

Sharables

Pork Belly Burnt Ends 13	Frogmore Spring Rolls 14
Slow Smoked and Glazed Pork Belly	Chopped Shrimp, Andouille, Smoked Corn
Johnny Cakes, Sweet Potato Puree	Red Potato, Old Bay, Spicy Pepper Jelly
Pickled Peanut Salad	
Warm Green Hill Brie 14	Deville Eggs 🍷..... 10
🍷 Available Upon Request	Lusty Monk Mustard, Candied Bacon
Strawberry Rhubarb Jam, Pistachios	Pickled Pepper
Elderflower Syrup, Sourdough Crostini	
Low Country Steamed Mussels 18	Jumbo Jack & Coke Chicken Wings 🍷..... 12
Beer Steamed Hollander	1/2 Dozen Jack Daniels Brined
Mussels with Garlic, Tomato	Smoked & Fried Wings
Whole Grain Mustard, Scallion	Tossed in Coca-Cola BBQ Sauce
Old Bay Butter, Grilled Sourdough	Ranch Dressing
Fried Green Tomatoes 🌿..... 12	Smoked Fish Dip 11
Curried Peach Preserves, Whipped Feta	🍷 Available Upon Request
	Smoked NC Trout, Garden Herbs
	Cream Cheese, Mustard Seed
	Fried Saltines, Crudites

Soups and Greens

Charleston She Crab Soup 7/9
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
Radicchio Chopped Salad 🌿 🍷..... 12
Radicchio and Baby Gem Lettuce
Citrus Segments, Shaved Radish
Candied Almond, Whipped Feta
Lemon Tahini Vinaigrette
Peach and Burratta 🍷..... 12
Grilled Local Peach, Burratta, Arugula
Pickled Blueberry and Fennel
Country Ham Crisp, Sweet Tea Gastrique
Add-Ons: Chicken 6, Salmon 9, Shrimp 9

The Woodshed Smokehouse

Prices include choice of 3 sides and 1 sauce

Proteins 🍷	
Baby Back Ribs..... 23	
Half Smoked Chicken..... 21	
Smoked Beef Rib..... 24	
BBQ Pulled Pork..... 20	
Jack Fruit BBQ 🌿..... 17	
Chef Combo Platter 34	(Choice of 2 Proteins and 3 sides)
Sauces 🍷	
Eastern Carolina Vinegar	
Based BBQ Sauce 🌿	
Alabama White BBQ Sauce 🌿	
Bourbon BBQ Sauce 🌿	
Carolina Gold Mustard Sauce	
Fixin's	
Creamed Corn 🍷	
Coleslaw 🍷	
Collard Greens 🍷	
Pit Smoked Baked Beans 🍷	
Creamy Potato Salad 🍷	
Gouda Mac & Cheese 🌿	
Southern Style Green Beans 🍷	
Small House Salad 🍷 🌿	
Marinated Tomato and Cucumber Salad 🍷 🌿	



SOUTHERN TABLE

AT PALMETTO

Entrees

- Grilled 7oz CAB Filet Mignon** 🍷.....34
Whipped Potatoes, Grilled Asparagus
Horseradish Bearnaise
- Tabasco Brined Airline Chicken Breast** 🍷 28
Andouille Dirty Rice, Red Pepper Puree
Crispy Kale, Tomato Butter
- Chicken Fried Chicken**.....25
(Regular or Nashville Hot)
Crispy Boneless Thighs
Buttermilk Whipped Potato, Collard Greens
House Pickles, Bacon Gravy
- Dubberly's Brothers Shrimp & Grits**.....28
🍷 **Available Upon Request**
Geechie Boy Smoked Gouda Grits
Sauteed Spinach, Andouille Sausage
Tasso Ham Gravy
- Brown Butter Basted U-10 Scallops** 🍷...36
Sweet Corn Puree, Bacon Lardon
Marinated Tomato
Red Bell Pepper and Scallion Salad
- Dijon and Dill Crusted Scottish Salmon**..28
🍷 **Available Upon Request**
Roasted Summer Squash, Potato Puree
Pickled Spring Onion and
Citrus Beurre Blanc
- Collard Green Dolmas** 🌱🍷.....24
Carolina Gold Rice, Black Eyed Peas
Roasted Garlic, Creole Tomato Sauce
Crispy Chickpea
- Pecan Crusted Grouper** 🍷.....32
Preserved Lemon Cous Cous
Grilled Asparagus, Smoked Tomato Butter
- Grilled 1/2 Rack Domestic Lamb**.....36
"Peas and Carrots", Mushroom Barley
Spiced Lamb Jus

Chef's Favorite Pairings

Toad Hollow Merlot.....12.5/46
Ripe and robust. 100% Merlot with flavors of dark red cherry, plum, and cranberry. Pairs well with Grilled Lamb.

Austin Hope Cabernet Sauvignon.....17/65
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 Filet Mignon.

Sean Minor Pinot Noir.....9.5/34
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 Dijon and Dill Crusted Scottish Salmon.

Stoneleigh Sauvignon Blanc.....9.5/34
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.

Gerad Bertrand Cotes Du Roses Rosé. 12.5/46
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 Mussels and Shrimp & Grits.

Pizzolato Pinot Grigio.....9.5/34
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 Tabasco. Marinated Chicken or Warm Green Hill Brie.

