

LUNCH

MENU

“The distinctive flavor of wood-fired cooking – that’s what sets Table 24 apart. When we add a menu of quality meat, fish and locally-sourced vegetables, plus upscale comfort food, it’s a simple recipe for excellence, and a one-of-a-kind Vermont dining experience.”

–Stephen Sawyer, Chef/Owner



GREAT FOOD | LOCAL FLAVOR

SOUPS

CUP5	BOWL6
MONDAY:	CHICKEN TORTILLA
TUESDAY:	WILD MUSHROOM
WEDNESDAY:	CHEDDAR & BROCCOLI
THURSDAY:	CHICKEN & ORZO
FRIDAY:	SHRIMP & CORN CHOWDER
SATURDAY:	CHEF’S CHOICE
SUNDAY:	CHEF’S CHOICE

STARTERS

SKILLET CORNBREAD – ROASTED CHILIES, CHEDDAR CHEESE, VERMONT MAPLE BUTTER.....	9
JERK CHICKEN FONDUE – SPICY JERK MARINATED CHICKEN, APPLES, SOURDOUGH CROUTONS, SMOKED GOUDA SAUCE.....	10
DUCK FRITTERS – DUCK CONFIT, RISOTTO, GOAT CHEESE.....	10
PEI MUSSELS – SHALLOTS, TOMATO, FENNEL, WHITE WINE, BUTTER AND HERBS.....	9
BEER CHEESE SPREAD – CHEDDAR CHEESE, VERMONT BEER, JALAPEÑOS WITH TORTILLA CHIPS.....	8
PRIME RIB EGG ROLLS – SHAVED PRIME RIB, ONIONS, PEPPERS, CHEESE.....	9
CHICKEN WINGS –	
GENERAL TSO’S, SESAME, CHOPPED ALMONDS, SCALLIONS, CHILE GARLIC SAUCE.....	9
BUFFALO STYLE.....	9
BARBECUE PORK NACHOS – SPICY CHEESE SAUCE, BEAN RELISH, TOMATOES, CHEDDAR, JACK CHEESE, SOUR CREAM, SCALLIONS	
SINGLE SIZE.....	7
TABLE SIZE.....	10
PARISIAN GNOCCHI –	
PEAS, CARROTS, CARROT-GINGER FOAM.....	9
BLUE CHEESE CHIPS –	
CHIPS, BLUE CHEESE BÉCHAMEL, TABASCO LIGHTLY BROWNED.....	7
BUFFALO SHRIMP – BLUE CHEESE DRESSING, CARROTS, CELERY.....	10

THIS & THAT

WOOD FIRED ASPARAGUS • MKT	FRENCH FRIES • 4
COWBOY BEANS • 5	SWEET POTATO FRIES • 4
COLE SLAW • 4	DUCK FAT ROASTED FINGERLINGS • 6
FARRO SALAD • 4	

SALADS

ADD OUR HAND-PULLED ROTISSERIE CHICKEN TO ANY SALAD • 5	
GRILLED OR BLACKENED SALMON • 10 STEAK OR SHRIMP • 6	
NICE LITTLE HOUSE	
MIXED GREENS, CROUTONS, CUCUMBERS, TOMATOES, CHOICE OF	
RANCH, BLUE CHEESE, BALSAMIC OR CITRUS VINAIGRETTE	6
CAESAR – ROMAINE HEARTS, CROUTONS, PARMESAN.....	6
ARUGULA & SPINACH – BABY ARUGULA, SPINACH, CHAMPAGNE VINAIGRETTE, CANDIED WALNUTS, GRANNY SMITH APPLES, GOAT CHEESE.....	6
WEDGE – ICEBERG, BLUE CHEESE DRESSING, TOMATOES, SCALLIONS, CHOPPED BACON, BLUE CHEESE CRUMBLES.....	6
QUICHE WITH SIDE SALAD – TODAY’S SELECTION, SERVED WITH SMALL HOUSE OR CAESAR.....	9
SOUP & SALAD COMBO – CHOOSE ANY SALAD ABOVE WITH A CUP OF SOUP.....	9
ASIAN NOODLE – EGG NOODLES, SESAME-GINGER DRESSING, SCALLIONS, CILANTRO, RED PEPPER, GREEN BEANS, CASHEWS, SESAME SEEDS.....	8
WALES STREET – MIXED GREENS, HAND-PULLED CHICKEN, AVOCADO, CHOPPED ALMONDS, GOAT CHEESE, FRESH CORN, TOMATO, CORNBREAD CROUTONS, DRIED CRANBERRIES, ROASTED PEPPERS, CITRUS VINAIGRETTE.....	16
GRILLED STEAK – MIXED GREENS, BEAN & CORN RELISH, TOMATO, AVOCADO, CHEDDAR & JACK CHEESE, TORTILLA, SMOKED TOMATO RANCH DRESSING, FINISHED WITH CHIMICHURRI.....	17
SALMON NICOISE – MIXED GREENS, HARD BOILED EGG, TOMATO, GREEN BEANS, CUCUMBERS, ROASTED POTATOES, NICOISE OLIVES BALSAMIC DRESSING.....	15

