



LUNCH MENU

"The distinctive flavor of wood-fired cooking – that's what sets Table 24 apart. When we add a menu of quality meat, fish and locally-sourced vegetables, plus upscale comfort food, it's a simple recipe for excellence, and a one-of-a-kind Vermont dining experience."

–Stephen Sawyer, Chef/Owner

SOUPS

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

STARTERS

SKILLET CORNBREAD – WITH ROASTED CHILIES, CHEDDAR CHEESE & VERMONT MAPLE BUTTER.....	7
JERK CHICKEN FONDUE – SPICY GRILLED JERK MARINATED CHICKEN, APPLES, SOURDOUGH CROUTONS WITH A SMOKED GOUDA SAUCE.....	9
VEAL RICOTTA MEATBALLS – WITH SAN MARZANO TOMATO SAUCE.....	7
CHICKEN WINGS – GENERAL TSO'S, SESAME, CHOPPED ALMONDS, & CHILE GARLIC SAUCE.....	8
PEI MUSSELS – PAN-ROASTED WITH SHALLOTS, GARLIC, FRESH HERBS, TOMATO & GRILLED BREAD.....	10
DUCK FRITTERS – ROASTED DUCK MEAT, RISOTTO, GOAT CHEESE, LIGHTLY BREADED & FRIED.....	9
BEER CHEESE SPREAD – CHEDDAR CHEESE, LONG TRAIL ALE, & JALAPEÑOS WITH TORTILLA CHIPS.....	7
BLUE CHEESE CHIPS – OUR HOMEMADE POTATO CHIPS LAYERED WITH BLUE CHEESE BÉCHAMEL & LIGHTLY BROWNED.....	7
WARM BRIE – WITH BALSAMIC ONION JAM & TOAST POINTS.....	8
BUFFALO SHRIMP – SERVED WITH BLUE CHEESE DRESSING.....	10

THIS & THAT

ROASTED BROCCOLI • 5	SWEET POTATO FRIES • 3
GRILLED ASPARAGUS • 7	FRENCH FRIES • 3
COLESLAW • 5	BRAISED RED CABBAGE • 5

- CHILDREN'S MENU (UNDER 12) 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.



BEST RESTAURANT

SALADS

ADD OUR HAND-PULLED ROTISSERIE CHICKEN TO ANY SALAD • 4 GRILLED OR BLACKENED SALMON • 6

NICE LITTLE HOUSE SALAD – FIELD GREENS, CROUTONS, CUCUMBERS & TOMATOES WITH YOUR CHOICE OF RANCH, BLUE CHEESE, BALSAMIC OR CITRUS VINAIGRETTE.....	5
CAESAR SALAD – ROMAINE HEARTS, GARLIC CROUTONS & HOMEMADE CAESAR DRESSING.....	5
BABY ARUGULA & SPINACH SALAD – BABY ARUGULA & SPINACH TOSSED WITH A CHAMPAGNE VINAIGRETTE, SPICED WALNUTS, JULIENNE APPLES & GOAT CHEESE.....	6
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
WALES STREET SALAD – HAND-PULLED CHICKEN, AVOCADO, CHOPPED ALMONDS, GOAT CHEESE, FRESH CORN, CORNBREAD CROUTONS, MIXED GREENS WITH A CITRUS VINAIGRETTE.....	13
STEAK SALAD – GRILLED STEAK WITH MIXED GREENS, AVOCADO, BLACK BEAN & CORN RELISH TOSSED IN A SMOKED TOMATO RANCH DRESSING, FINISHED WITH CHIMICHURRI.....	14

SIGNATURE BURGERS

SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO FRIES OR COLESLAW

CHEESEBURGER – FRESH GROUND CHUCK ROAST WITH CHEDDAR CHEESE ON A TOASTED EGG BUN.....	10
BACON • 2 WOOD-FIRED ONIONS • 1 WILD MUSHROOMS • 2 ROASTED PEPPERS • 1 JALAPENOS • 1 FRIED EGG • 1	
THE NOTCH BURGER – BACON, BARBEQUE SAUCE & CHEDDAR CHEESE.....	11
LONG TRAIL BURGER – WOOD-FIRED MUSHROOMS & BLUE CHEESE.....	11
VEGGIE BURGER – OUR AMAZING HOMEMADE RECIPE WITH MONTEREY JACK & TABASCO MAYO.....	9

SANDWICHES

SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO FRIES OR COLESLAW

PATTY MELT – WITH CARMELIZED ONIONS, BELL PEPPERS, AGED SWISS & CHEF'S DRESSING ON RYE BREAD.....	8
ROTISSERIE CHICKEN – TOASTED EGG BUN, MONTEREY JACK, ARUGULA & SMOKED TOMATO MAYO.....	10
SALMON – TOASTED EGG BUN, BLACKENED OR GRILLED, WITH LETTUCE, TOMATO, RED ONION & RÉMOULADE SAUCE.....	14
PRIME RIB PHILLY – OUR TENDER PRIME RIB SAUTÉED WITH ONIONS, PEPPERS, ON A HOAGIE ROLL WITH MONTEREY JACK.....	8
CHICKEN SALAD – OUR ROTISSERIE CHICKEN MIXED WITH APPLES, WALNUTS, GRAPES & MAYO ON A CROISSANT.....	8
ULTIMATE BLT – THICK SLICED BACON, TOMATOES & LETTUCE ON 9-GRAIN BREAD WITH BASIL MAYO.....	9
HOT PASTRAMI – WITH SPICY MUSTARD, HOMEMADE PICKLES, CARMELIZED ONIONS & SWISS ON RYE BREAD.....	9
VEGETABLE – WOOD-FIRED MUSHROOMS & PEPPERS, SPROUTS, RED ONION, TOMATOES & GOAT CHEESE ON 9-GRAIN BREAD, WITH HOMEMADE PESTO MAYO.....	8

ENTRÉES

SEASONAL VEGETABLE PLATE – A SELECTION OF FRESH LOCAL VEGETABLES.....	14
MUSHROOM RISOTTO – WOOD-FIRED WILD MUSHROOMS, SHALLOTS, GARLIC, TOMATOES & HERBS.....	16
MACARONI & CHEESE – FIVE CHEESE MACARONI WITH FRESH TOMATOES, BACON & CHIVES.....	15
VEGGIE MACARONI & CHEESE – FIVE CHEESE MACARONI WITH FRESH TOMATOES & SPINACH.....	14

DESSERTS

BANANA CREAM PIE – FRESH BANANAS, HOMEMADE CARAMEL, WHIPPED CREAM WITH A GRAHAM CRACKER & CHOPPED ALMOND CRUST.....	8
CHOCOLATE CHIP COOKIE SUNDAE – BAKED IN A SKILLET & SERVED WITH VANILLA ICE CREAM, CARAMEL & CHOCOLATE SAUCE.....	7
CRÈME BRÛLÉE – ASK YOUR SERVER FOR THE SEASONAL SELECTION.....	6

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

www.table24.net