TABLE Thirty 33 Three

GROW • SHARE • EAT

BRUNCH FAVORITES

BRAISED SHORT RIB BENEDICT 28
*Flaky croissant piled high with tender braised short rib and delicately poached eggs, finished with velvety chile-lime hollandaise. A bold, luxurious twist on the traditional Benedict.**

BLACK ANGUS STEAK & EGGS 40
*Seared Black Angus strip steak, aged to our specifications, with local farm-fresh eggs cooked to preference, breakfast potatoes and chile-lime hollandaise. (GF)**

APPLE PECAN CHICKEN & WAFFLES 26
Crispy hand-breaded chicken tenderloin atop a golden Belgian waffle studded with pearl sugar, finished with smoked pecan crumble, apple compote and sweet brown butter glaze.

FARMER'S BREAKFAST 19
*Two eggs any style, choice of protein, breakfast potatoes and choice of toast.**

SANDWICHES

All sandwiches include a small salad, fries, a cup of soup or breakfast potatoes.

PATTY MELT 19
*Toasted brioche, single smashed brisket patty, caramelized onion, poblano pepper Jack and sriracha aioli.**

CHICKEN SHAWARMA 18
Warm pita, tzatziki, grilled chicken thigh, pickled red onion, olives, lettuce, pickled carrot, cucumber and feta.

THE RACHEL 18
Toasted rye piled with shaved turkey, tangy slaw and melted Gruyere.

BREAKFAST SANDWICH 17
*Signature brioche, organic breakfast sausage, scrambled egg, pepper Jack and sage-pesto mayo.**

GOURMET GRILLED CHEESE 16
Griddled sourdough, Boursin, Muenster, smoked Gouda, Gruyere and fig jam. (Vegetarian)

CRISPY CHICKEN BISCUIT 19
Fried chicken tenderloin tossed in hot honey chile crisp with lemon-dressed arugula and berry vinaigrette on a buttermilk biscuit.

SMASHED AVOCADO TOAST 16
Thick-cut sourdough, creamy avocado, crushed chile and house-made seed-and-nut dukkah. Add bacon 3 and/or eggs any style 3. (Vegan)

GREENS AND SOUPS

CRISPY CHICKEN SALAD 22
Crunchy romaine, cornflake-crusted chicken tenders, smoky bacon lardons, gorgonzola, crisp apples, sweet grapes and dill-pickle ranch.

FARM GREENS 16
Local greens, candied tree nuts, seasonal fruit, goat cheese and champagne vinaigrette.

CAESAR WEDGE 16
Romaine wedge, black garlic Caesar dressing, Parmesan crisp and crouton. Add grilled chicken or salmon.

POTATO LEEK SOUP 12
Velvety Yukon gold potato and caramelized leek soup, finished with chive oil, smoky bacon lardons and crispy shallot. (GF)

FRENCH ONION SOUP 13
Slow-cooked mahogany onions, rich beef broth, fresh thyme and dry sherry, topped with herb-brushed focaccia croutons and bubbling Gruyere.

PASTRIES AND SWEETS

CINNAMON ROLL 7
Fluffy sweet dough, gooey cinnamon filling, espresso icing and brown butter crumble. (Vegetarian)

TABLE 33 PASTRY FLIGHT 9
Chef's choice of three assorted pastries, baked fresh daily.

WEEKEND BRUNCH ONLY

BANANA BISCOFF FRENCH TOAST 24
Thick-cut brioche griddled golden, layered with caramelized bananas, warm hazelnut spread, crunchy speculoos cookie crumble and Chantilly cream. (Vegetarian)

SMOKED TURKEY SAUSAGE GRAVY & BISCUIT 19
*Ground turkey seasoned with smoked paprika, oregano and onion, simmered into a rich cream gravy. Served over warm buttermilk biscuits with an over-easy egg and chives.**

BREAKFAST PIZZA 24
*Tavern-style crust, garlic white sauce, bacon, charred poblano, mozzarella, soft-scrambled farm eggs, sausage gravy and chives. (GF)**

CRAB BENEDICT 42
*House-made lump and claw crab cakes, pan-seared and topped with delicately poached eggs and chile-lime hollandaise.**

PIZZA

HOT HONEY PEPPERONI 20
Crispy pepperoni and sweet peppadew peppers on our brick-oven crust, finished with house-made hot honey. (GF Available)

FOUR CHEESE 18
Mozzarella, provolone, Gruyere and pecorino Romano on our brick-oven crust, finished with micro basil. (GF Available, Vegetarian)

KIDS TABLE

ORVILLE BURGER 12
BUTTERED PAPPARDELLE NOODLES 9
WILBUR CHICKEN 12
GRILLED CHEESE 6

SIDES

FRESH FRUIT PARFAIT 12
FRENCH FRIES 8
FARM EGGS ANY STYLE 9
PORK SAUSAGE PATTY 8
APPLEWOOD SMOKED BACON 8
CHICKEN SAUSAGE LINKS 8
BREAKFAST POTATOES 8

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
OUR EGGS ARE NOT PASTEURIZED.