ENTRÉES

MUSHROOM RISOTTO – WOOD FIRED MUSHROOMS, TOMATOES, HERBS.....	16
MACARONI & CHEESE – FIVE CHEESE MACARONI, FRESH TOMATOES, BACON, CHIVES.....	16
VEGGIE MACARONI & CHEESE – FIVE CHEESE MACARONI, FRESH TOMATOES, SPINACH, CHIVES.....	15
LOBSTER MACARONI & CHEESE – FIVE CHEESE MACARONI, SWEET LOBSTER, CHIVES.....	20

PANINIS

SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, COWBOY BEANS, OR COLESLAW

TUNA — LINE CAUGHT TUNA, SPROUTS, RED ONION, SWISS, 9-GRAIN BREAD	11
VEGETABLE — WOOD-FIRED PORTOBELLO MUSHROOMS & PEPPERS, SPROUTS, RED ONION, TOMATOES, HAVARTI CHEESE, HOMEMADE PESTO MAYO, FOCACCIA	11
CUBAN — ROASTED PORK LOIN, HAM, HOMEMADE PICKLES, CARMELIZED ONIONS, SWISS CHEESE, YELLOW MUSTARD	12

SANDWICHES

SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, COWBOY BEANS, OR COLESLAW

ROTISSERIE CHICKEN — MONTEREY JACK, ARUGULA, SMOKED TOMATO MAYO, EGG BUN	11
PULLED PORK — HOUSE-SMOKED PORK, TABLE 24 BARBECUE SAUCE, COLESLAW, PICKLE	10
CHICKEN SALAD — ROTISSERIE CHICKEN, APPLES, WALNUTS, GRAPES, ARUGULA, MAYO, CROISSANT	11
FRIED EGG — THREE LOCAL EGGS, BASIL MAYO, BACON, LETTUCE, TOMATO, ONION, CHEDDAR, MARBLED RYE BREAD	10
ULTIMATE BALT — TRI-PEPPER BACON, AVOCADO, LETTUCE, TOMATO, BASIL MAYO, 9-GRAIN BREAD	12
HOT PASTRAMI — SPICY MUSTARD, HOMEMADE PICKLES, CARMELIZED ONIONS, SWISS, MARBLE RYE BREAD	12
SALMON — BLACKENED OR GRILLED, RÉMOULADE SAUCE, EGG BUN	MARKET

SIGNATURE BURGERS

SERVED WITH YOUR CHOICE OF FRENCH FRIES,
SWEET POTATO FRIES OR COLESLAW

CHEESEBURGER — BLACK ANGUS, TILLAMOOK CHEDDAR, EGG BUN	11
BACON • 2 WOOD-FIRED ONIONS • 1 AVOCADO • 2 WOOD-FIRED MUSHROOMS • 2 ROASTED PEPPERS • 1 JALAPENOS • 1 FRIED EGG • 1 BEER CHEESE • 2	
BLACK RIVER BURGER — BALSAMIC-TOMATO JAM, CARMELIZED ONIONS, SMOKED GOUDA	12
NOTCH BURGER — BACON, BARBECUE SAUCE, TILLAMOOK CHEDDAR	13
LONG TRAIL BURGER — WOOD-FIRED MUSHROOMS, BLUE CHEESE	13
“PATTY MELT” — CARMELIZED ONIONS, BELL PEPPERS, SWISS, CHEF’S DRESSING, RYE BREAD	12
BOMO — BACON JAM, GOAT CHEESE	12
CAJUN — BLACKENING SPICE, MONTEREY JACK CHEESE	12
VEGETABLE-WALNUT BURGER — MONTEREY JACK, TABASCO MAYO	10

AT TABLE 24 WE PROUDLY PREPARE FRESH HOMEMADE FOOD FROM LOCAL FOOD SOURCES WHEN POSSIBLE.

CHILDREN’S MENU (UNDER 12) AVAILABLE,
PLEASE ASK YOUR SERVER.
CONSUMING RAW OR UNDER COOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOOD BORNE ILLNESS.

