


# SOUTHERN TABLE

## AT PALMETTO


### Starters

**Fried Green Tomatoes 10**   
Pimento Cheese, Bacon Jam

**Devilled Eggs 8**   
Lusty Monk, Candied Bacon, Teardrop Pepper

**Brisket Nachos 12**   
House Brisket, Queso, Cilantro Lime Crema  
Smoked Jalapeno Corn Relish

**Broccoli Smoked Cheddar Soup 5/7**  
Bacon Lardon

**Caesar Salad 7/10**   
Romaine Lettuce, Parmesan Cheese  
House Croutons, Caesar Dressing

**Chili 6/8**  
Sour Cream, Cheddar, Scallion

### BYO Salad 11

*Choice of 4 Toppings  
(Additional Toppings \$.50 each)*

**Greens:**  
Chopped Romaine, Iceberg Wedge  
or Mixed Greens

**Toppings:**  
Tomatoes, Cucumbers, Carrots, Banana Peppers  
Red Onions, Beets, Olives, Chopped Egg  
Avocado, Bacon, Candied Pecans, Croutons  
Dried Cranberries, Chickpeas

**Cheeses:**  
Feta, Parmesan, Monterey Jack, Bleu

**Dressings:**  
Ranch, Bleu Cheese, Caesar  
Balsamic Vinaigrette, Pimento Vinaigrette  
Creamy Green Goddess

**Protein Additions:**  
Chicken (6), Shrimp (9), Scottish Salmon (9)  
Chicken Salad (7), Tuna Salad (7)

### Between Bread

*All Sandwiches Served with Choice of  
French Fries, Sweet Potato Fries, Onion Rings, House Chips, Fruit, Cole Slaw, or Side Salad*

**Smoked Rib Sandwich 15**  
Boneless Smoked Rib, Pickles, Tobacco Onions, Bourbon BBQ, Toasted Po' Boy Roll

**Southern Table Burger 13**  
Lettuce, Tomato, Onion, Pimento Cheese, Bacon, House Pickles  
TST Burger Sauce, Chef Johan's Brioche Bun

**Pastrami Reuben 14**  
Pastrami, Sauerkraut, Swiss Cheese, Special Sauce, Pickles, Toasted Marble Rye

**Salmon Burger 16**  
Pan Seared Scottish Salmon Patty, Lettuce, Tomato, Onion, Caper Dill Remoulade, Chef Johan's Brioche

**Chicken Wrap 13**  
House Smoked Pulled Chicken, Pimento Cheese, Shredded Lettuce  
Tomato, Alabama White BBQ Sauce, House Pickles

### Lunch Plates

**Southern Fried Chicken Sandwich 15**  
Deep Fried Chicken Thigh, Creamy Coleslaw, House B&B Pickles, Comeback Sauce  
*Ask for Nashville Hot Style!*

**Shrimp & Grits 18**   
Smoked Gouda Grits, Andouille & Tasso Gravy, Local Shrimp, Crispy Onion

**Harvest Grain Bowl 14**   
Ancient Grain Blend, Sauteed Mushrooms, Black Kale, Butternut Squash, Pepitas, Roasted Shallot Vinaigrette

 Gluten Free

 Vegetarian

 Vegan

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.