

the table

bistro & events

73 CLINTON STREET, MONTGOMERY, NY | 845.769.5625

APPETIZERS

\$12

DUCK WINGS

crispy duck drumettes | maple chili glaze

TUNA CARPACCIO

lightly seared ahi tuna | pineapple mango relish | sriracha

CRAB CAKES

caper aioli

STEAK EMPANADA

cheesy steak and cilantro filled pastry | tomato salsa
garlic aioli

ARTICHOKE RANGOONS

spinach, artichoke and asiago filled wonton
peruvian peppers | balsamic glaze

CRAFT FRIES

\$8

TRUFFLE

house cut fries | asiago cheese | truffle aioli

CAESAR

house cut fries | asiago cheese | romaine | caesar drizzle

CAJUN

house cut fries | salsa | cajun seasoning | asiago cheese
garlic aioli

HAWAIIAN

house cut fries | asiago cheese | korean glaze
pineapple mango salsa

BUFFALO

house cut fries | apple | crumbled gorgonzola | red hot sauce

TUSCAN

house cut fries | roasted red peppers | asiago cheese
balsamic glaze

ENTREE SALADS

\$17

CASHEW SHRIMP

artisan romaine | red hook fried shrimp | cucumbers
cherry tomatoes | cashews | pineapple mango salads
coconut aioli | sweet chili drizzle

GRILLED CHICKEN CAESAR

artisan romaine | grilled chicken | asiago cheese | caesar
vinaigrette

CHICKEN BLT

greens | gorgonzola | bacon | avocado | tomatoes
grilled chicken | balsamic vinaigrette

MELANZANA

mixed greens | fried eggplant | cucumbers | shaved asiago
roasted red peppers | balsamic vinaigrette

SUMMER PEACH

mixed greens | grilled chicken breast | cucumbers
feta cheese | grilled peaches | balsamic vinaigrette

ENTREES

BALSAMIC RIB EYE | 32

16oz grilled Angus rib eye steak | garlic mashed potatoes
grape tomato salsa | balsamic glaze

TRUFFLE GNOCCHI | 28

crispy battered tender chuck steak | crispy gnocchi
baby spinach | truffle brown butter | asiago cheese

CHERRY DUCK | 28

crispy long island duck breast | Adirondack cherry peach jam
garlic mashed potatoes

RASPBERRY REDHOT TUNA | 28

rare ahi tuna | apples | grilled artisan romaine
lemon basil vinaigrette | raspberry sriracha drizzle

BLOOD ORANGE SALMON | 28

pan seared salmon filet | garlic mashed potatoes
blood orange puree

ST LOUIS RIBS | 28

grilled half rack of St Louis pork ribs | house cut fries
house made root beer barbecue sauce

BLT CHICKEN NAPOLEON | 25

crispy fried chicken | bacon jam | avocado
tomato salsa | fresh mozzarella | garlic mashed potatoes

FISH FRY | 25

beer battered haddock, soft shell crab and shrimp
house cut fries | caper aioli

WRAPS

served with a field green salad tossed with balsamic dressing

\$14

sub house cut fries or sweet potato fries \$2

sub a gluten free wrap \$2

DIAMOND CHICKEN

grilled chicken | tomato | greens | avocado | mayo
cheddar cheese | cucumber | apple wood bacon

BUFFALO SHRIMP

tempura shrimp | crumbled blue cheese | greens
tomatoes | brown sugar buffalo sauce | mayo

KOREAN STEAK

house cooked steak | korean barbecue | mixed greens
tomato | pineapple mango salasa | mayonaise

EGGPLANT

our eggplant fries | roasted red peppers | asiago cheese
chimichurri aioli | mixed greens | balsamic glaze

PORTOBELLO BLUE

fried portobello mushrooms | mixed greens
tomatoes | blue cheese crumbles | garlic aioli

