



FRESH FOOD LOCAL FLAVOR

802-775-2424
www.table24.net

Open: Monday - Saturday

Hours: Lunch 11:30AM-4:00PM • Dinner 4-Close

Location: 24 Wales Street Downtown Rutland



STARTERS

- SKILLET CORNBREAD** – WITH ROASTED CHILIES, CHEDDAR CHEESE & VERMONT MAPLE BUTTER
- SEARED AHI TUNA** – SESAME SEED CRUSTED SUSHI GRADE TUNA, ASIAN SLAW, PICKLED GINGER, WASABI & TAMARI
- JERK CHICKEN FONDUE** – SPICY GRILLED JERK MARINATED CHICKEN, APPLES, SOURDOUGH CROUTONS WITH A SMOKED GOUDA SAUCE
- BEER CHEESE SPREAD** – CHEDDAR CHEESE, LONG TRAIL ALE, & JALAPENOS WITH TORTILLA CHIPS
- BUFFALO SHRIMP** – SERVED WITH BLUE CHEESE DRESSING
- PEI MUSSELS** – PAN ROASTED WITH ROASTED SHALLOTS, GARLIC, FRESH HERBS & TOMATO

THIS & THAT

- GRILLED ASPARAGUS
- FRENCH FRIES
- SWEET POTATO FRIES
- COLESLAW
- MASHED POTATOES

DESSERTS

- BANANA CREAM PIE** – HOMEMADE CARAMEL, WHIPPED CREAM WITH A GRAHAM CRACKER & CHOPPED ALMOND CRUST
- CHOCOLATE CHIP COOKIE SUNDAE** WITH VANILLA ICE CREAM, CARAMEL & CHOCOLATE SAUCE

SALADS

ADD OUR HAND-PULLED ROTISSERIE CHICKEN TO ANY SALAD

- NICE LITTLE HOUSE SALAD** – FIELD GREENS, CROUTONS, CUCUMBER, CHOPPED EGG & CHERRY TOMATOES WITH YOUR CHOICE OF RANCH, BLUE CHEESE, BALSAMIC OR CITRUS VINAIGRETTE
- SMALL CAESAR SALAD** – ROMAINE HEARTS, GARLIC CROUTONS & HOMEMADE CAESAR DRESSING
- ARUGULA SALAD** – BABY ARUGULA TOSSED WITH A CIDER VINAIGRETTE, CANDIED WALNUTS, APPLES & GOAT CHEESE
- CHICAGO WEDGE SALAD** – ¼ HEAD OF LETTUCE DRIZZLED WITH BLUE CHEESE DRESSING, TOMATOES, SCALLIONS, CHOPPED BACON & BLUE CHEESE CRUMBLES

SANDWICHES

- ROTISSERIE CHICKEN** – ON A TOASTED EGG BUN WITH MONTEREY JACK, ARUGULA & SMOKED TOMATO MAYO
- SALMON** – BLACKENED OR GRILLED, WITH LETTUCE, TOMATO, RED ONION & REMOULADE SAUCE
- CHEESEBURGER** – FRESH GROUND CHUCK ROAST WITH CHEDDAR CHEESE ON A TOASTED EGG BUN
Add bacon, wood-fired onions or wild mushrooms
- THE NOTCH BURGER** – BACON, BARBEQUE SAUCE & CHEDDAR CHEESE
- LONG TRAIL BURGER** – WOOD-FIRED PORTABELLA MUSHROOMS & BLUE CHEESE
- VEGGIE BURGER** – OUR AMAZING HOMEMADE RECIPE WITH MONTEREY JACK & TABASCO MAYO

COMFORT FOOD

- MACARONI & CHEESE** – FIVE CHEESE MACARONI WITH FRESH GRAPE TOMATOES, BACON & CHIVES
- JOYCE'S MEATLOAF** – FRESH GROUND CHUCK & VEAL MIXED WITH WILD MUSHROOMS, SERVED WITH GARLIC MASHED POTATOES & BALSAMIC GLAZE
- CHICKEN POT PIE** – TENDER CHICKEN SIMMERED WITH ONIONS, CARROTS, CELERY, PEAS & CORN WITH A GARLIC MASHED POTATO & PARMESAN CRUST

WOOD-FIRED ROTISSERIE

- TABLE 24 CLASSIC CHICKEN** – WITH GRILLED ASPARAGUS, ROASTED TOMATO, CHICKEN AU JUS & SERVED OVER GARLIC MASHED POTATOES
- SLOW ROASTED PRIME RIB** – WITH GARLIC MASHED POTATOES & AU JUS

ENTRÉES

- GRILLED RIBEYE** – 14 OZ, GLAZED WITH OUR OWN STEAK SAUCE, SERVED WITH GARLIC MASHED POTATOES
- WALES STREET SALAD** – HAND-PULLED CHICKEN, AVOCADO, CHOPPED ALMONDS, GOAT CHEESE, FRESH CORN, CORNBREAD CROUTONS, MIXED BABY GREENS WITH A CITRUS VINAIGRETTE
- PAN ROASTED SALMON** – OVER SLOW BRAISED CARROTS, ONIONS AND FENNEL
- CARNE ASADA SALAD** – GRILLED SKIRT STEAK WITH MIXED GREENS, AVOCADO, BLACK BEAN & CORN RELISH TOSSED IN A SMOKED TOMATO RANCH DRESSING, FINISHED WITH CHIMICHURRI
- SEASONAL VEGETABLE PLATE** – A SELECTION OF FRESH LOCAL VEGETABLES WITH OUR VERY WILD RICE
- THE "VEGAS" FILET** – CENTER CUT FILET, LIGHTLY MARINATED & WOOD-FIRED, TOPPED WITH OUR STEAK BUTTER ON GARLIC MASHED POTATOES.



**Best
Restaurant**