

Established 2018

TABLE 31

LangTree Village

SNACKS & STARTERS

- DEVILED EGGS picnic style with fresh herbs 9
SPINACH & ARTICHOKE DIP warm chips 14
DIP DUO Thai chili queso, house guacamole 14
HOUSE SMOKED TROUT DIP Saltines 11
TUNA POKE* fresh avocado, warm chips 16
JUMBO SHRIMP COCKTAIL house sauces 15
LOBSTER BISQUE whipped potatoes, dash of sherry 9
KOREAN CAULIFLOWER everyone's new favorite!! 12
BURRATA SALAD golden beets, fresh tomatoes and basil 18
KETTLE CHIPS braised beef, parm cream sauce, blue cheese 14
CRAB FRIES our famous fries with lump crab, Louie sauce 13
CRISPY OYSTERS* homemade dill tartar, Nashville chili oil 16

ENTRÉE SALADS

- THAI CHICKEN SALAD carrots, cilantro, honey-lime vinaigrette, crispy strips, Thai peanut sauce 18
KALE CHICKEN CAESAR SALAD* rustic croutons, house-made dressing, grated parmesan cheese 18
PITTSBURGH SALAD* filet mignon, bacon, ripe tomatoes tossed with French fries and blue cheese 24
GRILLED SALMON SALAD* red onions, chopped egg, tomatoes, cucumber, goat cheese, Green Goddess 20
CRAB & SHRIMP LOUIE sliced avocado, ripe tomatoes, chopped egg, with 1000 Island dressing 20
SOUP & SALAD Lobster Bisque with Kale Caesar*, Green Goddess, or Traditional House 18
- add chilled sliced grilled chicken \$6 or Atlantic grilled salmon \$10 - additional charge for additional dressings -
House-Made Dressings: 1000 Island - Champagne Vinaigrette - Green Goddess - Roasted Garlic Ranch

BURGERS & SANDWICHES

- FAMOUS FRENCH DIP* toasted baguette, warm shaved prime rib, mayonnaise, hot au jus 24
CHEESEBURGER* toasted brioche bun, sharp cheddar cheese, fully loaded with mayo and LTP&O 17
CHICKEN SANDWICH brioche bun, melted Jack cheese, avocado, mayo, arugula, tomato 16
CAJUN FISH SANDWICH brioche bun, house-made dill tartar, dressed greens and pickles 18
WEST COAST GRILLED FISH TACOS seasoned Mahi-mahi, guacamole, creamy cabbage, cilantro 20
- all sandwiches served with choice of Creamy Coleslaw, Kale & Quinoa salad, French Fries or Green Rice -

HOUSE SPECIALTIES

- ATLANTIC SALMON* seasoned and simply grilled, served with chilled asparagus salad, dill tartar upon request 20
IDAHO RAINBOW TROUT lightly seasoned and grilled, with kale & quinoa salad dill tartar upon request 22
SHRIMP NEW ORLEANS a creole tradition, with basmati rice and griddled ciabatta bread *best item on the menu!* 20
CAST-IRON YELLOWFIN TUNA* seared rare, champagne vinaigrette, with vine-ripe tomatoes 24
FRITZIE'S FRIED CHICKEN or Nashville Hot, served with creamy coleslaw (*please allow +15 mins*) 25
FILET MIGNON* 9oz. hand-cut, seasoned and grilled, served with mashed potatoes 44
CAMPFIRE RIB-EYE* topped with Worcestershire-herb butter, with roasted garlic mashed potatoes 38
BABY BACK RIBS slow cooked nightly, fall off the bone tender, French fries & creamy coleslaw 20 / full rack 32
- add kale Caesar salad, Green Goddess, or traditional house salad to any house specialties for \$8 -

FRESH VEGETABLES & GRAINS 6 EA.

- Sautéed Spinach - Warm Golden Beets *candied pecans, goat cheese* - Kale & Quinoa Salad - Crispy Brussels Sprouts
Mexico City Green Rice - Vine-Ripe Tomatoes *champagne vin, goat cheese* - Chilled Asparagus *eggs, capers, croutons*
Chef's Composed Selection *an array of veggies and grain, with toasted ciabatta, no request or substitutions please* 20

Fried menu items are prepared in peanut oil. Not every ingredient is listed on our menu, please let us know if you have any food allergies.

