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Traveler's Table

Menu Prices — October 25, 2026

Traveler's Table menu with prices in United States, updated April 2020: 53 items across 10 categories, prices from $3.00 to $48.00.

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Traveler's Table Menu with Prices (United States)

Traveler's Table menu with prices in United States, updated April 2020: 53 items across 10 categories, prices from $3.00 to $48.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/travelers-table

Menu categories: Salads · Small Plates · The World Is Flat (Flatbreads) · The Far East (EntréEs by Region) · The Americas (Entrées by Region) · India & the Mediterranean (Entrées by Region) · Dinner Entrées · Sides · Desserts · Coffee

Salads

ITEM	PRICE
Traveler's Table Mixed Green & Herb Salad Heirloom cherry tomatoes, cucumbers, spring mix, parsley, dill, mini, Thai basil, oregano, cilantro, pomegranate seeds,...	**$10.00**
Farmer's Market Salad Roasted root vegetables, plums, field greens, pomegranate seeds, toasted cashews, almond "cheese", raspberry vinaigrette...	**$13.00**
Baja Shrimp Salad Charred corn, avocado, cherry tomatoes, cucumbers, lime, queso fresco, chipotle aioli, cilantro vinaigrette, tortilla st...	**$14.00**
Crispy Duck Salad Field greens, cabbage, carrot, cilantro, mint, fried shallots, miso dressing.	**$15.00**

Small Plates

ITEM	PRICE
Pão de Quejio Brazilian cheese bread.	**$4.00**
Mexican Street Corn Soup Roasted whole kernel corn, epazole, lime, cotija cheese, chili piquin.	**$6.00**
Argentinian Provoleta Cast-iron seared, smoked provolone, roasted peppers, oregano chimichurri, honey, grilled country bread.	**$12.00**
Pho Soup Dumplings Steamed pork dumplings, Vietnamese pho broth, crispy basil, spicy hoisin.	**$11.00**
Peking-Style Duck Gyoza Pan fried dumplings, crispy duck skin, hoisin-duck demiglace.	**$12.00**
Smoked Chicken Arepas Colombian griddled corn cakes, avocado-cilantro aioli.	**$12.00**
Chicken Karaage Japanese-style crispy chicken, spicy kewpie mayo, citrus soy.	**$10.00**
Salmon Tartare Crispy nishiki rice bites, ginger, garlic, avocado, mango, nori sauce, spicy kewpie mayo.	**$14.00**
Hummus with Lamb Ragu Braised lamb shank, garlic hummus, crispy chickpeas, herb salad, grilled flatbread.	**$15.00**
Chef's Vegetable Board Harissa dusted cauliflower, roasted broccolini, and fennel, heirloom carrots, miso glazed eggplant, purple sweet potato....	**$17.00**

The World Is Flat (Flatbreads)

ITEM	PRICE
Middle Eastern Vegetables Muhammara, arugula, caramelized onion, roasted tomato, wild mushrooms, walnuts, basil.	**$14.00**

ITEM	PRICE
Truffled Margherita Scamorza, marinated roma tomatoes, basil, while truffle oil.	**$15.00**
Mediterranean Chicken Kalamata olives, spinach, red onions, feta, oregano, tzatziki.	**$15.00**
Prosciutto di Parma & Wild Mushroom Mornay, arugula.	**$16.00**

The Far East (EntréEs by Region)

ITEM	PRICE
Soft Shell Crab Pad Thai Sautéed shrimp, stir fried rice noodles, egg, tamarind, bean sprouts, pressed tofu, green onion, crushed panful, cilantr...	**$19.00**
Khao Soi Northern Thai yellow curry, bone-in chicken leg and thigh, soft egg noodles, cilantro, crispy shallots, chili oil, lime,...	**$17.00**
Vietnamese Cha CA Turmeric-dill grilled fish, stir fried onions, bibb lettuces peanuts, vermicelli noodles, nuoc mam.	**$19.00**
Short Rib Bibimbap Korean rice bowl, grilled boneless short rib sautéed spinach, carrots, bean sprouts, fried egg, garlic-fermented chili s...	**$19.00**
Honey-Miso Salmon Ginger rice, baby bok choy, nori sauce.	**$21.00**
Spicy Cumin Lamb with Sichuan Dry fried green beans, chili oil, sichuan peppercorn, onion, bell pepper, jasmine rice.	**$18.00**
Spicy Cumin Lamb with Style Tofu Cumin Lamb dry fried green beans, chili oil, onion, bell pepper, jasmine rice.	**$14.00**