OUR SIGNATURE BURGERS

served with house cut fries, lettuce and tomato

\$15

sub house cut fries or sweet potato fries \$2

sub a gluten free roll \$2

THE TABLE

caramelized onions | bacon | cheddar cheese | bacon aioli

BLISS

bacon | cheddar cheese | root beer barbecue

GREEN GODDESS

fried green tomatoes | sliced avocado | garlic aioli

BOSS

crab cake | pickled red onions | caper aioli

NATIONAL

cheddar cheese | sliced pickles

ATHENS

sliced cucumbers | crumbled feta | chimichurri aioli

BORING BURGER

a plain old burger on a roll

APPLE ZEMO

brie cheese | apple butter | bacon

AVOCADO BLUE

crumbled gorgonzola | sliced avocado | balsamic glaze

TRUFFLE

fresh mozzarella | balsamic glaze | truffle aioli

SUMMER PEACH

cheddar cheese | grilled peaches | bacon | barbecue

MATJEOM

pineapple salsa | pickled red onions | korean barbecue

TRIPLE CROWN

cheddar | american | fresh mozzarella

HEART BREAKER

bacon jam | bacon | bacon aioli | american cheese

ENJOY MORE TOPPINGS

raw onions | avocado | roasted red peppers
sliced pickles | bacon | caramelized onions
pickled onions | tomato salsa

\$1.25 each

ENJOY MORE SAUCE

bacon aioli | truffle aioli | garlic aioli | chimichurri aioli
caper aioli | barbecue sauce | balsamic glaze | coconut aioli
caesar vinaigrette | balsamic vinaigrette | apple butter

\$0.75 each

TACOS

served with a field green salad tossed with balsamic dressing

\$14

sub house cut fries or sweet potato fries \$2

FRIDAY NIGHT

panko fried sliced chicken | crumbled blue cheese | greens
sliced apples | brown sugar buffalo sauce | garlic aioli

WEST COAST TUNA

sliced rare tuna | pineapple mango salsa
greens | cucumber slaw | chimichurri aioli

AVOCADO SHRIMP

red hook beer fried shrimp | tomato salsa
greens | sliced avocado | garlic aioli

COCONUT CHICKEN

panko fried sliced chicken | pickled onions | greens
pineapple mango salsa | coconut aioli

FOR THE KIDS

available for kids 10 and under
served with house cut fries

\$10

I DON'T KNOW

Grilled Chicken Sandwich - lettuce | tomato | mayo

I DON'T CARE

Cheese Panini - brioche roll | american cheese

I'M NOT HUNGRY

Chicken Tenders | apple butter

I DON'T WANT THAT

Cheese Burger

THAT'S GROSS

Spiral Fried Hot Dog Lollipop

DRINKS

SOFT DRINKS your choice

coke | diet coke | sprite | ginger ale | root beer | lemonade
house brewed unsweetened iced tea

CRAFT SODA your choice

raspberry | strawberry | peach | mango | vanilla | coconut
SF raspberry | SF strawberry | SF peach | SF mango

CRAFT TEAS your choice

raspberry | strawberry | peach | mango | vanilla | coconut
SF raspberry | SF strawberry | SF peach | SF mango

CRAFT SELTZER your choice

raspberry | strawberry | peach | mango | pineapple | blueberry
passion fruit | blackberry | watermelon | grapefruit | cucumber
chocolate | vanilla | coconut | caramel | mint

TEA FORTE

BLACK - english breakfast | decaf English breakfast
orchid vanilla | orange pekoe | formosa oolong

GREEN - mango peach | sencha | chin gunpowder
lemon sorbetti

HERBAL - raspberry nectar | blueberry merlot | citrus mint

COFFEE | ESPRESSO | CAPPUCCINO | LATTE

ADD A FLAVOR SHOT

peppermint | cupcake | hazelnut | caramel | marshmallow
french vanilla | english toffee | cheesecake | almond

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

CURRENT COVID HOURS

Tuesday-Thursday 11-3

Friday & Saturday 11am - 8pm