

SOUTHERN TABLE

AT PALMETTO

Sharables

Pork Belly Burnt Ends 🌾 13 Tamarind Soy Glaze, Crispy Rice Cake, Benne Seed, Scallion	Frogmore Spring Rolls 14 Chopped Shrimp, Andouille, Smoked Corn Red Potato, Old Bay, Spicy Pepper Jelly
Pimento Cheese "Choriqueso" 🌾 11 Warm House Made Pimento Cheese Crumbled Chorizo, Pickled Okra Crispy Corn Chips	Deville Eggs 🌾 10 Lusty Monk Mustard, Crispy Chicken Skin Dill Pickle, Chili Oil
Lowcountry Steamed Mussels 18 Beer Steamed Hollander Mussels with Garlic, Tomato Whole Grain Mustard, Scallion Old Bay Butter, Grilled Sourdough	Jumbo Smoked Chicken Wings 🌾 12 1/2 Dozen Brined, Smoked & Fried Wings Tossed in Alabama White BBQ Sauce Carrots & Celery Bourbon BBQ For Dippin'
Fried Green Tomatoes 🌿 16 Shrimp and Crab Salad, Scallion Creole Remoulade	Smoked Fish Dip 11 🌾 Available Upon Request Smoked NC Trout, Garden Herbs Cream Cheese, Mustard Seed Fried Saltines, Crudites

Soups and Greens

Charleston She Crab Soup 9/12 Sherry, Oyster Crackers, Chives
Carolina Brunswick Stew 🌾 7
Parmesan Caesar Salad 7/10 Romaine, Croutons, Shaved Parmesan
Southern Table House Salad 🌿 🌾 7/10 Baby Heirloom Tomatoes, Carrots Cucumber, Pickled Red Onion Pimento Vinaigrette
Baby Gem Wedge Salad 🌿 12 🌾 Available Upon Request Baby Gem Lettuce, Tomato Vinaigrette Bleu Pimento Cheese, Bacon Lardon Brioche Crouton, Pickled Red Onion
Beets and Goat Cheese 🌾 12 Roasted Red Beets, Golden Beet Puree Goat Cheese Mousse, Candied Pecans Arugula, Pickled Fennel Lemon Dill Vinaigrette

Add-Ons:

- Chicken 6
- *Scottish Salmon 9
- Sauteed Local Shrimp 9

The Woodshed Smokehouse

Prices include choice of 3 sides and 1 sauce

Proteins 🌾	
Baby Back Ribs.....	23
Half Smoked Chicken.....	21
Smoked Beef Rib.....	24
BBQ Pulled Pork.....	20
Sliced Turkey Breast.....	20
Chef Combo Platter	34
<i>(Choice of 2 Proteins and 3 sides)</i>	
Sauces 🌾	
Eastern Carolina Sauce 🌿	
Alabama White BBQ Sauce 🌿	
Bourbon BBQ Sauce 🌿	
Carolina Gold Mustard Sauce	
Fixin's	
Creamed Corn 🌾	
Coleslaw 🌾	
Collard Greens 🌾	
Pit Smoked Baked Beans 🌾	
Creamy Potato Salad 🌾	
Gouda Mac & Cheese 🌿	
Southern Style Green Beans 🌾	
Small House Salad 🌾 🌿	
Marinated Tomato and Cucumber Salad 🌾 🌿	
Sidewinder Fries	



Gluten Free



Vegan



Vegetarian








For our guests with allergies, please inquire with your server on available options prepared by the Chef. We take dietary preferences & restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.

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Entrees

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| <p>*Grilled 7oz CAB Filet Mignon 34
Whipped Potatoes, Grilled Asparagus
Bourbon Peppercorn Jus</p> <p>Jerk Chicken  28
Marinated and Grilled Airline Breast
Pineapple Coconut Rice, Jerk Glaze
Cabbage and Carrot Slaw</p> <p>Chicken Fried Chicken.....25
(Regular or Nashville Hot)
Crispy Boneless Thighs
Buttermilk Whipped Potato, Collard Greens
House Pickles, Bacon Gravy</p> <p>Georgia Shrimp & Grits.....28
 Available Upon Request
Geechie Boy Smoked Gouda Grits
Sauted Spinach, Andouille Sausage
Tasso Ham Gravy</p> | <p>Jumbo Lump Crab Cake.....36
Sweet Corn and Fava Bean Succotash
Carrot Puree, Crispy Okra</p> <p>*Cedar Plank Scottish Salmon 28
Duck Fat Potatoes, Creamed Kale
Seared Trumpet Mushroom, Tomato Bacon Jam</p> <p>King Trumpet Mushroom "Scallops"   .24
Basted Trumpet Mushroom, Fava Bean Puree
Crispy Rice Cake, Tomato Miso Emulsion</p> <p>Rice Crusted Whole Fried Flounder  ..32
Sweet Corn Succotash, Watercress Salad
Jalapeno Peach Chutney</p> <p>Bacon Wrapped Meatloaf.....22
Caramelized Onion Mac and Cheese
Green Beans, Bourbon BBQ</p> |
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Chef's Favorite Pairings

Faire La Fete Brut.....9.5/34
This sparkling wine is a blend of Chardonnay, Chenin Blanc and Pinot Noir produced in the traditional method spending 15 months sur lie. Light golden in color with aromas of pear, vanilla wafer and lemon peel with bright bubbles that dissipate into a creamy finish. Enjoy by itself or paired with our **Warm Pimento Cheese and Jerk Chicken**.

Pizzolato Pinot Grigio.....9.5/34
100% certified organic and vegan friendly this light bodied wine has aromas and flavors of crisp golden apples and citrus notes. A beautiful example of the simple, crisp, and fruity varietal that will pair beautifully with our **Frogmore Spring Rolls and Rice Crusted Whole Fried Flounder**.

Cigar Box Malbec.....9.5/34
This wine offers attractive and persistent aromas and flavors of black fruit, red currants, and dried earth. Medium bodied with berries and soft tannins. Pair with our **Pork Belly Burnt Ends and Cedar Plank Salmon**.

Stags Leap Chardonnay.....16/59
A classic Napa Chardonnay expressing an elegant balance of aromatic citrus and floral notes with hints of Tarte Tatin and brioche toast. Layers of honeysuckle, hazelnut and white peach are supported by a round, creamy mouthfeel. We suggest enjoying this wine with our **Low Country Steamed Mussels and Jumbo Lump Crab Cake**.

Sean Minor Pinot Noir.....9.5/34
Medium bodied with enticing aromas of ripe plum, violets and cocoa powder and luscious flavors of dark cherry and blackberry are rounded out by a slight hint of oak. Enjoy this elegant wine with our **Jumbo Smoked Chicken Wings and Bacon Wrapped Meatloaf**.

Austin Hope Cabernet Sauvignon....17/65
The classic ruby color of this wine is stunning and sets the stage for this robust wine. Aromas of tobacco, dark chocolate, cocoa powder and juicy cherry creates a full bodied wine which will pair perfectly with our **Smoked Beef Rib and Filet Mignon**...or just about anything!



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