

SOUPS

WEST COAST CHICKEN NOODLE....7
TOMATO BASIL & GOAT CHEESE....7



TABLE
RESTAURANT ON 6TH

ESTABLISHED 2019
Bentonville AR.

SALADS

STEAK SALAD Smoked Filet of NY, mixed greens, roasted red peppers, roasted corn, blue cheese crumbles, grilled onion with Rosemary-Thyme Balsamic18.00
TRADITIONAL SALAD chopped smokehouse bacon, sharp cheddar, rustic croutons, your choice of dressing.....11
Buttermilk Ranch • Honey Mustard • Blue Cheese • Ginger - Soy Vinaigrette • 1000 Island
ICEBERG WEDGE with candied smoked pork belly, chopped red onion, goat cheese, smoked corn & peppercorn ranch....16
FRIED CHICKEN SALAD with buttermilk fried chicken, bacon, crisp greens, sweet onions, tomatoes, house pickles, cheddar & fresh herbs.....15
PAN-SEARED AHI TUNA SALAD* ginger - soy vinaigrette, mixed greens, red peppers, raddishes & wasabi peas.....17

BURGERS & SANDWICHES

PORK BELLY BLT
House smoked pork belly, in house baked sour dough, arugula, blackberry-mint jam, jalapeno goat cheese...12.75
REUBANO Our slow roasted pork served reuben style, pickled chips, house 1000 island & melted swiss.....14
CHEESEBURGER* ground wagyu steak served all the way with melted cheddar, l+t+o+p.....12
NICE FISH SANDWICH Cod done until golden brown, melted swiss, house slaw, tarter & lemon....14
HOUSE BLACK BEAN BURGER our vegetarian burger, avocado, salsa, melted vegan cheese, l+t+o+p.....12.75
MBS* wagyu beef, mushrooms, bacon, swiss, l+t+o+p.....13.50
LAMB BURGER* hanna family ranch lamb, tzatiki, feta cheese, house pickled red onions.....18.50
PULLED PORK SANDWICH slow roasted pork, cheddar & bbq sauce.....12.50
CRISPY CHICKEN SANDWICH buttermilk fried chicken, swiss, dressed kale, tomatoes & honey mustard, l+t+o+p...12.50

HOUSE SPECIALTIES

SMOKED FILET *
- 8oz Smoked Tenderloin Filet; Mashed potatoes and seasonal vegetables.....35.00
SMOKED TRI-TIP
Served English Cut, Montreal cream reduction, smashed creamer potatoes & grilled corn on the cob...18.50
PAN-FRIED SNAPPER served with rice pilaf, asparagus and lemon butter reduction (limited availability).....27
(add sautéed gulf shrimp +6)
CEDAR WRAPPED FRESH ŌRA KING * served with seasonal green vegetable + mashed potatoes.....27
FRIED CHICKEN.....17
four (4) pieces, spicy thai chili with mashed potatoes, slaw & biscuit
FISH & CHIPS.....16.50
Crispy fresh atlantic cod, cole slaw, fries, cocktail & tarter sauces
CARIBBEAN "BILLY BONES PASTA"
Penne pasta tossed with a jerk infused cream sauce and colorful bell peppers with shrimp & blackend salmon....\$25
BAKED MAC & CHEESE.....13
pulled pork, jalapenos, smoked gouda & cheddar with baguette bread crumbs

BEER
ON TAP
BENTONVILLE BREWING SPACE GOOSE IPA.....7
SOULSHINE KOLSCH.....6
MICHELOB ULTRA.....5.50
ROTATING HANDLE MARKET.....MP

BOTTLES
BVILLE BREWERY ROTATING BOTTLE.....5.50
BLUEMOON.....5
MILLER LITE.....5
STELLA ARTOIS.....L.6
BITBURGER-DRIVE (NON-ALCOHOLIC).....5

NON ALCOHOLIC

DRIP COFFEE: Caffe Vita regular or decaf.....3.0
SPRING & SPARKLING WATER.....4.75
LAVENDER CREAM SODA.....3.25
MEXICAN CHERRY COKE.....3.50
ARNOLD PALMER.....3.50
LEMONADE.....3.25 (Refill 25¢)
Mango, peach, pomegranate, strawberry & raspberry.....3.50
LIMEADE.....3.25 (Refill 25¢)
Mango, peach, strawberry, pomegranate, raspberry.....3.50

HOUSE POURS \$8 GLASS | \$22 BOTTLE

CHLOE
CABERNET ~ CHARDONNAY ~ ROSE ~ SAUVIGNON BLANC
MERLOT ~ PINOT NOIR

BUBBLES **GLASS | BOTTLE**
POL RENE, BLANC DE BLANC, FRANCE 8 | 33
LA GIOIOSA, PROSECCO, VENETO, ITALY | 35

WHITES **GLASS | BOTTLE**
ROMERHOFF, REISLING, KABINETT, GERMANY 8 | 33
SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE 47
PIKE ROAD, PINOT GRIS, OR 8 | 35
GERARD BERTRAND COTE DE ROSES, ROSE, FR. 10 | 48
LOVEBLOCK BY KIM CRAWFORD, SAUVIGNON BLANC,
NZ. 10 | 48
SECATEURS, CHENIN BLANC, SA 9 | 37
RON RUBIN, CHARDONNAY, CA. 9 | 37
RAEBURN, CHARDONNAY, CA. 11 | 49

REDS **GLASS | BOTTLE**
MONTINORE ESTATE, PINOT NOIR, OR. 10 | 40
ZUCCARDI, MALBEC, ARGENTINA 9 | 37
VOLVER, TEMPRANILLO, SPAIN 10 | 49
BUCK SHACK BOURBON BARREL AGED, ZINFANDEL, CA.
12 | 49
PARCEL 41, MERLOT, CA. 10 | 40
BUCK SHACK BOURBON BARREL AGED, CABERNET, CA.
12 | 49
STELLEKAYA, CABERNET, SOUTH AFRICA 11 | 40
SUBSTANCE, CABERNET, WA. 9 | 37
ANNABELLA, CABERNET, CA. 11 | 49

*We take pride in preparing our food from scratch every day.
Some items will have limited availability and we respectfully
cannot guarantee steaks prepared 'medium well or above.
*We are obliged to tell you that consuming raw or undercooked meat, seafood,
or eggs may increase your risk of foodborne illness. We are concerned for
your well-being, if you have allergies please alert us, as not all ingredients are
listed. Bon Appetit!*

STARTERS

STUFFED SHROOMS
Large button mushrooms stuffed with Boursin, topped
fresh herbs and served with house ranch....11
WINGS OF MAPEL & SPICE
Fire grilled, tossed in our Caribbean spice blend
1/2 doz....8.50 full doz....13
PORK BELLY CROSTINI
smoked pork belly, jalapeno jelly, creamy goat cheese &
fried arugula.....14
QUESO DIP with house tortilla chips.....10
SMOKED TROUT BOARD
with smoked steel head trout, captain's crackers, cream
cheese spread, Boursin, fried caper berries.....22
***DEVILED EGGS**
four each with shrimp, house bacon & louis dressing....10
FRIED ONION RINGS avocado ranch dressing.....8
FLAT BREADS OF THE DAY
Chef inspired pizza flat bread, carne option....12.50
and veggie option....11

VISIT OUR OTHER LOCATIONS!

TABLE MESA®

TAVOLA Trattoria

mirabella's table

TABLE at the HICKORY INN

Coming soon!



DESSERTS

BROWNIE A LA MODE.....10
LEMON MERINGUE PIE.....8
CHOCOLATE MOUSSE CAKE.....8
BANANA CREAM PIE.....8