

THE TIN TABLE DINNER MENU

TUESDAY POP-UP SPECIAL

Fried Chicken Po' Boy Sandwich 19

Buttermilk Fried Chicken Sandwich, served with Pickle, Tomato and Lettuce, tossed in a vinaigrette, served with Remoulade, on a toasted Macrina Baguette with a side of creamy Macaroni Salad

SMALL & SHAREABLE PLATES

Cheese Plate 21

Selection of Domestic & Imported Cheeses, Fruit Compote, Fresh Fruit, Candied Nuts, Prosciutto, La Panzanella Rosemary Crackers

The Bibb and Blue Salad 16 V, GF

Organic Bibb Lettuce tossed with House Made Blue Cheese Dressing, Easter Egg Radishes, Apples, Heirloom Cherry Tomatoes, Pickled Onions and Candied Walnuts.

Honey Roasted Carrots with Ricotta 10 V

Rainbow carrots roasted in olive oil, then sautéed, served with seasoned ricotta and drizzled w/honey.

Warm Olives and Marcona Almonds 8 GF

Warm Olive Medley, Marcona Almonds, Lemon and Rosemary, drizzled with Olive Oil

Truffled Frites 9/13 V, GF, DF

Crispy Hand Cut Kennebec Potatoes, Dusted with Truffle Salt, Served with House Made Aioli & Ketchup

Cup o' Spiced Candied Nuts 4

Cinnamon, Nutmeg, Cayenne, Sugar (egg whites)

LARGE PLATES

Pappardelle with Braised Leeks 25 V

Pappardelle, Leeks, Butter, White Wine, Parmigiano Reggiano, Fresh Herbs, Flaky Sea Salt

Floozy Burger* 19

Chargrilled RR Ranch Ground Beef, Caramelized Onions, Choice of Extra Sharp White Cheddar or Blue Cheese, Bacon, Macrina Bakery Brioche Roll
Served with Choice of Truffled Frites or a Simple Green Salad.

Not sure which Cheese to get? Get BOTH for \$2 More!

Parties of six or more will be charged a 20% service fee.

We Use Peanut Oil for Frying Foods. Please Inform Your Server of ANY Food Allergies Prior to Ordering. Thank You.

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

Rev. 3.11.24 v3