

OLET'S DO LUNCH

for the table

- Pretzel Board
Cheddar fondue + house honey mustard. 9
- Maple Pecan Bacon
Maple + pecan crusted. 6
- Brussel Sprout Madness
Roasted + toasted walnuts. 6
- Pesto Spiked Hummus
T6 hummus, house made pesto, marinated veggies, Greek olives + pita chips. 8
- Buffalo Cauliflower
With aerated blue cheese. 8
- Brothers Fried Pickles
With horseradish aioli. 5
- T6 Truffle Fries
Parmesan + truffle aioli. 6
- 91 Poutine
Fries, bacon, ranch, cheddar, scallions + salted butter. 7
- Sesame Crusted Ahi Tuna
Wasabi aioli, ginger, soy hoisin + avocado mash. 12
- Salt + Pepper Calamari
Crispy calamari in a sweet + spicy, shallot glaze. 9.5
- Garlic Roasted Shrimp
With lemon + T6 aioli. 10

street • food

- Make it a Meal:
Add Corn Cake or a Baby Salad +3
- Table Quesadilla
Grilled chicken, Mexican corn, two cheeses + cilantro. 8
- Crispy Fish Tacos
Craft beer-battered cod, jicama slaw, lemon aioli, picked cilantro + salsa. 8.6
- T6 Tacos
Blackened chicken, tequila jicama slaw, feta, cilantro + cilantro ranch. 7.6
- Lobster Street Tacos
Tequila jicama slaw, Mexican corn, lemon aioli + picked cilantro. 15.6
- Crispy Tofu Tacos
Korean BBQ tofu, tequila jicama slaw, scallions, feta + cilantro. 7

chix + waffles

- Famous Chicken + Waffles
Hand breaded chicken, whipped butter + bourbon maple syrup.
Half 9 Whole 16.5

greens

- Goat Cheese Salad
Dried cherries, toasted pecans, goat cheese + Fuji Apple Vinaigrette. 6
- Table Wedge Salad
Iceburg, bacon, cheddar, tomato, crispy onions + Herbed Ranch. 6
Cheeseburger Wedge 10
- T6 Grilled Caesar Salad
Grilled romaine, poached egg, Parmigiano, rustic croutons + lemon Caesar Dressing. 8.6
- Chopped Greek Salad
Feta, kalamatas, red onion, crispy chick peas, pepperoncinis, cucumber, tomato + Greek Dressing. 6
- Balsamic Salad
Toasted walnuts, blue cheese, sun-dried tomatoes + Balsamic Vinaigrette. 6
- Side Caesar Salad
Torn Romaine lettuce, Parmigiano Reggiano, rustic croutons + lemon Caesar Dressing. 5
- Table House Salad
Parmesan snow, house Red Wine Vinaigrette. + rustic croutons. 4
- + Add Protein
Grilled/Blackened Chicken 5
Grilled Salmon Filet 12
Hummus or Two Veggie Sliders 4

sliders

Make it Lunch: Add french fries, cup of soup, slaw or baby salad +3.

- Chicken + Brie Sliders
Grilled chicken and creamy brie cheese on pretzel buns with house raspberry mustard. 3/10.5 2/7
- Cheeseburger Sliders
Baby burgers, American cheese + dill pickles on pretzel buns. 3/9 + Bacon 3/10.5
- Short Rib + Gouda Sliders
Crispy onion straws, gouda + horsey aioli. 3/9.5 2/6.4
- T6 Veggie Burger Sliders
On pretzel buns with house honey mustard. 3/8 2/5 + American Cheese 3/9 2/6

KITCHEN COFFEE
6-pack of PBR for the kitchen. 6

TACO TUES.
Free Tacos @ Bar

  @table6canton #lovetablesix



daily 4-6: happy hour @bar

Consuming any dish on this menu containing raw or undercooked meats, poultry or seafood may increase risk of food borne illness. please, inform server of any allergies.

sammies

With choice of One: fresh cut fries, house slaw, or baby salad.

The Modern Cuban

Blackened Chicken, ham, Swiss, house honey mustard, hot/sweet pickles + horsey on a pressed Cuban roll. 11.5

Bacon + Avocado Grilled Cheese
Cheddar, provolone + avocado mash on sourdough with cilantro ranch. 9

Pastrami on Rye

A half pound of pastrami on rye bread + horsey aioli. 11.5 +Deluxe 14
Grilled with Swiss and bacon.

The Rueben

Pastami or Turkey, Swiss, kraut + 1,000 island on grilled rye bread. 10

Monte Cristo

Ham, turkey, Swiss, and gouda, layered on egg dipped bread. With raspberry + bourbon maple syrup. 11.5

California Chicken

Grilled breast, avocado mash, lettuce, tomato + T6 aioli. 9.5
+ Crisp bacon 11

The French Dip

Shaved steak stacked with provolone cheese + mustard chutney. 11.5

burgers

The Elvis

American cheese, poached egg, bacon, lettuce, tomato + a side of mayo. 12.5

Buckeye Burger

Cheddar, bacon, crispy onion straws, Sriracha ketchup. 12.5

All American Cheeseburger

Choice of American, cheddar, gouda, Swiss, provolone, feta or blue. 10
+ Crisp bacon 11.5

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AUGUST2018LUNCHMENU



bowls

Make it a Meal:

Add a Table House Salad +3.

Hall of Fame Lo Mein

Veggies, basil, savory soy sauce + your choice of chicken, shrimps, or tofu. 11

Teriyaki Salmon Bowl

With noodles, veggies + savory soy sauce. 19

mac + cheese

T6 Mac + Cheese

Creamy deliciousness. Three cheese penne, buttered bread crumbs. 6.5

Buffalo Mac + Cheese

Housemade chicken tenders, Buffalo style on a bed of T6 Mac + Cheese. 11

Lobster Mac + Cheese

Decadant. Tender, butter poached lobster meets mac + cheese. 13

Loaded Mac + Cheese

Blackened chicken, Maple Pecan Bacon, cheddar + caramelized onion jam. 11

platters

Low-Carb Lunch

Grilled romaine, grilled burger or chicken, sautéed onions, parm crisps, maple pecan bacon + lemon Caesar dressing. 12

Fish + Chips

Craft beer-battered cod, fresh cut fries, house slaw, tarter or Sriracha ketchup. half 9 full 15

The Greek Platter

Blackened chicken or shrimp, Greek salad, hummus, warm pita + Tzatziki sauce. 13

The Vegetarian Platter

Three house made, dairy free, veggie burger sliders, Greek salad, hummus, warm pita + Tzatziki sauce. 11

soup



French Onion Soup

cup 4 bowl 6

White Chicken Chili

cup 4 bowl 6

sides

Corn Cake 4

French Fries 3

Onion Straws 4

Cole Slaw 3

VISIT OUR SISTER LOCATIONS:



91 WOOD FIRED OVEN

5570 fulton drive
jackson twp.
330.497.9111

1983 east maple
north canton
330.498.9191



7192 fulton drive
jackson twp.
330.833.8333

MULE MONDAY
HALF MOSC W ALL DAY
PRICE MULES @Bar

THANK YOU FOR JOINING OUR
TABLE OF SIX.

THE GOEHRING FAMILY



ANGEL DIAZ, GM

VINNIE ALESSANDRINI, MGR.
SARAH CULVERHOUSE, ASST.