

SOUTHERN TABLE

AT PALMETTO

Sharables

***Snapper Crudo** 🍷..... 16

Coconut Lime Emulsion, Coriander
Grapefruit, Strawberry Chip

Beer Battered Grouper Bites.....14

Smoked Jalapeño Tartar Sauce
Grilled Lemon

Champagne Mussels.....18

🍷 Available Upon Request
Champagne-Steamed Hollander Mussels
Citrus Butter, Fines Herbs
Pickled Peppers, Baguette Crostini

Fried Green Tomato "Caprese" 🌿.....12

Whipped Ricotta, Stewed Cherry Tomato
Basil, Balsamic Reduction

Pork Belly Burnt End Tostada 🍷.....12

Slow Smoked Chipotle Glazed Pork Belly
Pineapple Relish, Avocado, Cilantro
Crispy Tortilla

Deviled Eggs 🍷..... 10

Lusty Monk Mustard, Crispy Chicken Skin
Dill Pickle, Chili Oil

Jumbo Smoked Chicken Wings 🍷.....12

Half-Dozen Brined, Smoked & Fried Wings
Tossed in Hot Buttered BBQ Sauce
Carrots & Celery, Bleu Cheese Dressing

Roasted Onion Dip 🍷 🌿.....11

Slow Cooked Onions, Chive, Garlic
Greek Yogurt, House Chips
Radish Crudit 

Soups and Greens

Leek and Potato Soup..... 7/10

🍷 Available Upon Request
Butter-Fried Pumpernickel, Bacon, Dill

Carolina Brunswick Stew 🍷..... 7

Caesar Salad..... 7/10

Romaine, Croutons, Shaved Parmesan

Southern Table House Salad 🌿 🍷..... 6/9

Baby Heirloom Tomatoes, Carrots
Cucumbers, Pickled Red Onions
Pimento Vinaigrette

Roasted Beet Salad 🍷 🌿..... 12

Fris e and Arugula, Roasted Red Beets
Orange Beet Coulis, Toasted Hazelnut
Honey Goat Cheese
Citrus Tarragon Vinaigrette

Southern Table Cobb 🍷..... 12

Chopped Romaine, Pickled Okra, Pimentos
Bleu Cheese, Candied Pecans
Bacon, Deviled Egg
Creamy Vidalia Onion Dressing

Add-Ons:

Grilled Chicken 6
*Pan-Seared Scottish Salmon 9
Saut ed Local Shrimp 9

The Woodshed Smokehouse

Prices Include Choice Of:

Three Sides, Cornbread and One Sauce

Proteins 🍷

Baby Back Ribs..... 23
Smoked Half Chicken..... 21
Sliced Brisket..... 24
BBQ Pulled Pork..... 20
Sliced Turkey Breast..... 20

Chef Combo Platter..... 34

(Choice of Two Proteins and Three Sides)

Picnic Plate..... 16

(Choice of Four Fixin's + Cornbread)

Sauces 🍷

Eastern Carolina Sauce 🌿
Alabama White BBQ Sauce 🌿
Bourbon BBQ Sauce 🌿
Carolina Gold Mustard Sauce 🌿 🍷

Fixin's

Candied Covington Sweet Potatoes 🍷 🌿
Coleslaw 🍷 🌿
Collard Greens 🍷
Pit Smoked Baked Beans 🍷
Creamy Potato Salad 🍷
Gouda Mac & Cheese 🌿
Southern Style Green Beans 🍷
Small House Salad 🍷 🌿
Broccoli Salad 🍷
Sidewinder Fries 🌿



Gluten Free



Vegan



Vegetarian

For our members with life-threatening allergies, please request to speak with the Chef directly. While we take dietary preferences and restrictions very seriously, however, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Entrees

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| <p>*Grilled 7oz CAB Filet Mignon 🌾 36
Whipped Potatoes, Bourbon Jus
Sautéed Monetta Asparagus</p> <p>*Crispy Duck Breast 20
Farro, Chorizo, and Rainbow Chard Medley
Sunchokes Two Ways, Cherry Jus</p> <p>Chicken Fried Chicken 25
(Regular or Nashville Hot)
Crispy Boneless Thighs
Buttermilk Whipped Potatoes, Bacon Gravy
Collard Greens, Homemade Pickles</p> <p>Pork Schnitzel 28
Pretzel-Crusted Pork Loin Cutlet
Fennel & Arugula Salad, Whipped Potatoes
Whole Grain Mustard & Lemon Butter Sauce</p> <p>Chicken Marbella 26
🌾 Available Upon Request
Pan-Roasted Marinated Chicken Breast
Cauliflower Purée, Herb Spoon Bread
Sautéed Rainbow Chard, Dates, Olives
Herb Gravy</p> | <p>Pan-Seared Snapper 🌾 30
Rice Grits, Tomato Sofrito, Salsa Verde</p> <p>*Sesame-Crusted Scottish Salmon 🌾 28
Sugar Snap Peas, Lemon Dill Rice
Mustard Beurre Blanc</p> <p>Georgia Shrimp & Grits 28
🌾 Available Upon Request
Geechie Boy Smoked Gouda Grits
Sautéed Spinach, Andouille Sausage
Tasso Ham Gravy</p> <p>*Grilled Lamb Loin 🌾 32
Crispy Chickpea Cake, Glazed Carrots
Minted Yogurt, Lamb Jus</p> <p>Quinoa Stuffed Pepper 🌿 🌾 20
Roasted Red Pepper, Benne Seed Crisp
Quinoa Vegetable Medley
Red Coconut Curry</p> |
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Bradford Farms

Nat Bradford is a farmer in Sumter, SC. Nat, along with his wife, Bette, are owners and farmers of Bradford Family Farm in Sumter, SC where they grow, brand, market and distribute directly to restaurants throughout SC, NC and coastal GA. He grows some of the rarest, most flavorful, and endangered crops, some of them dating back to the late 1600s. He is reviving them and moving them forward from the annals of history into the 21st-century for chefs and the public to rediscover. Over the course of the year, Bradford Farms has provided Sunchokes, Potato Beans, Dutch Fork Pumpkins, and other featured seasonal items for Southern Table as seasonality allowed.

Over the past 11 years farming, he has developed relationships with seed savers, chefs and other farmers. He has identified a need in the food industry to not only provide these precious crops from his farm, but to work with other farmer producers to bring their special crops and unique flavors to chefs in his network of distribution. So many farms around them age out or go under because there is no one in the next generation to continue. The south's precious fields and forests become

subdivisions and shopping centers, and the connection to family and place is lost. Nat's and Bette's mission is to preserve these lands and farming heritage and stories by building brands that will elevate and prosper these farms to ensure viability for future generations. They are doing this for the posterity of their farm and 5 children, as well. That truly makes his farm unique.



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