

# THE SOUTHERN TABLE

## SNACKS

<b>SMOKED WINGS</b>	<b>10</b>
<i>choice of dry rub, hot chicken spice, Korean bbq or buffalo sauce</i>	
<b>PORK RINDS &amp; SMOKED QUESO</b>	<b>10</b>
<b>GARLIC &amp; HERB CHEDDAR BISCUITS</b>	<b>7</b>
<i>whipped butter</i>	
<b>FRIED GREEN TOMATOES</b>	<b>9</b>
<i>pimento cheese+remoulade</i>	
<b>SHRIMP CEVICHE</b>	<b>16</b>
<i>old bay crackers+lime+tomato+cucumber+serrano+pickled onions+micro cilantro</i>	
<b>*WOOD FIRE GRILLED LAMB CHOPS</b>	<b>18</b>
<i>chimichurri+pecorino romano+crispy onions</i>	
<b>WOOD FIRE GRILLED BACON WRAPPED QUAIL</b>	<b>16</b>
<i>apple cider gastrique+boursin stuffed peppadews+Tennessee micro-greens</i>	
<b>WOOD FIRE OYSTERS</b>	
<b>½ dozen 16    dozen 26</b>	
<i>chimichurri+pecorino romano+scampi butter+grilled focaccia</i>	

## GREENS

<b>{ add fried or grilled chicken 7    fried or grilled shrimp 10 grilled salmon 15    beef tenderloin 18 }</b>	
<b>SOUTHERN CAESAR SALAD</b>	<b>10</b>
<i>romaine+pickled onions+croutons+pecorino romano+creamy caesar dressing</i>	
<b>WEDGE SALAD</b>	<b>12</b>
<i>baby iceberg+cherry tomatoes+bacon jam+crispy onions+blue cheese crumbles+charred tomato vinaigrette</i>	
<b>HOUSE SALAD</b>	<b>10</b>
<i>romaine+cherry tomatoes+onions+smoked cheddar cheese+chopped pickled egg+ranch</i>	
<b>STRAWBERRY SALAD</b>	<b>12</b>
<i>spinach+strawberry vinaigrette+strawberries+toasted pistachios+feta cheese</i>	

## ENTREES

<b>FRIED CHICKEN</b>	<b>18</b>
<i>½ bird+chili honey+two sides of your choice</i>	
<b>FRIED CATFISH</b>	<b>18</b>
<i>tartar sauce+hushpuppies+two sides of your choice</i>	
<b>BLACKENED CATFISH</b>	<b>21</b>
<i>garlic cheddar grits+charred green beans+lemon beurre blanc</i>	
<b>*STEAK BURGER</b>	<b>25</b>
<i>house-made brioche bun+ground steak+roasted garlic aioli+tomato jam+Tennessee white cheddar+arugula+hand-cut fries</i>	
<b>BBQ SHRIMP &amp; GRITS</b>	<b>26</b>
<i>gulf shrimp+smoked pork belly+roasted tomatoes+shrimp butter+garlic cheddar grits</i>	

## FROM THE FIRE

<b>{ served with complimentary house potatoes }</b>	
<b>*6oz BEEF TENDERLOIN+herb butter</b>	<b>40</b>
<b>*14oz PRIME STRIP STEAK+herb butter</b>	<b>50</b>
<b>*16oz PRIME RIBEYE+herb butter</b>	<b>60</b>
<b>*10oz BONE-IN PORK CHOP+rosemary chili butter</b>	<b>28</b>
<b>*RACK OF LAMB+chimichurri</b>	<b>48</b>
<b>VERLASSO SALMON+lemon dill butter</b>	<b>28</b>
<b>{ add grilled shrimp 10    add coffee cured rub 2 }</b>	

## SIDES

<b>{ \$2 upcharge to substitute a premium side item }</b>		
<b>6</b>		<b>8</b>
HAND-CUT FRIES	COLLARD GREENS	GRILLED ASPARAGUS
GARLIC CHEDDAR GRITS	CHARRED GREEN BEANS	BACON MAC & CHEESE
WHITE BEAN CASSOULET	HOUSE POTATOES	
BRAISED MUSHROOMS & ONIONS	SAUTEED SPINACH	
ROASTED GARLIC MASHED POTATOES	APPLE SLAW	

Please note: There will be an additional charge for additional requested items, sauces, and condiments.

*\*Consumer Warning: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*