



*The*  
**TIN**  
**TABLE**



## NIBBLES

<b>BAKED OLIVES &amp; ALMONDS</b>	5
Marinated in Herbs & Orange Peel	
<b>SHOESTRING FRITES</b>	4
With Truffle Salt	
<b>SALT COD FRITTERS</b>	5
With Roasted Garlic Sauce	
<b>GRILLED BREAD &amp; FRESH MOZZARELLA SPIEDINI</b>	7
House Baked Bread & Mozzarella Skewers with Anchovy-Herb Olive Oil	
<b>CHEESE PLATE</b>	10
Chef's Selection of 3 Cheeses Served with Honeycomb & House Crackers	
<b>CURED MEAT BOARD</b>	10
Chef's Selection of Cured Meats Served with Pickled Vegetables	



## GARDEN

WE USE FRESH, ORGANIC, LOCAL VEGGIES

<b>THE TIN TABLE SALAD</b>	5
House Greens tossed in a Lemon Vinaigrette	
<b>SOUP OF THE DAY</b>	6
<b>ARUGULA SALAD</b>	7
With Roasted Golden Beets & Reggiano in a Sherry Vinaigrette	
<b>ROASTED YUKON POTATOES</b>	6
With a Spicy Spanish Tomato Sauce	
<b>GREEN BEANS</b>	6
With Tamarind Chutney & Garlic	
<b>LOCAL FARRO PILAF</b>	8
With Cauliflower & Pistachios	
<b>ROASTED BABY CARROTS</b>	8
With Crumbled Goat Cheese	
<b>GRILLED STUFFED EGGPLANT ROLLS</b>	7
Filled with Lemon-Thyme Ricotta on Tomato Basil Sauce	
<b>ORECCHIETTE PASTA WITH ARUGULA</b>	8
Ear-Shaped Pasta in a Brown Butter Sauce	

 **SEA**

<b>MINNIE'S ROMAINE, CRAB &amp; OLIVE SALAD</b>	<b>9</b>
With Corona Beans, Capers & Shaved Romano in a Red Wine Vinaigrette	
<b>FISH TACOS</b>	<b>6</b>
Seasonal White Fish with Roasted Sweet Onions, Serrano Chiles & Spicy Napa Slaw	
<b>NEW ORLEANS BBQ SHRIMP</b>	<b>14</b>
With Rosemary, Lemon & Paprika Sauce	
<b>PAN-SEARED SEASONAL FISH</b>	<b>13</b>
With Straw Vegetables, Herbs & Citrus Butter Sauce	
<b>CRAB CAKE</b>	<b>11</b>
With Wild Greens & Oranges	

 **RANGE**

WE SERVE NATURAL, FREE RANGE, HORMONE-FREE MEAT

<b>THAI PORK RIBS</b>	<b>12</b>
With Ginger, Cilantro & Chile Sauce	
<b>VENISON, ROAST CHESTNUT, SAGE &amp; POTATO GNOCCHI</b>	<b>12</b>
<b>WARM CHICKEN &amp; VEGETABLE BATON SALAD</b>	<b>11</b>
With Pickled Cucumber, Wontons & Mirin-Rice Wine Vinaigrette	
<b>FLOOZY BURGER*</b>	<b>12</b>
With Roasted Onions, Local Bacon Jack Cheese & Frites (Vegan Option Available)	
<b>SLOW ROASTED PULLED PORK SANDWICH</b>	<b>12</b>
On a Baguette with Fennel Slaw	
<b>GRILLED STEAK FRITES*</b>	<b>15</b>
Hanger Steak, Bacon-Blue Cheese Butter & Arugula Salad	

\* Eating raw or undercooked foods can kill you



# CHEESES

1 oz Portions for \$4 ea.

## LOCAL & DOMESTIC

### AIDAN'S RESERVE

Golden Glenn Creamery, Bow, WA (Cow)  
4-Year Aged Cheddar, Smooth, Sharp & Tangy

**CAMELLIA** Redwood Hill Farms, Sonoma, CA (Raw Goat)  
Soft Camembert Style, Fruity & Bright

### SEASTACK

Mt. Townsend Creamery, Port Townsend, WA (Cow)  
Semi-Soft, Silky Texture, Layers of Flavor, Rolled in  
Sea Salt & Ash, Soft-Ripened & Aged for 2-3 Weeks

**SMOKEY BLUE** Rogue Creamery, Central Point, OR (Cow)  
Hazelnut Smoked, Sensual & Creamy,  
Not for the Delicate!

### TRAILHEAD

Mt. Townsend Creamery, Port Townsend, WA (Raw Cow)  
Raw Milk Tomme - Full Flavored, Assertive Body,  
Rich Nutty Finish, Brined & Aged 4 Months

## FOREIGN

### BETHMALE

France (Cow/Goat) - Brushed & Turned for 2-3 Months  
Firm, but Open-Textured Washed Rind Cheese,  
Slightly Sweet, Fruity Flavor

### BLUE D'AUVERGNE

 France (Cow)

Buttery Soft & Creamy, Gentle but Generous Blue,  
Grassy & Herbaceous, Medium Spice on the Finish

### DELICE DE BOURGOGNE

 France (Cow)

Ripe, Luscious Triple Cream, Nutty Cultured Milk Aroma,  
Melts on the Tongue

### EWEPHORIA

 Holland (Sheep) - Aged 1 Year

Sweet, Rich & Nutty Gouda, Smooth & Silky

### GARROTXA

 Spain (Raw Goat) - Aged 1 Year

Semi-Soft Velvety Texture, Developed Flavor of  
Grass & Toast, Floral Aroma, Clean Finish

### MANCHEGO

 Spain (Raw Sheep) - Aged 1 Year

Firm yet Open Texture, Briny Piquant Flavor,  
Subtle Finish of Earth & Spice

### PERAIL PAPILLON

 France (Sheep)

Creamy Soft, Bloomy Rind, Sweet Finish

### PIERRE ROBERT

 France (Cow)

Semi-Soft Triple Cream, Buttery Sweet,  
Mild to Tangy Finish



# BEVERAGES

## HOT BEVERAGES

FRENCH PRESS	4/6
AMERICANO	2
LATTE	2.5
CAPPUCCINO	2.5
MOCHA	3
HOT CHOCOLATE	2.5
TEA	1.5
SUBSTITUTE SOY MILK	.5
ADD SHOT OF ESPRESSO	.5

## COLD BEVERAGES

SOFT DRINKS	1.5
Coke, Diet Coke, Sprite, Ginger Ale	
SAN PELLEGRINO SPARKLING 500mL	3.5
SAN PELLEGRINO SPARKLING 250mL	2.5
ATHENA BOTTLED WATER	1.5
FRESH SQUEEZED ORANGE JUICE	3



## CHEF BO MAISANO

Family style service is available for parties of 4 or more  
18% Gratuity is added on tables of 6 or more