



Traveler's Table

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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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
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
Beef Cheek Ravioli Beef jus, porcini mushroom soubise, parmigiano reggiano.	\$21.00

Dinner Entrées	
ITEM	PRICE
Seafood Risotto Shrimp, calamari, mussels, scallop, tomato soffrito, parmigiano reggiano.	\$26.00

ITEM	PRICE
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
Cappuccino	\$4.00
Latte	\$4.00