

## SIDES & SHAREABLES

- Perfect Parfait** \$ 8.50  
House-made Honey granola, blueberry compote, vanilla yogurt, garnished with fresh berries.
- Crispy Potatoes** \$ 6.25  
Smashed potatoes, compound garlic butter, parsley.
- Baby Biscuits & Gravy** \$ 10.00  
House-made sourdough biscuits & rich, creamy gravy.

## SWEETS

- GF Nana Chip Muffin** \$ 6.00  
Ripe bananas, rich chocolate chips, and a hint of honey, baked with our special gluten-free flour mix.
- House-made Cannoli** \$ 9.00  
Traditional cannoli shell with vanilla bean ricotta filling and mini chocolate chips.
- Cinnamon Espresso Roll** \$ 6.25  
Our house-made cinnamon roll made with only the finest ingredients to include rich European butter, topped with a velvety espresso glaze. **(Weekend Only)**

## SIGNATURES

- Chicken & Waffles** \$ 17.00  
Belgium waffles, savory tenders, sweet potato purée, scallions, spicy maple syrup (GF option available).
- French Omelette** \$ 16.00  
French style omelette filled with feta, spinach, bacon and a hint of rosemary. Served with a side of breakfast potatoes.
- Crème Brûlée French Toast** \$ 16.00  
Challah bread soaked with cinnamon crème brûlée, topped with blueberry compote and maple syrup.
- Farmer's Breakfast** \$ 14.00  
2 eggs your way, bacon or sausage patty, toast or crispy potatoes.

## SALADS, SANDWICHES & SOUP

- Breakfast Sandwich** \$ 11.00  
English muffin, maple aioli, thick cut bacon, egg, cheddar, and red onions garnished with local pea shoots. **add breakfast potatoes or a parfait for \$5.50**
- BBQ Ranch Burger** \$ 18.00  
House ground beef, thick cut bacon, honey jalapeños, smoked gouda, butter lettuce, pickled red onions, house made BBQ ranch. Served with fries.
- Table 33 Salad** \$ 13.00  
Tender butter lettuce, local pea shoots, house ranch, crispy garbanzo beans, parmigiana roasted carrots, pickled onions.. **add Chicken \$5.00**
- Tomato Basil Soup** \$ 11.00  
House-made tomato basil soup, garnished with parmigiana and basil oil. Served with a side of house made focaccia.
- Caesar Salad** \$ 12.75  
Romaine tossed with house caesar dressing, parmigiana, and house herbed croutons. **add Chicken \$5.00**
- Pulled Pork Sandwich** \$ 15.00  
Southwest seasoned pulled pork, apple slaw. Served with sea salt kettle chips and a deli style pickle.
- Grilled Cheese** \$ 13.00  
Sourdough bread, duck fat, smoked gouda, white cheddar, feta, zhug, garnished with berries. **add soup for \$5.00**

## DRINKS

- |                         |         |  |          |
|-------------------------|---------|--|----------|
| <b>Coke Products</b>    | \$ 2.75 | <b>Cappuccino</b>                                  | \$ 4.50  |
| <b>Fresh Pressed OJ</b> | \$ 6.50 | <b>Espresso</b>                                    | \$ 3.00  |
| <b>San Pellegrino</b>   | \$ 3.75 | <b>Latte</b>                                       | \$ 5.50  |
| <b>Lemonade</b>         | \$ 5.25 | <b>Bloody Mary</b>                                 | \$ 11.00 |
| <b>Tea</b>              | \$ 3.75 | <b>Mimosa</b>                                      | \$ 10.00 |
| <b>Chai</b>             | \$ 4.25 | <b>Orange, Cranberry, Pomegranate, Apple Cider</b> |          |
| <b>Drip Coffee</b>      | \$ 3.25 |  |          |



These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Cocktails, Beer, & Wine

## Cocktails

### Prosecco Mint Julep

Bulleit Bourbon, Mint, Toso Prosecco, Dash of Bitters, Mint Garnish.

### Sparkling Blackberry Mojito

Muddled Blackberries, Cruzan Rum, Prosecco, Mint and Lime Garnish.

### Vanilla Bean Espresso Martini

OYO Vanilla Bean Vodka, Namesake's Kenya Espresso, Housemade Vanilla Syrup, Half & Half.

### Tequila Sunrise

Tequila, Fresh Squeezed Orange Juice, Splash of Grenadine, Orange Wedge Garnish.

### Hanky Panky

Bombay Gin, Gernet Branca, Sweet Vermouth, Orange Twist Garnish.

### Spicy Irish Maid

Muddled Cucumber and Jalapeños, Jameson, St. Germaine

### Berry Fizz Martini

Pomegranate Juice, Tanqueray Gin, Strawberry Simple Syrup, Egg White Froth, Thyme and Orange Twist Garnish.

## Beer

### Flyer Red

Red Lager, Warped Wing  
Tasting notes: Light. Clean. Slightly malty.  
Hints of coffee.

### Humulus Nimbus

Pale Ale, Seventh Sons  
Tasting notes: Mosaic & simcoe hops lend tart blueberry and fragrant pine to a pleasingly bitter dandelion finish.

### Boat Show

India Pale Ale, Yellow Springs  
Tasting notes: Juicy tropical fruit and citrus notes blaze through this fresh and hoppy American IPA.

### Trotwood

Lager, Warped Wing  
Tasting notes: Trotwood is smooth and crisp, with some sweet grain and mild noble hop character in the aroma and flavor.

## TALK TO US:

Text **"Table"** to **937-303-4788** to speak with our owner. We treasure your feedback and are always looking for ways to improve.

## Red

### Substance Cabernet

Blackberry, currant, pencil lead, cedar. Rich, complex, and just plain delicious. 92 Points – Wine Advocate

### House Red Blend

A bouquet of plums, cherries & jam expressing both spicy and vanilla notes, blending wonderfully with blueberry and violet aromas.

## White

### Gundlach Bundschu Chardonnay

Radiates tropical warmth-piquing your tongue with kumquats and papaya and lingers with light creaminess.

### Dr. Loosen Riesling

This uniquely delicious and invigorating taste is a bright, refreshing, fruit-driven wine, with a juicy mid-palate and a crisp, drying finish.

## Sparkling

### Toso Brut

This sparkling wine is bright and clear with a touch of pale yellow. Over time, this evolves and gains complexity in the bottle. The aroma is complemented by the flavor and has a gentle, soft, fresh taste which makes it enjoyable to drink.