

# SOUTHERN TABLE

## AT PALMETTO

### Sharables

Pork Belly Burnt Ends 11

*Johnny Cakes, Sweet Potato Puree, Pickled Peanut Salad*

Georgia Cheese Board 22

*Sweet Grass Dairy "Griffin" French Farmhouse, Chapel Hill Creamery New Moon*

*Statesboro Blue, House Pimento Cheese*

*Pickled Okra, House Accoutrements, Toasted Farmer's Bread, Benne Seed Crackers (🌾 GF available upon request)*

Low Country Steamed Mussels 18

*Prince Edward Island Mussels, Andouille, Tasso Ham, Tomatoes, Lemon, Grilled Sourdough*

Fried Green Tomatoes 12

*Pimento Cheese, Bacon Pepper Jam, Chives*

Blue Crab Beignets 12

*Comeback Sauce*

Jumbo Jack & Coke Chicken Wings 12 🌾

*1/2 Dozen Jack Daniels Brined, Smoked & Fried Wings, Tossed in Coca-Cola BBQ Sauce, Ranch Dressing*

Butterbean Hummus 10 🌱

*Marinated Peppers, Crispy Okra, Grilled Farmers Bread (🌾 GF available upon request)*

### Soups and Greens

Southern Style Gumbo 7

*White Rice, Green Onions*

Carolina Brunswick Stew 7 🌾

Parmesan Caesar Salad 7/10

*Romaine, Croutons, Shaved Parmesan*

House Salad 7/10 🌱 🌾

*Baby Heirloom Tomatoes, Carrots, Cucumber, Pimento Vinaigrette*

Beets and Citrus 12 🌱 🌾

*Salt Roasted Beets, Citrus Supremes, Whipped Feta, Arugula, Pistachios, Tarragon Vinaigrette*

Kale Salad 10 🌱

*Black Kale, Shaved Fennel, Apple, Sweetgrass Chevre, Granola, Cider Sorghum Vinaigrette*

*Add-Ons: Chicken 6, Salmon 9, Shrimp 9*

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### The Woodshed Smokehouse

Prices include choice of 3 sides and 1 sauce

#### Proteins 🌾

Baby Back Ribs 22

Half Smoked Chicken 20

Texas Brisket 22

BBQ Pulled Pork 18

Jack Fruit BBQ 17 🌱

**Chef Combo Platter 32**

*(Choice of 2 Proteins and 3 sides)*

#### Sauces 🌾

Eastern Carolina Vinegar Based BBQ Sauce 🌱

Alabama White BBQ Sauce 🌱

Bourbon BBQ Sauce 🌱

#### Fixin's

Black Eyed Peas 🌾

Coleslaw 🌾

Collard Greens 🌾

Pit Smoked Baked Beans 🌾

Red Skin Potato Salad 🌾

Smoked Gouda Mac & Cheese 🌱

Southern Style Green Beans 🌾

Smoked Gouda Grits 🌾


Small House Salad 🌾 🌱



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### Entrees

Grilled CAB Filet Mignon 28 (6 oz)/ 34 (8 oz) 


*Loaded Potato Cake, Broccolini, Herb Garlic Butter, Bourbon Demi*

Chicken n' Dumplings 25


*Pan Seared Bell & Evans Airline Breast, Herbed Ricotta Dumplings, Vegetable Matignon, Chicken Velouté*

Chicken Fried Chicken 24 (Regular or Nashville Hot)


*Boneless Thighs, Buttermilk Whipped Potato, Collard Greens, House Pickles, Chicken Gravy*

Dubberly's Brothers Shrimp & Grits 25 (  GF available upon request)


*Geechie Boy Smoked Gouda Grits, Andouille Sausage-Tasso Ham Gravy, Tobacco Onions*

Cheerwine Braised Beef Shortrib 34 

*Smoked Gouda Grits, Seared Carrots, Cheerwine Jus, Salt and Vinegar Shoestring Fries*

Pan Seared Scottish Salmon 28 


*Sesame Black Kale, Maple Whipped Sweet Potato, Marinated Apple*

Jackfruit Cassoulet 24 

*Slow Cooked White Beans, Aromatic Vegetables, Confit Tomato, Garlic Herb Crumble*

Whole Fried Flounder 35

*Deep Fried Flounder, Miso Citrus Glaze, Garlic Green Beans, Crispy Sweet Potato Wedges*

Chef's Fresh Catch MP 

*Smoked Sausage and Fava Bean Hash, Celery Root Puree, Tomato Jam*

### Chef's Favorite Pairings

**Toad Hollow Merlot**— Ripe and robust. 100% Merlot with flavors of dark red cherry, plum, and cranberry. Pairs well with **Jackfruit Cassoulet**.

**Austin Hope Cabernet Sauvignon**— The classic ruby color of this wine is stunning and sets the stage for this robust Cabernet Sauvignon. Aromas of tobacco, dark chocolate shavings, layers of vanilla, coco powder, and juicy cherry creates a full body wine to pair with the **Georgia Cheeseboard** and **Cheerwine Braised Beef Shortrib**.

**Sean Minor Pinot Noir**— Medium bodied with enticing aromas of ripe plum, violets, cocoa powder, luscious flavors of dark cherry and blackberry. This wine pairs great with the **Pork Belly Burnt Ends** and **Pan Seared Scottish Salmon**.

**Stoneleigh Sauvignon Blanc** - Mouthwatering acidity and punchy aromatics of grapefruit, white peach, and passion fruit. This delicate wine pairs well with our **Blue Crab Beignets** and **Whole Fried Flounder**.

**Gerad Bertrand Cotes Du Roses Rosé**— This sparkling rosé is delicate pink in color and releases aromas of cassis, red currant, and rose. It is fresh and full-bodied with notes of candied grapefruit. This refreshing wine pairs well with our **Beet and Citrus Salad**, **Mussels**, and **Shrimp & Grits**.

**Pizzolato Pinot Grigio**—100% certified organic and vegan friendly, this light bodied wine has aromas and flavors of crisp golden apples and citrus notes. Sip as an aperitif and pair with our **Chicken and Dumplings** or **Kale Salad**.

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.