- 18% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE.
- PLEASE NO CELL PHONES IN THE DINING ROOM.
- PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.
- WE SINCERELY APPRECIATE YOUR BUSINESS.



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DINNER

MENU

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THURSDAY:		CHICKEN & ORZO	
FRIDAY:		SHRIMP & CORN CHOWDER	
SATURDAY:		CHEF’S CHOICE	
SUNDAY:		CHEF’S CHOICE	

STARTERS

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JERK CHICKEN FONDUE – SPICY JERK MARINATED CHICKEN, APPLES, SOURDOUGH CROUTONS, SMOKED GOUDA SAUCE.....	10
DUCK FRITTERS – DUCK CONFIT, RISOTTO, GOAT CHEESE.....	10
PEI MUSSELS – SHALLOTS, TOMATO, FENNEL, WHITE WINE, BUTTER AND HERBS.....	9
BEER CHEESE SPREAD – CHEDDAR CHEESE, VERMONT BEER, JALAPEÑOS WITH TORTILLA CHIPS.....	8
PRIME RIB EGG ROLLS – SHAVED PRIME RIB, ONIONS, PEPPERS, CHEESE.....	9
CHICKEN WINGS – GENERAL TSO’S, SESAME, CHOPPED ALMONDS, SCALLIONS, CHILE GARLIC SAUCE.....	9
BUFFALO STYLE.....	9
BARBECUE PORK NACHOS – SPICY CHEESE SAUCE, BEAN RELISH, TOMATOES, CHEDDAR, JACK CHEESE, SOUR CREAM, SCALLIONS SINGLE SIZE.....	7
TABLE SIZE.....	10
PARISIAN GNOCCHI – PEAS, CARROTS, CARROT-GINGER FOAM.....	9
BLUE CHEESE CHIPS – CHIPS, BLUE CHEESE BÉCHAMEL, TABASCO LIGHTLY BROWNE.....	7
BUFFALO SHRIMP – BLUE CHEESE DRESSING, CARROTS, CELERY.....	10

THIS & THAT

WOOD FIRED ASPARAGUS • MKT	FRENCH FRIES • 4
COWBOY BEANS • 5	SWEET POTATO FRIES • 4
COLE SLAW • 4	GARLIC MASHED POTATOES • 6
FARRO SALAD • 4	DUCK FAT ROASTED FINGERLINGS • 6

SALADS

ADD OUR HAND-PULLED ROTISSERIE CHICKEN TO ANY SALAD • 5	
GRILLED OR BLACKENED SALMON • 10 STEAK OR SHRIMP • 6	
NICE LITTLE HOUSE MIXED GREENS, CROUTONS, CUCUMBERS, TOMATOES, CHOICE OF RANCH, BLUE CHEESE, BALSAMIC OR CITRUS VINAIGRETTE	6
CAESAR – ROMAINE HEARTS, CROUTONS, PARMESAN.....	6
ARUGULA & SPINACH – BABY ARUGULA, SPINACH, CHAMPAGNE VINAIGRETTE, CANDIED WALNUTS, GRANNY SMITH APPLES, GOAT CHEESE.....	6
WEDGE – ICEBERG, BLUE CHEESE DRESSING, TOMATOES, SCALLIONS, CHOPPED BACON, BLUE CHEESE CRUMBLES.....	6
ASIAN NOODLE – EGG NOODLES, SESAME-GINGER DRESSING, SCALLIONS, CILANTRO, RED PEPPER, GREEN BEANS, CASHEWS, SESAME SEEDS.....	8
SALMON NICOISE – MIXED GREENS, HARD BOILED EGG, TOMATO, GREEN BEANS, CUCUMBERS, ROASTED POTATOES, NICOISE OLIVES BALSAMIC DRESSING.....	15
WALES STREET – MIXED GREENS, HAND-PULLED CHICKEN, AVOCADO, CHOPPED ALMONDS, GOAT CHEESE, FRESH CORN, TOMATO, CORNBREAD CROUTONS, DRIED CRANBERRIES, ROASTED PEPPERS, CITRUS VINAIGRETTE.....	16
GRILLED STEAK – MIXED GREENS, BEAN & CORN RELISH, TOMATO, AVOCADO, CHEDDAR & JACK CHEESE, TORTILLA, SMOKED TOMATO RANCH DRESSING, FINISHED WITH CHIMICHURRI.....	17

