

Table Tales Café

243 Water Street, New York, NY 10038 | 212.766.2370 | www.tabletales.com

LUNCH SERVED FROM 12PM

Hot Sandwiches

Prosciutto Cotto, Pressed Felone italian ham, herbed fresh chèvre, asparagus	\$8.25
Old Fashioned Pot Roast, Ciabatta slow roasted beef brisket, caramelized onions	\$8.95
Buttermilk Chicken, Seeded Parker House Roll crispy chicken, romaine, tomato, cajun mayonnaise	\$8.50
Eggplant Parmesan, Semolina Hero thin layers of tangy eggplant, mozzarella, grated parmesan	\$7.95
Corned Beef Rubin, Potato Salad, Seeded Rye corned beef, swiss, sauerkraut, russian dressing	\$8.50

Cold Sandwiches

Chicken Caesar, Parchment Wrap grilled chicken, romaine, croutons, caesar dressing	\$7.95
Mozzarella and Portobello, Ciabatta fresh mozzarella, sherry roasted portobello, arugula, pesto	\$8.25
Grilled Chicken BRAT, Grain Bread breast of chicken, bacon, romaine, avocado, tomato	\$8.95
Niçoise, Olive Roll lemon and extra virgin olive oil laced tuna, egg, haricot, greens	\$8.25

Soup, Hot and Cold Entrées

Soup Du Jour	\$5.00
Macaroni with Sunday Gravy imported rigatoni, pork and beef simmered with san marzano tomatoes	\$14.95
Quiche Lorraine smokey ham and gruyere, savory custard served with mesclun greens	\$8.95
Pan Seared Salmon citrus marinated salmon, organic mesclun greens	\$15.50
Grilled Chicken rosemary lemon chicken, organic mesclun greens	\$14.50

Desserts

Chocolate Walnut Brownie, Nutterbutter	\$3.50 ea.
Palm Sized Cookies	\$2.50 ea.

DINNER SERVED FROM 5PM

PRIX FIXE DINNER \$26.50

Choose any Appetizer, Entrée, Dessert. In café only, not for delivery.

Appetizers

Soup Du Jour please inquire	\$5.00
Asparagus Vinaigrette micro greens, vinaigrette, parmesan crisp	\$9.00
Warm Goat Cheese Salad frisee, fennel, baby beets, orange vinaigrette, hazelnuts	\$8.50
Spring Risotto sweet peas, bacon lardon, parmesan	\$12.50
Antipasto Plate salamis, pecorino, parmesan, marinated vegetables	\$9.25
Sherry Braised Chorizo chickpea salad, fried rosemary	\$9.25

Entrées

Pan Seared Filet of Salmon artichoke and fingerling fricassee, roasted tomato, chive cream	\$21.00
Roasted French Cut Chicken Breast roasted garlic mashed potato, sautéed broccoli rabe	\$18.50
Braised Beef Short Rib grilled asparagus, herbed faro	\$22.50
Miso Glazed Pork Chop spiced basmati rice, sesame snap peas	\$20.00
Cappellini with Shrimp asparagus, grape tomato, basil, sherry broth	\$19.50
Macaroni with Sunday Gravy imported Garafalo Rigatoni, pork and beef, San Marzano tomatoes	\$20.00

Sides

braised endive; roasted garlic mashed potato; sauteed broccoli rabe; polenta fries	\$5.95 ea.
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Desserts

Key Lime Tart graham cracker crust	\$5.95
Chocolate Crème Brulée crackly sugar crust	\$5.95
Raspberry Pistachio Cake vanilla crème anglaise	\$5.95
Mixed Berries vanilla crème, mint	\$5.95
Banana Bread Pudding spiced caramel sauce	\$5.95
Chocolate Brownie	\$3.50
Palm Sized Cookies	\$1.95