

Starters & Sharables

Fried Green Tomatoes 12

Whipped Herb Goat Cheese
Roasted Red Pepper Purée

Deviled Eggs 10

Crispy Chicken Skins, Chili Oil, Dill

Crispy Brussels Sprouts 10

Maple Glaze, Bacon, Pecan Crumble

Soup of the Day 6/8

Chef's Seasonal Chili 7/9

Caesar Salad 7/10

Chopped Romaine, Parmesan Cheese
Homemade Croutons, Caesar Dressing

Black Bean and Quinoa Power Bowl 16

Roasted Cauliflower, Sautéed Kale
Red Cabbage Sauerkraut, Avocado Pesto
Toasted Pumpkin Seeds

Southern Table Salad Trio 16

Chicken Salad, Tuna Salad
*Smoked Scottish Salmon Salad
Marinated Tomato, Green Leaf Lettuce
Fried Saltines

Build Your Own Salad 12

Greens:

Chopped Romaine, Iceberg Wedge
or Mixed Greens

Toppings:

Choice of 4 Toppings
(Additional Toppings \$.50 each)

Tomatoes, Cucumbers, Carrots
Banana Peppers, Red Onions, Beets, Olives
Chopped Eggs, Avocado, Bacon, Candied Pecans
Homemade Croutons, Dried Cranberries, Chickpeas
Feta, Parmesan, Monterey Jack, Bleu Cheeses

Dressings:

Ranch, Bleu Cheese, Caesar
Balsamic Vinaigrette
Pimento Vinaigrette
Creamy Green Goddess
Vidalia Onion Vinaigrette

Protein Additions:

Chicken (6), *Shrimp (9), *Scottish Salmon (9)
*Smoked Scottish Salmon Salad (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, Coleslaw, or Side Salad

French Onion Grilled Cheese 12

Caramelized Onion and Mushrooms
Provolone & Gruyere Cheese
Garlic Butter Toasted Sourdough

Spicy Chicken Wrap 15

Pulled Chicken, Pickled Vegetables
Fresh Cilantro & Basil, Turmeric Rice
Spicy Mayonnaise, Spinach Tortilla

Southern Fried Boneless

Chicken Sandwich 15

Deep Fried Chicken Thigh, Homemade Pickles
Coleslaw, Comeback Sauce, Sesame Brioche Bun
Ask for Nashville Hot Style!

*Blackened Mahi Sandwich 17

Lettuce, Marinated Tomato, Avocado
Creole Remoulade, Sesame Brioche Bun

Pastrami Reuben 14

Pastrami, Sauerkraut, Swiss Cheese
Special Sauce, Toasted Marble Rye

Cuban 14

Homemade Pulled Pork, Shaved Ham
Swiss Cheese, Homemade Pickles
Carolina Gold BBQ, Pressed Cuban Bread

*Southern Table Smash Burger 13

Double Griddled Patty, Caramelized Onion
American Cheese, Homemade Pickles
Burger Sauce, Chef Johan's Brioche Bun

Mocktails

Lowcountry Sipper 7.5

Pineapple Juice
Sour Mix, Lime Juice
Ginger Simple Syrup
Club Soda

Nah-garita 7.5

Dhos Orange
Sweet and Sour Mix
Lime Juice

Secret Garden 7.5

Seedlip Grove 108
Fresh Basil, Fresh Lime
Diet Tonic

Mockly™

Canned Mocktails 7.5

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..... 8/22
California

Ariel Cabernet

Sauvignon..... 8/22
California

Giesen Sauvignon Blanc 8/22
California

Freixenet 8/22
California

Heineken N/A 5.5

Stella Artois N/A 6.5

Athletic Run Wild N/A IPA 6.5

Samuel Adams IPA N/A 6.5



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, unfortunately, 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 FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 1/3/24