

THE TABLE ONE EXPERIENCE

Let us reserve a table for you!

This unique exclusive dining experience allows you and your party to enjoy both our curated food menu and have a VIP Providore experience,

HOW IT WORKS

The Table One Experience is Providore dining, elevated. With this package you will enjoy:

- Table set with Providore ceramic wear.
- A table coordinator to take care of you and grab anything you may need to have a great time!
 - Food + drinks ready upon arrival.

MAKING A RESERVATION

- 6 person minimum to 10 person maximum- yes, kiddos do count.
 - 2.5 hour table reservation
 - Reservable Hours: 11:00am - 6:30pm
 - Monday-Thursday
 - Reservations must be requested 3 days in advance
- We do ask that outside food, drinks and decor stay at home

PAYMENT

- \$200 minimum + 20% auto gratuity
- Payment must be completed ahead of time
 - Only one card holder please
- If you would like to purchase more food during your reservation-please feel free to order from your table coordinator and they will take care of it for you!
 - Would you like to enjoy wine with your meal? Our house corkage is \$15.

BOARD NOSH-UP

CHEESE MONGER'S CHOICE \$30

The perfect option for those who want to explore the latest and greatest from our extraordinary cheese case.

CHARCUTERIE BOARD \$25

A carnivore's delight of cured meat!

CHEESE + CHARCUTERIE BOARD \$32

For those who believe cheese and charcuterie belong together.

TINNED FISH BOARD

Don't be shellfish, share this board with a friend or two!

Choose from:

1. Sardines with salted butter + sambal \$15
2. Octopus with green sauce \$20
3. Ventresca Tuna with capers + espelette mustard \$23

Add Ons:

Pastaworks Olive Mix \$7
Sliced Little T Baguette / Butter \$4.50
Flowers for your table (yours to keep) \$14

Total will vary based on your board selection

TWO X SEA OYSTERS

Serves 7-8 people- If you need more oysters, please let us know!

4 DOZEN OYSTERS \$168

Served with housemade mignonette and lemon.

Add On:

Torres Potato Chips (Olive Oil or Salt) \$8.99
Flowers for your table (yours to keep) \$14

BEVERAGES

WINE

Rosé: \$40 w/ corkage fee included

Red: \$40 w/ corkage fee included

White: \$40 w/ corkage fee included

Bubbles: \$45 w/ corkage fee included

Champagne: \$65 w/ corkage fee included

BEER

Please inquire about offerings and pricing!

SODA / WATER

Bottled Coke: \$1.99

Dr. Brown Soda: \$1.99 - Please inquire about flavors

San Pellegrino Soda / Sparkling Water : \$1.99 - Please inquire about flavors

Artesian Water: Inquire about pricing + brands

À LA CARTE

1/2 DOZEN OYSTERS \$21

Served with housemade mignonette and lemon.

PROVIDORE HOUSEMADE SALADS

Kale+ Farro: Kale, farro, almonds, cranberries, pepitas, feta cheese, harissa vinaigrette. \$12

Chicory: Chicories, grilled seasonal fruit, spiced nuts, whole-grain mustard vinaigrette. \$12

Nicoise: Olive oil-poached tuna, sweet potatoes, fennel, green beans, olives, and pickled fresno chilis. \$22

Three Rice + Chicken Salad : Rotisserie chicken, brown, jasmine and wild rice, arugula, fresno chilis, pickled red onion, mint lemon vinaigrette. \$15

WHITE BEAN DIP \$6

HUMMUS \$6

WHITE FISH SPREAD \$29/LB

PASTAWORKS OLIVE MIX \$5

CORNICHONS \$6

TORRES POTATO CHIPS (TRUFFLE, OLIVE OIL OR SALT) \$7.99

CRACKERS \$5

LITTLE T BAGUETTE \$3

MARCONA ALMONDS \$5

DRIED FRUIT \$6

À LA CARTE

HOUSEMADE SEA SALT + OLIVE OIL FOCACCIA

1/4 or 1/2 sheet \$6.50 / \$12

HOUSEMADE GARLIC FOCACCIA

1/4 or 1/2 sheet \$7.50 / \$13

HOUSEMADE CALABRIAN CHILI + PROSCIUTTO FOCACCIA

1/4 or 1/2 sheet \$7.50 / \$14

SLICED LITTLE T DOUBLE LONG BAGUETTE \$5

SIDE OF BUTTER \$1.50

OLIVE OIL \$1.50

HILARY HORVATH FLOWER BOUQUET \$14 / \$30

HOUSEMADE DESSERTS

CHOCOLATE MOELLEUX \$8

PIGNOLI COOKIE \$3.50

SALTED CHOCOLATE CHIP COOKIE \$2.25

MENTA ROSSA COOKIE \$2.25