

## SIDES & SHAREABLES

### Buttered Biscuits & Jam \$ 8.75

8 Warm, buttery mini biscuits made from scratch. Served with rich, creamy butter and a selection of sweet jams.

### Baby Biscuits & Gravy \$ 12.25

5 Scratch-made, flaky mini biscuits & rich, creamy gravy featuring local sausage. Southern hospitality on your plate.

### French Fries \$ 5.75

Crisp on the outside, fluffy on the inside, our golden French fries are a timeless classic.

### Side Salad \$ 8.00

A smaller version of one of our two featured salads. You can choose from either the César de Luxe or Table Salad.

**OPEN HOURS - 9am - 3pm**

### Bacon or "Billionaire Bacon" \$ 6.00

Thick-cut, candied bacon, slow-cooked with a blend of brown sugar and spices. Or, keep it simple with our classic thick-cut bacon.

### Eggs á la carte \$ 7.00

2 Fresh, local eggs, cooked your way!

### Crispy Breakfast Potatoes \$ 6.25

Delight in the heartiness of Idaho's finest potatoes, cut into bite-sized pieces and fried to crispy perfection.

### Keener "Patty" Sausage \$ 6.50

Savor the rich flavor of locally-sourced beef in our handcrafted sausage patty, seasoned to perfection.

## SIGNATURES

SO GOOD!!!

### Chicken & Waffles \$ 17.50

Belgium Waffles, 3 Chicken Tenders, Chives, Spicy Syrup.

### Croissant au Curry (Sandwich) \$ 16.25

A fusion of tender, curried chicken salad served on a fresh, buttery croissant. Served with sweet potato chips.

### Farm Fresh Omelette \$ 16.00

Egg Omelet, Veggie Cream Cheese, Romano Cheese, Breadcrumbs, and Honey Drizzle. Served with a side of home fries tossed in garlic herb butter.

### Farm-to-Table "BigMac" \$ 18.00

A reimagined Big Mac utilizing locally sourced Keener beef. This is a celebration of regional produce and ingredient-driven cooking. Served with a side of fries.

### Brioche Jardin \$ 16.50

2 Pieces of Challah, Lemon Ricotta Spread, Blueberry Compote, and Seasonal Berries, Topped w/ Whipped Cream.

### GF Banana Fosters Waffle \$ 15.00

House-made GF Waffle topped w/ caramelized bananas, finished with a house-made Ohio maple-bourbon syrup.

## SALADS & SANDWICHES

### Breakfast Sandwich \$ 14.50

Challah Bun, Maple Sausage, Cheddar Cheese, Jalapeno Jam. Served with home fries tossed in garlic herb butter.

### Table Salad \$ 12.75

Butter Lettuce, Smoked Pears, Green Breadcrumbs, Shaved Romano, Tomatoes, Cauliflower, Green Goddess Dressing.  
add Chicken \$5.00 add Steak \$7.00

### César de Luxe \$ 12.75

This classic is tossed with crunchy homemade croutons, shaved Parmesan, and our creamy Caesar dressing.  
add Chicken \$5.00

### "The Moist Maker" \$ 17.75

Tender roast chicken breast, savory stuffing, and a gravy-soaked bread layer. Topped with cranberry sauce and crisp lettuce. Served with sweet potato chips.

## SWEETS

### GF Nana Chip Muffin \$ 6.75

A delightful treat blending ripe bananas, rich chocolate chips, and a hint of honey, baked with our special gluten-free flour mix. A sweet, guilt-free indulgence!

### Cinnamon Espresso Roll \$ 8.00

Our house-made cinnamon roll made with only the finest ingredients to include rich European butter, topped with a velvety espresso glaze.

### Lavender Chocolate Chip Cookie \$ 7.25

Each bite melds the richness of chocolate with floral notes, creating a sophisticated and unforgettable flavor profile.

## DRINKS

### Coke Products \$ 2.75 Drip Coffee \$3.25

### Fresh Pressed OJ \$ 6.50 Cappuccino \$4.50

### San Pellegrino \$ 3.75 Espresso \$3.00

### Lemonade \$ 5.25 Latte \$5.50

### Tea \$ 3.75 Mimosa \$10.00

### Chai \$ 4.25 Bloody Mary \$11.00

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

### Just Burnin' Thyme

Bulleit Rye, Sweet Vermouth, Allspice Dram, Habanero Bitters, Chocolate Bitters. Served "up" with Charred Thyme.

### Winter Mojito

Fresh Muddled Mint, Fresh Squeezed Lime Juice, Sugar, Coconut Cream, and White Rum. Garnished with Pomegranate and Mint.

### Coquito

Puerto Rican "Egg Nog" with Coconut Milk, Coconut Cream, Spiced Rum, Bourbon, Cinnamon, Nutmeg, and Vanilla.

### Beside Herself

House-Made Spiced Syrup with Flavors of Cinnamon, Clove and Anise, Apple Cider, with OYO Vodka.

### Chocolate Candy Cane

House-Infused Peppermint Vodka, Chocolate Liqueur, Absinthe, and Raspberry Jam. Served "up" with a Candy Cane Rim.

### A Smashing Success

An Orange Wheel Muddled with Maple Syrup, Fresh Squeezed Orange and Lemon Juice, Bitters, and Bulliet Bourbon.

### Time To Sparkle

Sparkling Wine, Cognac, St. Germaine Elderflower Liqueur, Bitters, and Fresh Thyme.

## 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 21-

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

**House Red Blend 21** - A bouquet of plums, cherries & jam expressing both spicy and vanilla notes, blending wonderfully with blueberry and violet aromas.

## White

### Gundlach Bundschu

**Chardonnay 21** - Radiates tropical warmth-piquing your tongue with kumquats and papaya and lingers with light creaminess.

**Dr. Loosen Riesling 21** - 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.

TABLE  
Thirty 33 Three  
GROW • SHARE • EAT