

# the table

## bistro & events

73 CLINTON STREET, MONTGOMERY, NY | 845.769.5625

### APPETIZERS

#### TABLE SALAD | 9

mixed greens | cucumbers | tomatoes | asiago cheese  
balsamic vinaigrette

#### CAESAR SALAD | 9

romaine lettuce | caesar vinaigrette | asiago cheese

#### DUCK WINGS | 12

crispy duck drumettes | korean glaze

#### TUNA CARPACCIO | 12

lightly seared ahi tuna | pineapple mango relish | sriracha

#### CRAB CAKES | 12

caper aioli

#### STEAK EMPANADA | 12

cheesy steak and cilantro filled pastry | tomato salsa  
garlic aioli

#### ARTICHOKE RANGOONS | 12

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

#### RASPBERRY RED HOT CALAMARI | 12

crispy calamari | red hot | raspberry puree  
blue cheese crumbles

### 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

### ENTREES

#### SURF & TURF | 34

grilled New Zealand grass fed filet | garlic mashed potatoes  
bourbon demi | crab cake

#### TRUFFLE RIB EYE STEAK | 29

grilled New Zealand grass fed rib eye steak | truffle parmesan  
onion rings | balsamic caramel glaze

#### CHERRY DUCK | 28

crispy long island duck breast | cherry coulis  
garlic mashed potatoes

#### BLACKBERRY LAMB | 30

Grilled baby lamb chops | blackberry puree  
garlic mashed potatoes

#### HONEY GINGER SALMON | 28

pan seared salmon filet | mashed potatoes | honey ginger glaze

#### CAJUN TUNA | 28

cajun grilled tuna | garlic mashed potatoes  
garlic aioli | tomato salsa

#### CHICKEN BURRATA | 26

crispy fried chicken | burrata cheese | tomato salsa  
garlic mashed potatoes | balsamic glaze

#### BACON ONION SHORT RIBS | 30

sliced short ribs | bacon onion jam | roasted sweet potatoes

#### TOMATO BLUE VEAL CHOP | 32

Grilled veal chop | blistered tomatoes and onion jam  
garlic mashed potatoes

#### OAK BARREL SIRLOIN STEAK | 29

oak barrel marinated sirloin steak | brown butter  
crispy gnocchi | shaved asiago cheese | baby spinach

### 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

#### 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

## OUR SIGNATURE BURGERS

served with house cut fries, lettuce and tomato

\$15

sub 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

### 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

### 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 | cherry blossom

HERBAL - peach blossom | blueberry merlot | citrus mint

### COFFEE | ESPRESSO | CAPPUCINO | 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

Wednesday-Thursday 11-3

Friday & Saturday 11am - 8pm

Sunday 10am - 2pm