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

ROSÉ & BUBBLES

HOGWASH *Rosé (on-tap)* | California 11/34
CUVEE FRANCOISE *Brut Rosé* | France 30
UMBERTO FIORE *Moscato* | Italy 8/32
GIULIANA *Extra Dry Prosecco* | Veneto, Italy 10/34
SCHRAMSBERG *Mirabelle Brut* | North Coast 48
GLORIA FERRER *Blanc De Blancs* | Carneros 54

CHARDONNAY

WENTE | Livermore Valley 10/34
FRANCISCAN | Napa & Monterey 12/40
CHALK HILL | Sonoma Coast 14/46
HARTFORD COURT | Russian River 52
PATZ & HALL | Sonoma Coast 55
JORDAN | Russian River 62
GRGICH HILLS | Napa Valley 68
ROMBAUER VINEYARDS | Carneros 74

OTHER WHITE WINES

BRUNN *Grüner Veltliner (on-tap)* | Austria 9/32
PIGHIN *Pinot Grigio* | Friuli 28
SASSI *Pinot Grigio (on-tap)* | Venetie 9/32
PACIFIC RIM *Riesling (on-tap)* | Washington 9/32
KLINKER BRICK *Albarino* | Lodi 10/34
OYSTER BAY *Sauvignon Blanc* | New Zealand 10/34
ST. SUPERY *Estate Grown Sauv Blanc* | Napa Valley 38
HONIG *Sauvignon Blanc* | Napa Valley 12/40

ZINFANDEL

KLINKER BRICK *(on-tap)* | Sonoma 10/36
EASTON | Fiddletown 40
VENGE *Scouts Honor* | Napa Valley 66

CABERNET SAUVIGNON

SKYFALL | Columbia Valley 10/34
BECKSTOFFER *The Sum (on-tap)* | California 12/40
JUSTIN | Paso Robles 16/52
GUNDLACH BUNDSCHU | Sonoma Valley 68
GROTH VINEYARD | Oakville 88
STAG'S LEAP WINE CELLARS *Artemis* | Napa 95
SILVER OAK | Alexander Valley 99
CHIMNEY ROCK *Stags Leap District* | Napa 110
CAYMUS | Napa Valley 120

PINOT NOIR

LUCKY STAR | California 9/32
ELOUAN *(on-tap)* | Oregon 10/36
MEIOMI | California 13/38
GOTHIC *Nevermore* | Willamette 46
RAPTOR RIDGE | Willamette 55
BELLE GLOS *Balade* | Santa Maria 60
FLOWERS | Sonoma Coast 74

MORE RED WINES

J. LOHR *Merlot* | Paso Robles 10/34
WHITEHALL LANE *Merlot* | Napa Valley 60
ANTIGAL WINERY *Uno, Malbec* | Mendoza 10/36
RUNQUIST *1448 Blend (on-tap)* | California 12/40
DONATI VINEYARDS *Claret* | Central Coast 11/38
GRAMERCY CELLARS *Syrah* | Walla Walla 44
BV TAPESTRY *American Bordeaux* | Napa Valley 75

Outside Bottle Fee -\$10 per 750 ml bottle
Half Priced Bottles on Sunday's, \$75 and under
(Excludes Holidays)

Visit our friends next door at The Hidden Bin
for a larger selection of fine wines

SIGNATURE MARTINIS & COCKTAILS

ESPRESSO MARTINI
Classic slow-drip cold brew, Chocolate, or Salted Caramel 13
LA PEAR 'TINI
Grey Goose Pear vodka, muddled fresh ginger & lemon 13
1908 AVIATION
Empress Indigo gin, Violette, Luxardo, lemon juice 14
RASPBERRY LEMONADE
Bacardi Limon, raspberry liquor & homemade lemonade 13
EMPLOYEES ONLY
Tres Agaves tequila, agave nectar, fresh squeeze lemon juice 13

OLD FASHION
Diplomatico Reserva rum or Bulleit Rye, Smoked? 14
GRAPEFRUIT REFRESHER
Hendrix gin, St. Germaine, fresh grapefruit and soda 12
BASIL GIMLET
Tito's vodka, agave nectar, muddled basil, mint, fresh lime 12
CUCUMBER SUNRISE
Kettle One vodka, watermelon nectar, cucumber, lime & OJ 12
THE ANTIOXIDANT
Kettle One Grapefruit vodka, tangerine, Aperol, lime & OJ 12

LOCALS ON TAP

FULLSTEAM Paycheck *Czech Pilsner 4.5, Durham* 7
SUGAR CREEK The Big O *Blood Orange IPA 7.0, Charlotte* 8
ROYAL BLISS Cali King *West Coast IPA 6.8, Denver* 8
OMB Copper *German Amber Ale 4.9, Charlotte* 7

BOTTLED BEERS

CHIMAY TRIPLE *Belgian-Style Ale 8.0, Scourmont Abby* 9
WEIHENSTEPHANER *Hefe Weissbier 5.4, Bavaria* 6
STELLA ARTOIS *Premium Lager 5.2, Belgium* 6
PACIFICO *Clara Mexican Pilsner 4.5, Mexico* 5