Pulled Chicken Thighs Simmered in Tomatillo Sauce, House Made  
Masa Cakes, Refried Pinto Beans, Cilantro Rice, Nappa Cabbage Slaw,  
Shaved Radish, Grated Cotija, Chili Crema, Avocado

**Steak Frites\*** 24

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

**Indian Spiced Cauliflower** 18 v, GF

Spice Rubbed Wedges of Roasted Cauliflower & Romanesco, Basmati Rice,  
Pear & Raisin Chutney, Toasted Cashews, Fresh Yogurt

## 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

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!

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