

# DESSERT

key lime mousse

peanut butter mousse

chocolate peanut butter pie

turtle cheesecake

flourless chocolate cake

tiramisu

caramel cream puff

the table  
bistro & events

# BARISTA

tea forte

french roast coffee

double espresso

cafe latte

espresso | steamed milk

mocha latte

espresso | steamed milk foam | chocolate ganache

cappuccino

espresso | foam | cinnamon

caramel macchiato

espresso | steamed milk foam | vanilla | caramel

chia tea

black tea | steamed milk

spiced simple syrup

birthday cake cappuccino

espresso | steamed milk  
vanilla buttercream syrup sprinkles

almond joy latte

espresso | dark chocolate ganache | coconut  
steamed milk

english toffee latte

espresso | english toffee syrup | steamed milk

# DINNER

Served Friday & Saturday 5pm-8:30pm

73 CLINTON STREET, MONTGOMERY, NEW YORK

845.769-5625

# AMUSE

## duck wings | 14

crispy duck drumettes | peach chili reduction

## tuna carpaccio | 14

lightly seared ahi tuna | pineapple mango relish

## RASPBERRY RED HOT CALAMARI | 13

raspberry red hot sauce | honey crisp apple slaw

## CRAB cakes | 14

caper aioli

## STRAWBERRY BURRATA | 13

jumbo burrata cheese | balsamic glazed strawberries | arugula | pistachios

## steak empanada | 14

cheesy steak and cilantro filled pastry

## truffle poutine | 12

house cut fries | asiago cheese | truffle aioli

## ARTICHOKE RANGOON | 13

spinach, artichoke and asiago cheese filled wonton  
peruvian pepper relish

# SECONDI

## Beet Bisque | 8

pureed beets | toasted elephant garlic  
a touch of cream

## THE TABLE SALAD | 8

romaine | sliced apples | pickled onions | walnuts  
gorgonzola cheese

## caesar wedge | 8

romaine | shaved asiago | roasted garlic vinaigrette

## Beet SALAD | 8

romaine | beets | sunflower seeds | goat cheese  
balsamic vinaigrette

## RASPBERRY sprout SALAD | 9

kale | rainbow brussel sprouts | napa cabbage  
raspberry vinaigrette | feta cheese | pumpkin seeds

# MAIN

## KOREAN OSSO BUCCO | 30

Korean barbecue glaze | slow roasted pork shank  
jasmine rice

## BARBECUE CHICKEN & WAFFLES | 27

butter milk fried chicken thighs | pearl sugar waffle  
monkey shoulder scotch barbecue sauce | pork  
chicharrones

## BACON SHORT RIBS | 30

braised sliced beef short ribs | onion bacon  
jam | garlic mashed potatoes

## LINGONBERRY LAMB | 32

grilled new zealand lamb chops | garlic mashed  
potatoes | lingonberry puree

## TRUFFLE SIRLOIN STEAK | 32

oak barrel marinated sirloin | black pepper  
balsamic caramel | baby spinach | crispy gnocchi

## PASSION DUCK | 29

long island duck breast | garlic mashed potatoes  
champagne passion fruit coulis

## RASPBERRY HOISIN SALMON | 29

roasted salmon on a cedar plank | raspberry  
hoisin glaze | jasmine rice

## MUSTARD ONION RIBEYE | 36

grilled 16oz hereford bone in rib eye steak  
garlic mashed potato | caramelized onion  
marmalade

## BLODDY MARY SHRIMP RAVIOLI | 28

roasted garlic and shrimp filled black pepper  
ravioli | creamy bloody mary sauce | brussel  
sprout petals | andouille sausage | shaved asiago

The Table is not a gluten-free environment.  
Products containing gluten are prepared in our kitchen.  
Please inform your server of your gluten sensitivities. Please  
be aware that during normal kitchen operations involving  
shared cooking and preparation areas, including common  
fryer oil, the possibility exists for food items to come in contact  
with other food products. Due to these circumstances,  
we are unable to guarantee that any menu  
item can be completely free of allergens.

**20% SERVICE ADDED TO PARTIES OF 6 OR MORE**