

## Sharables

<p><b>Smoked Chicken &amp; Pimento Spring Roll</b>... 12 Dill Pickle White BBQ Sauce Hot Honey Drizzle</p> <p><b>Champagne-Steamed Hollander Mussels</b>... 18 Citrus Butter, Fines Herbs Pickled Peppers, Baguette Crostini 🌱 Available Upon Request</p> <p><b>Fried Green Tomato "Caprese"</b> 🌱 ..... 12 Whipped Ricotta, Stewed Cherry Tomato Basil, Balsamic Reduction</p> <p><b>Pork Belly Burnt End Bao Buns</b>..... 16 Crispy Slow-Smoked Pork Belly Carrot Cilantro Slaw, Pickled Peanuts</p>	<p><b>Deviled Eggs</b> 🌱 ..... 10 Lusty Monk Mustard, Crispy Chicken Skin Dill Pickle, Chili Oil</p> <p><b>Jumbo Smoked Chicken Wings</b> 🌱 ..... 12 Half-Dozen Brined, Smoked &amp; Fried Wings Tossed in Hot Buttered BBQ Sauce Carrots &amp; Celery, Bleu Cheese Dressing</p> <p><b>White Bean Hummus</b> 🌱 🌱 ..... 13 Creamy White Bean Hummus, Feta Tomato Cucumber Relish Summer Herb Gremolata Sesame Lavash &amp; Crudités</p>
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## Soups and Greens

<p><b>Corn &amp; Bacon Chowder</b>..... 7/9 Roasted Sweet Corn, Bacon, Potato Creamed Corn Stock, Scallion</p> <p><b>Caesar Salad</b>..... 7/10 Romaine, Croutons, Parmesan Cheese</p> <p><b>Southern Table House Salad</b> 🌱 🌱 ..... 6/9 Baby Heirloom Tomatoes, Carrots Cucumbers, Pickled Red Onions Pimento Vinaigrette</p> <p><b>Peach &amp; Burratta Salad</b> 🌱 🌱 ..... 13 Ripe Local Peaches, Candied Pecans Hydroponic Oak Lettuce, Burrata Pickled Onions, Herb Vinaigrette</p>	<p><b>Carolina Brunswick Stew</b> 🌱 ..... 7</p> <p><b>Summer Berry Salad</b> 🌱 ..... 12 Strawberries, Blueberries, Mixed Greens Whipped Goat Cheese, Blackberry Syrup Spiced Biscuit Croutons Honey Champagne Vinaigrette</p> <p><b>Watermelon Salad</b> 🌱 🌱 ..... 12 Lime Marinated Watermelon, Crumbled Feta Toasted Pistachios, Shaved Red Onions Mint, Basil, Arugula</p> <p><b>Add-Ons:</b> Grilled Chicken 6 *Pan-Seared Scottish Salmon 9 Sautéed Local Shrimp 9</p>
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## Local Produce Partners

We take immense pride in supporting local agriculture and bringing you the freshest, most flavorful dishes possible. We believe in the importance of sustainable farming practices and the benefits of consuming locally grown produce. That's why we partner with a variety of local farms to source our ingredients. By doing so, we ensure that our menu is not only delicious but also environmentally responsible.

Here are the farms & featured ingredients we are currently sourcing:

<p><b>Shuler Farms, SC: Black Berries</b> <b>McLeod Farms, SC: Peaches</b> <b>Bradford Farms, SC: Okra, Collards, Corn</b> <b>Coosaw Farms, SC: Watermelon</b> <b>Kurios Farms, SC: Oak Lettuce, Tomatoes</b></p>	<p><b>Rebecca Farms, SC: Mushrooms</b> <b>Horsecreek Apiaries, SC: Honey</b> <b>Wingfield Farms, GA: Pecans</b> <b>Smith &amp; Sons, GA: Shrimp</b></p>
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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.

# SOUTHERN TABLE

AT PALMETTO

## Entrees

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| <p><b>*Grilled 7oz CAB Filet Mignon</b> 🍷 . . . . 36<br/>Garlic &amp; Herb Whipped Potatoes<br/>Charred Green Beans<br/>Bourbon Peppercorn Jus</p> <p><b>Southern Table Fried Chicken</b> . . . . . 25<br/>(Regular or Nashville Hot)<br/>Fried Boneless Thighs, Green Beans<br/>Smoked Gouda Mac n' Cheese<br/>House Made Hot Honey</p> <p><b>Pork Schnitzel</b> . . . . . 28<br/>Pretzel-Crusted Pork Loin Cutlet<br/>Fennel &amp; Arugula Salad<br/>Whipped Potatoes, Whole Grain Mustard<br/>&amp; Lemon Butter Sauce</p> <p><b>Grilled Airline Chicken Breast</b> . . . . . 25<br/>Cornbread, Peach &amp; Bacon Medley<br/>Chicken Reduction</p> <p><b>Pan-Seared Scallops</b> 🍷 . . . . . 36<br/>Charred &amp; Creamed Corn, Tomato Butter<br/>Pancetta Crisp, Zucchini Ribbons</p> | <p><b>*Pan-Seared Scottish Salmon</b> 🍷 . . . . . 28<br/>Rice Vermicelli, Coconut Lime Broth<br/>Sautéed Tomatoes &amp; Shiitake Mushrooms<br/>Cilantro Oil</p> <p><b>Georgia Shrimp &amp; Grits</b> . . . . . 28<br/>Geechie Boy Smoked Gouda Grits<br/>Sautéed Spinach, Andouille Sausage<br/>Tasso Ham Gravy<br/>🍷 Available Upon Request</p> <p><b>*Whole Fried Snapper</b> . . . . . 32<br/>Crispy Fried 1lb B-Liner Snapper<br/>Citrus Couscous, Grilled Zucchini<br/>Salsa Verde</p> <p><b>Charred Cauliflower Steak</b> 🌱 🍷 . . . . . 20<br/>Marinated Tender Cauliflower Steak<br/>White Bean Hummus, Toasted Almonds<br/>Summer Herb and Red Pepper Gremolata</p> |
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## The Woodshed Smokehouse

Prices Include Choice Of:  
Three Sides, Cornbread and One Sauce

### Proteins

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|-------------------------------|----|
| Baby Back Ribs . . . . .      | 23 |
| Smoked Half Chicken . . . . . | 22 |
| Sliced Brisket . . . . .      | 24 |
| BBQ Pulled Pork . . . . .     | 20 |
| Smoked Sausage . . . . .      | 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

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|-----------------------------------|-----|
| Stewed Tomato & Okra              | 🍷   |
| Coleslaw                          | 🍷 🌱 |
| Collard Greens                    | 🍷   |
| Pit Smoked Baked Beans            | 🍷   |
| Lemon Dill Potato Salad           | 🍷 🌱 |
| Gouda Mac & Cheese                | 🌱   |
| Southern Style Green Beans        | 🍷   |
| Small House Salad                 | 🍷 🌱 |
| Marinated Tomato & Cucumber Salad | 🌱   |
| Sidewinder Fries                  | 🌱   |

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