

# Are you ready for something different?

130 W. Ludington Avenue  
(231) 843-6555

**Table14Restaurant.com**

Reservations Recommended • Full Bar



## SMALL PLATES

### Crabby Chips

House fried potato chips, white wine creamy cheese sauce, lump crabmeat, and scallions  
**\$13**

### Crab Cake

Seared and served with apple slaw, a whole grain mustard aioli and fried leeks  
**\$13**

### Naan

Grilled Naan bread with boursin cheese, fig jam, prosciutto, micro greens, honey and balsamic  
**\$16**

### Brie and Chutney

Warmed brie cheese, apple chutney and honey, topped with a balsamic drizzle, and served with crostinis  
**\$15**

## SOUPS & SALADS

### She Crab Soup

Cup \$7/Bowl \$9

### Soup Du Jour

Cup \$5/Bowl \$7

### Gourmet House Salad

\$7

### Classic Caesar Salad

\$6

## SOUTHERN SPECIALTIES

### Chicken and Waffles

Deep fried chicken thighs, bacon, honey whipped butter, and bourbon maple syrup  
**\$17**

### Praline Chicken

7oz. chicken breast stuffed with an apple pecan stuffing, baked and finished with praline sauce, served with mashed potatoes and vegetable  
**\$19**

### Charleston Shrimp and Grits

Sautéed creole spiced shrimp, Tasso ham gravy served atop southern stone ground grits  
**\$24**

### Carolina Sweet Tea Duck\*

Maple leaf duck breast, savory peppers, pan seared medium rare, served with parmesan risotto, vegetable, and sweet tea glaze  
**\$28**

### Buttermilk Fried Chicken

A 7 oz. buttermilk marinated chicken breast, southern spiced flour, served with garlic mashed potatoes, collard greens, and creamy sawmill gravy  
**\$17**

*\*Can be cooked to order.*

*Consuming raw or undercooked meat may increase risk for food borne illness.*

## ENTREES

### Whitefish

Pan seared whitefish, topped with crawfish relish, a roasted red pepper, and a tomato nage, served with parmesan risotto and vegetable  
**\$31**

### Filet Mignon

Grilled 7 oz. Filet, topped with a Port currant reduction, served with garlic mashed potatoes, and vegetable  
**\$40**

### Bay of Fundy Salmon

Sautéed, topped with lemon pepper aioli, served with parmesan risotto, and vegetable  
**\$28**

### Pan Seared Sea Scallops

Served with risotto, vegetable, and herb butter  
**\$34**

### Whiskey Soaked New York Strip\*

14 oz. strip, topped with mushroom madeira sauce, served with garlic mashed potatoes, and vegetable  
**\$38**



*Find us on the corner of Rath and Ludington Ave.*