

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, Green Hill Brie

Asher Blue, House Pimento Cheese

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

Low Country Steamed Mussels 18

Beer Steamed Hollander Mussels with Garlic, Tomato, Whole Grain Mustard

Scallion, Old Bay Butter, Grilled Sourdough

Fried Green Tomatoes 12 ✓

Curried Peach Preserves, Whipped Feta

Blue Crab Beignets 12

Comeback Sauce

Crispy Brussels Sprouts 11 (🌱) (🌾)

Maple Cider Glaze, Toasted Peanut, Chow Chow

Jumbo Jack & Coke Chicken Wings 12 (🌾)

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

Smoked Fish Dip 10

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

Soups and Greens

Charleston She Crab Soup 9/12

Sherry, Oyster Cracker, Chives

Carolina Brunswick Stew 7 (🌾)

Parmesan Caesar Salad 7/10

Romaine, Croutons, Shaved Parmesan

Southern Table House Salad 7/10 (🌱) (🌾)

Baby Heirloom Tomatoes, Carrots, Cucumber, Pickled Red Onion, Pimento Vinaigrette

Poached Pear Salad 12 ✓ (🌾)

Watercress and Frisee, Pomegranate, Asher Bleu Cheese, Spiced Walnuts, Port Reduction

Green Goddess Wedge 12 (🌾)

*Baby Iceberg, Candied Bacon, Cocktail Tomatoes, Pecans, Pickled Onions, Brown Butter Crumble
Creamy Green Goddess*

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

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 (🌾)


Brunswick Stew (🌾)

Small House Salad (🌱)

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Entrees

Grilled CAB Filet Mignon 30 (6 oz)/ 36 (8 oz) 


Crispy New Potatoes, Broccolini, Herb Garlic Butter, Bourbon Demi

Chicken n' Dumplings 28


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

Chicken Fried Chicken 24 (Regular or Nashville Hot)

Crispy Boneless Thighs, Buttermilk Whipped Potato, Collard Greens, House Pickles, Bacon 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 Short Rib 34 


Crispy Grit Cake, Seared Carrots, Cheerwine Jus, Salt and Vinegar Shoestring Fries, Pistachio Gremolata

Pan Seared Scottish Salmon 28

Brown Butter Crumble, Smoked Beet Puree, Citrus Cous Cous, Herb Salad


Jackfruit Cassoulet 24  

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

Smoked New York Strip 36 

Mushroom and Vidalia Onion Ragout, Crispy Potatoes, Popped Sorghum, Chimichurri

Pecan Crusted Grouper 30

Carolina Gold Pilaf, Kumquat Preserves, Rainbow Chard  GF available upon request)

BBQ Baked Potato 20

*Jumbo Fluffy Baked Potato Stuffed with Collard Greens, Pulled Pork, Cheese Sauce, Pickles
Crispy Onions, Alabama White & Bourbon BBQ Sauces*

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 **Smoked Fish Dip** and **Pecan Crusted Grouper**.

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 **Fried Green Tomatoes**.

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.