



DINNER 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	HERBED HASHBROWNS • 5
GRILLED ASPARAGUS • 7	FRENCH FRIES • 3
BRAISED RED CABBAGE • 5	SWEET POTATO FRIES • 3
COLESLAW • 4	MASHED POTATOES • 5

DESSERTS

BANANA CREAM PIE – FRESH BANANAS, HOME-MADE 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

- 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.

SALADS

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

NICE LITTLE HOUSE SALAD – FIELD GREENS, CROUTONS, CUCUMBER & 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
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

PASTA & RISOTTO

MACARONI & CHEESE – FIVE CHEESE MACARONI WITH FRESH TOMATOES, BACON & CHIVES.....	15
VEGGIE MACARONI & CHEESE – FIVE CHEESE MACARONI WITH FRESH TOMATOES & SPINACH.....	14
MUSHROOM RISOTTO – WOOD-FIRED WILD MUSHROOMS, SHALLOTS, GARLIC, TOMATOES & HERBS.....	16
SALMON CARBONARA – SPAGHETTI, BACON & PEAS.....	16
RAVIOLI – BUTTERNUT SQUASH, BROWN BUTTER, CRAISINS, SPINACH & CHOPPED ALMONDS.....	18
SEAFOOD RISOTTO – FRESH SCALLOPS & SHRIMP, WHITE WINE & LEMON ZEST.....	22

WOOD-FIRED ROTISSERIE

LIMITED QUANTITIES DUE TO LENGTH OF COOKING TIME

TABLE 24 CLASSIC CHICKEN – WITH GRILLED ASPARAGUS, CHICKEN AU JUS AND GARLIC MASHED POTATOES.....	16
ROTISSERIE COOKING MAY IMPART A SLIGHT PINK COLOR	
SLOW ROASTED PRIME RIB – WITH GARLIC MASHED POTATOES & AU JUS (HORSE RADISH SERVED ON REQUEST - ASK YOUR SERVER FOR LARGER CUTS).....	26

ENTRÉES

TAMARI GLAZED SALMON – WOOD-FIRED WITH ROASTED BROCCOLI.....	18
TODAY’S SIMPLE GRILLED FISH – WITH HOMEMADE RÉMOULADE SAUCE & ROASTED BROCCOLI.....	MARKET
SEASONAL VEGETABLE PLATE – A SELECTION OF FRESH LOCAL VEGETABLES.....	14
CHICKEN POT PIE – TENDER CHICKEN SIMMERED WITH ONIONS, CARROTS, CELERY, PEAS & CORN WITH A GARLIC MASHED POTATO & PARMESAN CRUST.....	15
MAPLE CURED PORK TENDERLOIN – WITH RASPBERRY BARBECUE SAUCE AND GARLIC MASHED POTATOES.....	18
JOYCE’S MEATLOAF – FRESH GROUND CHUCK & VEAL MIXED WITH WILD MUSHROOMS, GARLIC MASHED POTATOES & BALSAMIC GLAZE.....	16
BRAISED BEEF BRISKET – WITH CREAMED CIPOLINNI ONIONS.....	20
HANGER STEAK – WITH HERBED HASHBROWNS & STEAK BUTTER.....	22
GRILLED RIB EYE – GLAZED WITH OUR OWN STEAK SAUCE, WITH GARLIC MASHED POTATOES.....	26
THE “VEGAS” FILET – CENTER CUT FILET, LIGHTLY MARINATED & WOOD-FIRED, TOPPED WITH OUR STEAK BUTTER ON GARLIC MASHED POTATOES.....	29
ADD WILD MUSHROOMS OR BLUE CHEESE CRUST • 2	
BABY BACK RIBS – SLOW-COOKED, BRUSHED WITH OUR SIGNATURE TABLE 24 BARBECUE SAUCE, AND COLESLAW.....	20

SANDWICHES & BURGERS

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

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
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

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

www.table24.net



BEST RESTAURANT