SEASONAL COCKTAILS

INTO THE TREES, YOU & ME
Toasted jasmine rice-infused Japanese whisky · Amontillado · White miso honey · Toasted sesame. *Savory and silky, with toasted grain, miso richness and woodsy aromatics.* **$17**

THE CURRANT RUNS DEEP
Wild Turkey Rare Breed Bourbon · Black currant · Carpano Antica · Assam black tea · Maple · Black walnut · Red verjus. *Dark fruit, tea, walnut and maple brighten warming bourbon.* **$17**

SWINE & SMOKE
Bacon-washed Buffalo Trace Bourbon · Maple · Angostura · Smoked chili. *Smoky, savory bourbon with dark maple, warm spice and lingering heat.* **$17**

VANILLA CLOUD
Vanilla vodka · St-Germain · Pear · Lemon · Egg white. *Silky vanilla, pear and elderflower lifted by bright citrus.* **$17**

CIDER, SLOWLY
White Cognac · Spiced apple cider · Orange · Black tea · Honey · Ginger · Cardamom · Vanilla · Black walnut. *Served hot or cold, with warm apple, tea, honey and spice.* Cognac **$17** · Alcohol-free **$14**

FIRESIDE EMBER
Rye Bourbon · Sweet vermouth · Allspice dram · Habanero · Chocolate bitters. *Baking spice, bittersweet chocolate and a slow ember of chile heat.* **$17**

LET'S FIGURE IT OUT
Fig & chamomile-infused gin · Chai · Vanilla · Orange · Lemon · Black walnut · Brut Prosecco. *Bright fig, chamomile and chai, finished with Prosecco and flamed cinnamon.* **$17**

WINE BY THE GLASS

G = Glass B = Bottle

BUBBLES

JEIO BY BISOL PROSECCO DOC
VENETO, ITALY
Delightful bouquet, light honey and pear, refreshing. **$11G $44B**

MEDICI CONCERTO LAMBRUSCO DOC
REGGIANO, ITALY
Intense ruby red color with fresh fruits, effervescent and dry.
$11G $44B

WHITE

OBERON CHARDONNAY
LOS CARNEROS, NAPA, CA
Caramelized pear, fresh Fuji and Golden Delicious apple, minerality with torched crème brûlée. **$14G $56B**

TITUS SAUVIGNON BLANC
NAPA, CA
Citrus, Asian pear, plumeria blooms and a touch of tropical pineapple.
$14G $56B

LOCATELLI FRIULANO
FRIULI ISONZO, ITALY
Dry and medium-bodied, wildflowers, honey and saline. **$11G $44B**

CHÂTEAU MARJOSSE BLANC
BORDEAUX, FRANCE
Succulent, crisp and clean, with medium body and bright acidity, flinty notes and lemon. **$14G $56B**

MAXIMIN GRÜNHAUS RIESLING
RUWER-MOSEL, GERMANY
Balanced and refreshing, crisp acidity, and aromas of apple and pear.
$11G $44B

VANIDADE ALBARIÑO
RÍAS BAIXAS, SPAIN
Fresh citrus, stone fruit, crisp green apple and a silky texture.
$11G $44B

RED

CASSAGNE COMBARELS ROUGE
LANGUEDOC, FRANCE
Deep ruby, floral notes, juicy fruit, round with tannins. **$11G $44B**

TEMPO D'ANGELUS
BORDEAUX, FRANCE
Chocolate and cedar notes, savory red with blackcurrant, medium body.
$14G $56B

CLINE SEVEN RANCHLANDS PINOT NOIR
SONOMA, CA
Ripe red fruit, untamed, depth and richness on the palate, refreshing.
$14G $56B

ALTA VISTA ESTATE CABERNET
Intense red with purple hues. Fresh berries and cherry aromas, with a hint of violet. Delicate notes of baking spice and a hint of cocoa on the finish. **$14G $56B**

KLINKERBRICK BRICKMASON RED
LODI, CA
Aromas of baked cherry pie, blackberry jam, smooth. **$11G $44B**

BORRIGIANO BY IL BORRO RED BLEND
TUSCANY, ITALY
Vibrant aromas of fresh red fruits reminiscent of cherries and hints of white pepper. **$11G $56B**

ROSÉ

MAISON SAINT AIX ROSÉ
A hypnotizing salmon pink color with notes of strawberry, watermelon, peach, and subtle floral hints. Discover minerality in its long and precise finish. **$11G $44B**

TRINQUEVEDEL ROSÉ
TAVEL, RHÔNE, FRANCE
A full-bodied rosé bursting with ripe strawberry, wild raspberry and white pepper. **$14G $56B**