

# SOUTHERN TABLE

AT PALMETTO

## Starters

### Fried Green Tomatoes 10

Whipped Feta, Curried Peach Preserves

### Devilled Eggs 8

Lusty Monk, Candied Bacon, Teardrop Pepper

### Brisket Nachos 12

House Brisket, Queso, Cilantro Lime Crema  
Smoked Jalapeno Corn Relish

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

### Chili 6/8

Sour Cream, Cheddar, 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

## 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)  
Salmon Patty (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

### Fried Green Tomato BLT 14

Neuskies Thick Cut Bacon  
Fried Green Tomato, Pimento Cheese  
Lettuce, Garlic Herb Aioli  
Toasted Sourdough

### Southern Table 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

### 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

### 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 \$7.00

Pineapple Juice  
Sour Mix  
Lime Juice  
Ginger Simple Syrup  
Club Soda

### Nah-garita \$ 7.00

Dhos Orange  
Sweet and Sour Mix  
Lime Juice

### Secret Garden \$ 7.00

Seed Lip Grove 108  
Fresh Basil  
Fresh Lime  
Diet Tonic

### Mockly™ Canned Mocktails

\$7.00

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



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.