

THE TIN TABLE

HAPPY HOUR MENU
5:00 PM - 6:00 PM WED-SAT

DRINK SPECIALS

HOUSE COCKTAILS \$2 OFF

WELL COCKTAILS \$1 OFF

WINE, BUBBLY \$2 OFF GLASS

DRAUGHT BEER \$1 OFF

FOOD SPECIALS

CHEESE PLATE	16
<i>Selection of Domestic & Imported Cheeses, Fruit Compote, Fresh Fruit, Candied Nuts, Prosciutto, La Panzanella Rosemary Crackers</i>	
BIBB & BLUE CHEESE SALAD v,gf	14
<i>Organic Bibb Lettuce tossed with House Made Blue Cheese Dressing, Easter Egg Radishes, Apples, Heirloom Cherry Tomatoes, Pickled Onions, and Candied Walnuts</i>	
FRIED BRUSSELS SPROUTS v, gf, df	8
<i>Tossed in Balsamic Herb Vinaigrette</i>	
WARM OLIVES & MARCONA ALMONDS v, gf, df	6
<i>Olive Medley, Marcona Almonds, Lemon and Rosemary, drizzled with Olive Oil</i>	
SMOKED SALMON CROQUETTES	13
<i>Smoked Salmon Croquettes filled with Caper Cream Cheese, Rosemary Tartar on an Arugula Salad with Pickled Onions</i>	
TRUFFLED FRITES v,gf,df	6
<i>Crispy Hand Cut Kennebec Potatoes, dusted with Truffle Salt, served with house made Aioli & Ketchup</i>	
FLOOZY BURGER*	15
<i>Chargrilled RR Ranch Ground Beef, Caramelized Onions, Choice of Extra Sharp White Cheddar or Blue Cheese, Bacon, Macrina Bakery Brioche Roll. Served with a choice of Truffled Frites or a Simple Green Salad. Get BOTH cheeses for \$2 more</i>	

We use peanut oil for frying foods. Please inform your server of ANY food allergies prior to ordering. Thank you
Parties of 6 or more will be charged a 20% service fee.
*Eating raw or undercooked foods can be dangerous to your health.

WWW.THETINTABLE.COM

9.11.24