the LOCAL TABLE

A daytime eatery at Kidron Bethel Village

BREAKFAST

Served Wednesday - Saturday: 7 a.m. to 2 p.m. | Sunday: 11 a.m. to 2 p.m.

Seasonal offerings

Smoked Brisket Sweet Potato Hash $14
Tender smoked brisket tossed with roasted sweet potatoes and sauteed peppers and onions. Topped with a fried egg.

Maple Pecan French Toast $13
Fluffy brioche bread dipped in cinnamon custard, seared golden brown and topped with sweet praline pecans and maple syrup. Served with two eggs and choice of meat.

Ham and Cheese Quiche $12
Flaky pie crust filled with savory ham and cheese egg custard served with a side of hash browns.

Classic Starts

All classic starts are served with hashbrowns. Substitute fresh fruit for $2.

Build Your Own $12
Two eggs* any style, choice of meat and a choice of toast or dollar cakes.

Belgian Waffle $12
Crisp, fluffy, golden waffle served with choice of meat and two eggs*.

Pancakes $12
Fluffy double stack of warm buttermilk pancakes served with choice of meat and two eggs*.

French Toast $12
Two slices served with choice of meat and two eggs*.

Build Your Own Omelet* $13
Choose up to three filling options (meat, cheese or vegetables) to customize your omelet. *Additional items $1 each*. Served with choice of toast or dollar cakes.

Biscuits & Gravy Breakfast $10
Two homemade biscuits topped with sausage gravy and served with two eggs*.
(Only available until 11 a.m.)

Sweet Starts

Cinnamon Roll $6

Fruit Turnover (*ask about today's varieties*) **$5**

Scones (*ask about today's varieties*) **$4**

Giant Muffin (*ask about today's varieties*) **$4**

Light Starts

Breakfast Sandwich $9
English muffin topped with one egg* and choice of meat and cheese.

Veggie Scramble $12
Two eggs* scrambled with spinach, tomatoes, onions and peppers. Served with toast and hashbrowns, or substitute fresh fruit for $2.

Avocado Toast $11
Toasted sourdough bread from local Crust & Crumb Co., with smashed avocado and seasoning, served with two eggs*.

Granola Parfait $9
Layers of Greek yogurt, seasonal fresh fruit and house-made granola with a drizzle of syrup.

Oatmeal $5
Stone-ground oatmeal served with milk, brown sugar and craisins.

A la Carte

Bacon (*3 slices*), **Ham** (*1 slice*) **or Sausage** (*2 patties*) **$4**

Biscuits & Sausage Gravy
(Only available until 11 a.m.)
One biscuit **$4**
Two biscuits **$8**

Toast $3

Hashbrowns $3

Two Eggs* $3

Seasonal Fresh Fruit Cup $5

Cottage Cheese $3

Proudly serving Samara Partners Syrup.

Gluten-free bread available (add $2) .

** Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.*

Lunch
Served 11 a.m. to 2 p.m.

Seasonal offerings

KC Brisket Sandwich $16
Tender smoked brisket on a brioche bun topped with sweet and tangy BBQ sauce and melted cheddar cheese. Served with choice of side.

Hot Honey Fried Chicken Sandwich $16
Brioche bun filled with crispy hand-breaded fried chicken glazed with hot honey and topped with house pickles and coleslaw. Served with choice of side.

Southwest Steak Salad $16
Tender grilled flank steak served on a bed of chopped lettuce with sweet corn, black beans, tomatoes and avocado. Drizzled with a creamy chipotle ranch sauce.

Soup

Cup (*8 oz.*) **$4 Bowl** (*12 oz.*) **$7**
Soup of the day or tomato bisque served with a baguette from, Crust & Crumb, Co.

Soup & Salad Combo $10
Bowl of soup and a small house salad.

Salads

House Salad Full $9 Half $4
Chopped mixed greens topped with grape tomatoes, red onions, cucumbers, croutons and choice of dressing.

Add grilled or crispy chicken for $3.

Mandarin Chicken Salad $12
Mixed greens and cabbage topped with grilled chicken, mandarin oranges and crispy wonton strips with creamy sesame dressing.

Harvest Salad $14
Mixed greens topped with grilled chicken, apples, cranberries, red onions, pecans, blue cheese crumbles and white balsamic vinaigrette.

Choice of dressing: Balsamic Vinaigrette, Creamy Sesame, Ranch, Italian, Dorothy Lynch®, Honey Mustard, Thousand Island

Small Bites

Served with choice of fries or house chips.

Chicken Tenders (4) $9
Sauce options: BBQ, Honey Mustard, Ranch

Junior Burger* $11
4 oz. burger with choice of cheese.

Corndog $5

Hand helds

Served with choice of fries or house chips.

Philly Cheesesteak $16
Thinly sliced grilled sirloin, peppers and onions on a toasted hoagie and topped with cheese sauce.

Gourmet Grilled Cheese $12
Melted cheddar cheese and basil pesto on grilled sourdough from local Crust & Crumb, Co.

The Local Table Club $16
Thinly sliced ham, turkey, Swiss and cheddar cheese on focaccia with lettuce, tomato and mayo.

BLT $12
Crisp bacon, lettuce and tomato with mayo on toasted wheatberry bread.

Chicken Quesadilla $15
Grilled flour tortilla with chicken, melted shredded cheese and creamy jalapeno sauce served with salsa and sour cream.

Burgers

All burgers served on a brioche bun with choice of fries or house chips.

The Local Table Burger* $16
8 oz. all beef patty topped with cheddar cheese, lettuce, tomato, onion and pickle.

Western Burger* $17
8 oz. all beef patty topped with an onion ring, cheddar cheese, tangy barbecue sauce and house pickles.

Beverages

Free Space Coffee $3
Includes refills

> *Add Pumpkin Spice or Salted Caramel syrup for a boost of flavor!*

Iced or Hot Tea $3

Lemonade $3

> *Add peach or strawberry to your tea or lemonade!*

Canned Soda $2

Fruit Juice $3
Orange, Apple, Cranberry

Milk $2
Whole, 2% or chocolate

Hot Cocoa $2