


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.