PASTA & RISOTTO

MACARONI & CHEESE – FIVE CHEESE MACARONI WITH FRESH TOMATOES, BACON & CHIVES.....	16
VEGGIE MACARONI & CHEESE – FIVE CHEESE MACARONI WITH FRESH TOMATOES, SPINACH, CHIVES.....	15
LOBSTER MACARONI & CHEESE – FIVE CHEESE MACARONI WITH SWEET LOBSTER, TOMATOES, CHIVES.....	20
MUSHROOM RISOTTO – WOOD FIRED MUSHROOMS, TOMATOES, HERBS.....	16
PUTTANESCA – FUSILLI, SUNDRIED TOMATO SAUCE, OLIVES, ANCHOVY, CAPERS, OREGANO.....	14
DUCK – GARGINELLI, HOUSEMADE DUCK SAUSAGE, BABY SPINACH, PARMESAN BROTH, PARMESAN CHEESE.....	18

WOOD-FIRED ROTISSERIE

LIMITED QUANTITIES DUE TO LENGTH OF COOKING TIME • ROTISSERIE COOKING MAY IMPART A SLIGHT PINK COLOR

TABLE 24 CLASSIC CHICKEN – WITH GARLIC MASHED POTATOES, CHICKEN AU JUS	17
SLOW ROASTED PRIME RIB – WITH GARLIC MASHED POTATOES, AU JUS (HORSERADISH SOUR CREAM SERVED ON REQUEST – ASK YOUR SERVER FOR LARGER CUTS).....	28

ENTRÉES

CHICKEN SHEPARD'S PIE – ROTISSERIE CHICKEN, ONIONS, CARROTS, CELERY, PEAS, CORN, GARLIC MASHED POTATO, PARMESAN CRUST	16
VEGETABLE PLATE – FARRO SALAD, SEASONAL VEGETABLES.....	15
JAMBALAYA – ANDOUILLE SAUSAGE, TASSO HAM, SHRIMP, ROTISSERIE CHICKEN, BROWN RICE.....	19
STUFFED CHICKEN– SUNDRIED TOMATO, SPINACH, FONTINA CHEESE, GARLIC MASHED POTATOES, CHICKEN JUS.....	18
MAPLE CURED PORK TENDERLOIN – RASPBERRY BARBECUE SAUCE, GARLIC MASHED POTATOES.....	19
ROASTED COD – TAMARI GLAZED, ASIAN NOODLE SALAD.....	22
WOOD-FIRED SALMON – STRAWBERRY AND WHITE BALSAMIC GLAZED, WOOD FIRED ASPARAGUS.....	18
FISH AND CHIPS – RITZ CRACKER BREADED COD, OLD BAY SPICED "CHIPS", REMOULADE.....	16
SEAFOOD STEW – COD, SHRIMP, MUSSELS, CRAB, TOMATO FENNEL BROTH, GRILLED BREAD, SMOKED PAPRIKA ROUILLE.....	25
RIB & CHICKEN COMBO – HALF SLAB OF RIBS & CHICKEN LEG, COWBOY BEANS, CORNBREAD WEDGE.....	21
BABY BACK RIBS – COWBOY BEANS, CORNBREAD WEDGE.....	23
HANGER STEAK – DUCK FAT ROASTED FINGERLINGS, STEAK BUTTER.....	32
GRILLED RIB EYE – HOUSEMADE STEAK GLAZE, DUCK FAT ROASTED FINGERLINGS.....	30
TABLE 24 FILET – LIGHTLY MARINATED & WOOD-FIRED, STEAK BUTTER, GARLIC MASHED POTATOES.....	34

ADD WOOD-FIRED MUSHROOMS, ONIONS OR BLUE CHEESE CRUST • 2

SANDWICHES & BURGERS

SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, COWBOY BEANS, OR COLESLAW

ROTISSERIE CHICKEN – MONTEREY JACK, ARUGULA, SMOKED TOMATO MAYO, EGG BUN.....	11
SALMON – BLACKENED OR GRILLED, RÉMOULADE SAUCE, EGG BUN.....	MARKET
CHEESEBURGER – BLACK ANGUS, TILLAMOOK CHEDDAR, EGG BUN.....	11
<p>BACON • 2 WOOD-FIRED ONIONS • 2 WOOD-FIRED MUSHROOMS • 2 AVOCADO • 2 ROASTED PEPPERS • 1 JALAPENOS • 1 FRIED EGG • 1 BEER CHEESE • 2</p>	
BLACK RIVER BURGER – BALSAMIC-TOMATO JAM, CARAMELIZED ONIONS, SMOKED GOUDA.....	12
NOTCH BURGER – BACON, BARBECUE SAUCE, TILLAMOOK CHEDDAR.....	13
LONG TRAIL BURGER – WOOD-FIRED MUSHROOMS, BLUE CHEESE.....	13
BOMO – BACON JAM, GOAT CHEESE.....	12
CAJUN – BLACKENING SPICE, MONTEREY JACK CHEESE.....	12
VEGETABLE-WALNUT BURGER – MONTEREY JACK, TABASCO MAYO.....	10

