

# Ten Tables

597 Centre St 02130-2025 · +16175248810 · Updated: Jan 14, 2026

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## APPETIZER 5

|  |                |
|--|----------------|
| <b>Salad Of Local Lettuces, Nectarines, Roasted Pistachios And Champagne Vinaigrette</b> | <b>\$9.00</b>  |
| <b>White Gazpacho With Garlic, Almonds &amp; Paprika Oil</b>                             | <b>\$9.00</b>  |
| <b>Pickled Mussels</b><br>with frisee, carrots and toast                                 | <b>\$10.00</b> |
| <b>Ten Tables' Bierwurst Sausage</b><br>with braised cabbage                             | <b>\$11.00</b> |
| <b>Our Home Made Charcuterie</b><br>with traditional accoutrements                       | <b>\$13.00</b> |

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## MAIN 5

|   |                |
|---|----------------|
| <b>Local Corn Succotash</b><br>with polenta cake & pickled jalapeno   | <b>\$19.00</b> |
| <b>Pan Seared Bluefish</b><br>with a mixed grain salad, cherry tomatoes and hungarian wax peppers             | <b>\$23.00</b> |
| <b>Olive Oil Poached Hake</b><br>with artisanal spaghetti, pesto and parmesan reggiano                        | <b>\$21.00</b> |
| <b>Chorizo Stuffed Gianonne Chicken</b><br>with smoked eggplant puree & broccoli rabe                         | <b>\$25.00</b> |
| <b>All Natural Hanger Steak</b><br>with cranberry bean & summer squash ragout roasted romaine and salsa verde | <b>\$28.00</b> |

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## TASTING MENU 2

|   |                |
|---|----------------|
| <b>Four Course Chef's Tasting</b><br>available for per person     | <b>\$42.00</b> |
| <b>Four Course Vegetarian Tasting</b><br>available for per person | <b>\$32.00</b> |

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## DESSERT 7

|  |                          |
|--|--------------------------|
| <b>Chocolate Terrine</b>   | <b>\$10.00</b>           |
| with thai basil ice cream and maldon salt maury six ans d'age, mas amiel, languedoc-roussillon         |                          |
| <b>Hazelnut Brown Butter Cake</b>  | <b>\$9.00</b>            |
| with blueberry compote & lemon verbena ice cream 2008 black muscat, elysium, quady, central valley, ca |                          |
| <b>Orange And Bay Leaf Creme Brulee Grand Marnier</b>  | <b>\$10.00</b>           |
| <b>Macerated Local Strawberries</b>  | <b>\$8.00</b>            |
| with wafers and honey sorbet vermouth de chambéry rouge, dolin   |                          |
| <b>Our Daily Selection Of Ice Creams</b>   | <b>AVAILABLE OPTIONS</b> |
|  | One Scoop: \$4.00        |
|  | 2 Scoops: \$7.00         |
| <b>One Perfect Cheese</b>  | <b>\$8.00</b>            |
| <b>Pedro Romero Amontillado Sherry</b>   | <b>\$8.00</b>            |

## COFFEE AND TEA <sup>5</sup>

|                                |               |
|--------------------------------|---------------|
| <b>Terroir Coffee</b>          | <b>\$4.00</b> |
| <b>The French Press</b>        |               |
| with just ground organic beans |               |
| <b>Espresso</b>                | <b>\$3.50</b> |
| <b>Cappuccino</b>              | <b>\$4.50</b> |
| <b>Mem Teas</b>                | <b>\$4.00</b> |

## NON-ALCOHOLIC BEVERAGES AND MOCKTAILS <sup>6</sup>

|  |               |
|--|---------------|
| <b>Maine Root Organic Sodas</b>                                | <b>\$4.00</b> |
| ginger brew, lemon-lime, root beer, blueberry, mandarin orange |               |
| <b>Virgin Kk</b>   | <b>\$4.00</b> |
| passionfruit, ginger with soda water                           |               |
| <b>Hibiscus Limeade</b>  | <b>\$4.00</b> |
| hibiscus and lime with sparkling water                         |               |
| <b>Lavender Blueberry</b>                                      | <b>\$4.00</b> |
| lavendar scented blueberry soda                                |               |
| <b>Maine Saffron Roots</b>                                     | <b>\$4.00</b> |
| our saffron lemongrass infusion with maine root orange soda    |               |
| <b>Mock-ito</b>  | <b>\$4.00</b> |
| muddled mine and lime with sparkling water                     |               |