



MICHAEL'S + A B L E

Bonne Soirée! Olives have pits & we use seeds & nuts in our kitchen!

SOUP DU JOUR - cup \$5 / bowl \$8

TABLE SALAD \$9

Organic mixed greens, cucumbers, pickled okra, tomatoes, feta, caper berries, pink onions, lemon oregano vinaigrette

ORGANIC BABY SPINACH \$9

Warm balsamic bacon poppy seed dressing, hard boiled egg

ICEBERG WEDGE \$9

Bleu cheese crumbles, turkey bacon, tomato, Sauce Louis, bleu cheese dressing

COURSE DU FROMAGE \$12

Chef's choice of 3 cheeses and assorted accoutrements

MEZZE PLATE \$15

Tabouleh, lemon hummus, tzatziki, whipped feta, marinated feta

GRILLED SHRIMP BLACK BEAN CAKE \$14

Salsa verde, pico de gallo, lime crema

TARTE DU JOUR \$11

Salad Dijon

ADD TO YOUR SALAD:

MAHAOGANY GLAZED GRILLED CHICKEN SATAY \$7

GRILLED SHRIMP \$8

RED WINE QUATRO FROMAGGIO MEATBALLS \$7

JAGER SCHNITZEL \$18

Breaded pork loin, sweet & sour red cabbage, spaetzle

SPAGHETTI \$13

+A B L E sauce, fresh basil, red wine quatro fromaggio meatballs

SWEET CORN TAMALES \$15

Machaca beef, salsa monteray, lime crema, queso fundido

“OMGWTF” FILET OF BEEF \$30

Five-year gouda grits, potato latke, bacon, olive oil poached egg, hollandaise sauce, garlic greens

ALL SPLITS \$3

Parties of six or more: One check will be presented and a 20% gratuity added. Thank you!

Bon Appétit!

Executive Chef Michael Hochhalter

Chef Roderick Maldon

Chef Aaron Johnson