

hen house

TABLE'S CLASSIC ^{GF}

2 eggs, choice of potatoes, bread, and protein • 9

CORNERED BEEF HASH & EGGS

2 sunny eggs, breakfast pots, sofrito, corned beef, mornay sauce • 14

SCRAMBLE BOWLS

3 scrambled eggs, breakfast potatoes or hash browns, sofrito (sub pita pocket, bread, salad options)

VEGGIE

cauliflower, kale, tomatoes, mornay sauce • 11

MEAT LOVERS ^{GF}

breakfast sausage, bacon, avocado, hot sauce • 13

FARMHOUSE BENEDICT ^{GF}

2 poached eggs, tomato, kale, pancetta, english muffin, hollandaise with a side salad • 13

BAKED FRENCH TOAST

3 pieces breaded in granola and baked with fresh fruit, powdered sugar ^V • 9

BUTTERMILK PANCAKES

2 buttermilk pancakes with a side of maple butter & syrup • 6
fresh fruit, banana walnut, peanut butter, chocolate chip +1 each topping

CORNMEAL WAFFLES

2 cornmeal waffles with a side of maple butter & syrup • 7
fresh fruit, banana walnut, peanut butter, chocolate chip +1 each topping

BREAKFAST POUTINE

Breakfast potatoes and hash browns, pancetta, sofrito, cheese curds, sausage gravy, bacon, hollandaise • 15

STEEL CUT OATMEAL

Steel cut oats, rolled oats, and granola with coconut milk and fruit compote ^V • 8

afternoon delights

apps

CHARCUTERIE BOARD

cured meats and cheeses ^{GF} • 15

HUMMUS

pita bread, veggies, black bean and white bean hummus ^V ^{GF} • 11

BRUSSELS

oven roasted brussel sprouts, toasted almonds, balsamic glaze ^V ^{GF} • 9

CHEESE CURDS

fried cheese curds • 9

RUEBEN BITES

corned beef, swiss cheese, sauerkraut, rye bread crumbs, 1000 Island dipping sauce • 13

STEAK BITES

thinly sliced Ribeye steak, endive, chimichurri, black bean sweet corn salsa ^{GF} • 15

salads

TABLE GARDEN

mixed greens, tomato, cucumber, red onion, cauliflower, carrot cumin vin ^V • 8

BARNNEST

mixed greens, bibb, endive, 8 minute egg, bacon, tomato, crispy carrot, radish, avocado, smoky blue cheese • 12

KALE

pine nuts, compressed melon, jicama, radish, feta, lemon vinaigrette ^{Ve} • 11

ARUGULA

pickled strawberries, apricot, red onion, candied pecans, goat cheese, cucumber vinaigrette ^{Ve} • 11

ANCIENT GRAINS

quinoa, farro, salt roasted beets, frisee, compressed cucumber, pickled red onion, blanched almonds, champagne dijon vinaigrette ^V • 13

soups

VEGAN CORN CHOWDER ^V \$6

CHICKEN NOODLE \$7

Add salmon • 6

steak • 6

chicken • 5

marinated tofu • 4

Side Pita pocket + 3

Entrée size + 5

a la carte side menu

salmon • 6
bacon • 4
sausage • 4

marinated tofu • 4
hash browns • 3
Breakfast potatoes • 3

fruit • 4
toast • 3
egg • 1

Vegan substitutions Marinated Tofu (meat), and Roasted Cauliflower (eggs)

^V vegan ^{GF} gluten free or can be made gluten free ^{Ve} vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

afternoon delights

sandwich/burger/mac

side options – fries, salad,
cold pasta salad, mac'n'chz

TABLE BURGER

smoked gouda, bacon, aioli, lettuce, tomato,
red onion, pickle (add egg + 1) • 15

VEGAN BURGER

in house made quinoa and black bean patty,
lettuce, tomato, onion, pickle • 13

ROASTED VEGGIE SANDWICH

herb hummus, roasted veg, arugula, radish,
pickled onions, rye bread • 11

TABLE HOT FRIED CHICKEN

fried thigh tossed in table's hot sauce with lettuce,
tomato, pickles, & aioli • 12

REUBEN

in house made corned beef, sauerkraut,
swiss cheese, 1000 Island • 13

PORK TENDERLOIN

fried tenderloin, lettuce, tomato,
onion, pickle • 13

BAKED MAC'N'CHEESE

side salad or fries • 9 (add bacon + 1)

bell ringers

entrees


STUFFED PORK CHOP

apple rye bread stuffing, roasted brussel sprouts
& carrots, charred sweet corn, parsnip puree,
bourbon maple glaze • 26


PORK MEDALLIONS

charred onions, roasted carrots & parsnips,
sweet corn puree, gnocchi, apple chutney,
brown butter herb sauce • 21


RIBEYE STEAK

roasted tomatoes & yukon potatoes, grilled
asparagus, fried eggplant, radish,
chimichurri sauce  • 31

PROSCIUTTO SALMON

prosciutto wrapped salmon, grilled asparagus, tomato &
jicama farrotto, coconut dill beurre blanc  • 29



ROASTED 1/2 CHICKEN

roasted carrots, pearl onions, & brussel sprouts,
parsnip puree, cornbread, side herb
butter & honey  • 23

ROASTED EGGPLANT

roasted eggplant, tomato & jicama farrotto,
charred onion, chimichurri   • 19

CAULIFLOWER STEAK

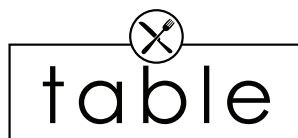
pan seared cauliflower steak, black bean puree,
charred sweet corn, roasted red pepper, brussel
sprouts, & parsnips, radish   • 18

sweet tooth

CORNBREAD PUDDING

with sweet corn ice cream and
honey drizzle • 9

ICE CREAMS/SORBETS • 5



575 CAMERON WAY SUITE B | NORTH LIBERTY, IA 52317

(319) 665-2777

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