The Americas (Entrées by Region)

ITEM	PRICE
Traveler's Table Burger Griddled beef and pork house blend, aged cheddar, comeback sauce, candied bacon, lettuce, tomato, pickles, chefs fries,...	**$17.00**
Shrimp & Grits Mascarpone cheese grits, applewood smoked bacon, New Orleans beer BBQ sauce.	**$21.00**
Pan-Seared Jumbo Sea Scallops Sweet corn puree, chicharron dust, roasted corn, chorizo, smoked heirloom cherry tomatoes.	**$22.00**
Chicken Pibil Yucatán-style, achiote roasted chicken, chayote, white Mexican rice, pickled red onion, habanero, cilantro.	**$17.00**
Argentinian Style Hanger Steak Chimichurri, roasted broccolini, papas fritas.	**$24.00**

India & the Mediterranean (Entrées by Region)

ITEM	PRICE
Butter Chicken Smoked, yogurt marinated chicken thighs, tomato masala, jasmine rice, preserved lemon, red onion, cilantro, grilled flat...	**$15.00**
Pork Vindaloo Indian spiced braised pork, jasmine rice, cilantro, grilled flatbread.	**$16.00**
Moroccan Chicken Grain Bowl Ancient grain mix, matbucha, roasted vegetables, chermoula.	**$15.00**

ITEM	PRICE
Beef Cheek Ravioli Beef jus, porcini mushroom soubise, parmigiano reggiano.	**$21.00**

Dinner Entrées

ITEM	PRICE
Seafood Risotto Shrimp, calamari, mussels, scallop, tomato sofrito, parmigiano reggiano.	**$26.00**
Whole Roasted Branzino Citrus pesto, roasted artichoke, tomato, fennel.	**$32.00**
Chinese 5 Spice Duck Seared skin-on duck magret, aromatic fire spice rub, orange pan sauce, baby bok choy, black forbidden nice.	**$29.00**
Jamaican Jerk Pork Smoked pork shank, collard greens, rice, and beans, plantain-smoked tomato relish.	**$26.00**
North African Leg of Lamb Ras al hanout, tahini mousse, smoked tomato salad, roasted fennel.	**$36.00**
Prime Bone-In Ribeye Cast-iron seared, truffle compound butter, new potatoes, radouvan curried spinach.	**$48.00**

Sides

ITEM	PRICE
Grilled Flatbread	**$3.00**
Gluten-Free Flatbread	**$5.00**
Chef's Fries Truffle aioli, spicy comeback sauce.	**$5.00**
Traveler's Table Mixed Greenside Salad	**$5.00**
Seasonal Roasted Vegetables	**$5.00**

Desserts

ITEM	PRICE
Mango Lassi Panna Cotta Cardamom yogurt, garam masala-mango chutney, crushed pistachios.	**$9.00**
Nata de Coco Filipino coconut jelly, exotic tropical fruit, chocolate soil.	**$9.00**
New Orleans Bourbon Bread Pudding Banana caramel sauce, pecan praline, French vanilla bean gelato.	**$9.00**
Mexican Spiced Flourless Chocolate Cake Mayan dark chocolate ganache, pumpkin-peanut palanqueta, tequila creme anglaise, chocolate "soil", horchata gelato.	**$9.00**

Coffee

ITEM	PRICE
Drip Coffee	**$3.00**
Espresso	**$3.00**

ITEM	PRICE
Cappuccino	**$4.00**
Latte	**$4.00**