

# SOUTHERN TABLE

AT PALMETTO

## Starters & Sharables

### Fried Green Tomatoes 12

Whipped Feta, Curried Peach Preserves

### Devilled Eggs 10

Lusty Monk, Candied Bacon, Teardrop Pepper

### Fried Oysters 15

Cracker Breaded Gulf Oysters, Horseradish Tartar, Pickled Onion, Grilled Lemon

### Chef's Soup of the Day 6/8

#### Gumbo 6/8

Rice, Scallion

#### Caesar Salad 7/10

Romaine Lettuce, Parmesan Cheese House Croutons, Caesar Dressing

### Quinoa Stuffed Avocado 12

Fresh Avocado, Quinoa Blend Roasted Red Pepper

Black Bean Puree, Pickled Onion

Crispy Chickpea, Pimento Vinaigrette

### TST Salad Trio 16

Chicken Salad, Tuna Salad,

Smoked Salmon Salad, Green Leaf Lettuce

Marinated Tomato, Fried Saltines

## 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) Smoked Salmon Salad (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

### TST Club 14

Thinly Shaved Smoked Turkey and Ham

Thick Cut Bacon, Provolone and Swiss Cheese

Whole Grain Mustard Aioli

Shredded Lettuce, Tomato, Pickles

Toasted Village Bakery Hoagie Roll

### \*TST Smash Burger 13

Double Griddled Patty, Caramelized Onion

American Cheese, House Pickles

TST Burger Sauce, Chef Johan's Brioche Bun

### Pastrami Reuben 14

Pastrami, Sauerkraut, Swiss Cheese

Special Sauce, Pickles, Toasted Marble Rye

### Pulled Pork Sandwich 14

House Smoked Pulled Pork

Pineapple Cilantro Slaw, BBQ Aioli

Crispy Onion, Sesame Brioche

### Shrimp Po'Boy 16

Fried Shrimp, Tiger Sauce Mayo

Shredded Lettuce, Sliced Tomato

Toasted Po'Boy Roll

### Southern Fried Chicken Sandwich 15

Deep Fried Chicken Thigh, Creamy Coleslaw

House B&B Pickles, Comeback Sauce

Ask for Nashville Hot Style!

## Mocktails

### Lowcountry Sipper 7

Pineapple Juice

Sour Mix

Lime Juice

Ginger Simple Syrup

Club Soda

### Nah-garita 7

Dhos Orange

Sweet and Sour Mix

Lime Juice

### Secret Garden 7

Seed Lip Grove 108

Fresh Basil

Fresh Lime

Diet Tonic

### Mockly™

### Canned Mocktails 7

Served up in a Coupe

### Love Bite

Pomegranate, Ginger, Lemon

Apple, Rosemary, Tonic

### Eye Opener

Tangerine, Lemon, Peach

Basil, Lemongrass

### Baron Von Blue

Blueberry, Rose, Mint, Soda

## Non-Alcoholic

Ariel Chardonnay.....7.5/24 California

Ariel Cabernet

Sauvignon N/A .....7.5/24 California

Giesen Sauvignon Blanc 7.5/24 California

Freixenet .....7.5/24 California

Heineken N/A .....5.5

Stella Artois N/A .....6.5

Kaliber N/A .....6.5

Samuel Adams IPA.....6.5



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. 7/7/2023