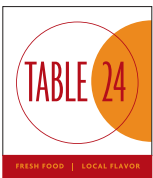
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SIGNATURE COCKTAILS

BOURBON APPLE

APPLE BOURBON, LEMON JUICE, CINNAMON SYRUP, APPLE CIDER
\$10

TEQUILA WARMER

TEQUILA, WARM APPLE CIDER, CRANBERRY JUICE, TRIPLE SEC
\$8

GINGER SNAP

AMARETTO, GINGER BEER, MOLASSES BITTERS
\$8

AUTUMN RICKEY

BOURBON, LIME JUICE, MAPLE SYRUP, CLUB SODA
\$10

PUMPKIN SPICE

SPICED RUM, AMARETTO, PUMPKIN SPICE SYRUP, CREAM
\$10

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SPECIALTY 'TINIS

APPLES AND PEARS

VODKA, PEAR JUICE, APPLE CIDER, VANILLA-NUTMEG SYRUP, BITTERS
\$9

WHITE CRANBERRY

VODKA, WHITE CRANBERRY JUICE, TRIPLE SEC, LEMON JUICE
\$9

DRUNKEN ALMOND

RUM, AMARETTO, BAILEYS, KAHLUA, CREAM
\$10

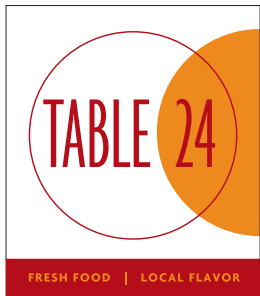
POM-O-HONEY

VODKA, POMEGRANATE JUICE, GRAPEFRUIT JUICE,
HONEY, MINT LEAVES
\$10

MAPLE KISS

WHISKEY, CHATEAU MONET, MAPLE SYRUP, CREAM
\$10

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DESSERTS

BANANA CREAM PIE

FRESH BANANAS, CARAMEL, WHIPPED CREAM WITH A GRAHAM CRACKER & CHOPPED ALMOND CRUST

\$8

CHOCOLATE MOUSSE

HOUSEMADE WHIPPED CREAM

\$7

TABLE 24 CHOCOLATE CAKE

WITH HOUSEMADE ICE CREAM & CHOCOLATE ICING

\$8

CHOCOLATE CHIP COOKIE SUNDAE

BAKED IN A SKILLET, HOUSEMADE VANILLA ICE CREAM, CARAMEL & CHOCOLATE SAUCE

\$8

CRÈME BRÛLÉE

SEASONAL SELECTION

\$6

MASON JAR CHEESECAKE

GRAHAM CRACKER ALMOND CRUMB, BERRY COULIS

\$8

HOUSEMADE ICE CREAMS or SORBETS

\$6

\$5

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BEER & NON-ALCOHOLIC SELECTIONS

ON TAP

HARPOON UFO	\$6
HARPOON SEASONAL ALE	\$6
FIDDLEHEAD IPA	\$6
HARPOON IRISH STOUT.....	\$6
NORTHSHIRE PILSNER	\$6
TRAPP VIENNA LAGER	\$6
LONG TRAIL ALE	\$6
LONG TRAIL DOUBLE BAG	\$6
LONG TRAIL LIMBO	\$6
MAINE BEER COMPANY.....	\$6
ALLAGASH WHITE	\$6
LOST NATION BREWING	\$6
14TH STAR MAPLE BREAKFAST STOUT.....	\$6
CITIZEN CIDER UNIFIED PRESS.....	\$6

BOTTLED

12 OZ

BUDWEISER.....	\$4
BUD LIGHT	\$4
COORS LIGHT.....	\$4
LABATT BLUE.....	\$4
CORONA.....	\$4
HEINEKEN	\$4
MILLER LITE.....	\$4
AMSTEL LIGHT	\$4
MICHELOB ULTRA.....	\$4
CLAUSTHALER (NON-ALCOHOLIC).....	\$4

12 OZ

SMUTTYNOSE BROWN ALE.....	\$5
STELLA ARTOIS.....	\$5
DOGFISH HEAD 60 MINUTE IPA.....	\$6
FOUNDERS PORTER.....	\$5
ANCHOR STEAM.....	\$5
SIERRA NEVADA PALE ALE.....	\$5
OVER EASY	\$4
CITIZEN CIDER DIRTY MAYOR	\$6
14 TH STAR VALOR ALE.....	\$6