

Starters & Sharables

Fried Green Tomatoes 12

Tempura-Battered Green Tomatoes
Aged Cheddar & Peppadew "Pimento," Bacon Jam

Deviled Eggs 10

Candied Bacon Crumble, Chives

Seasonal Soup 6/8

Mushroom Bisque 6/8

Shiitake Bacon, Madeira Cream


Caesar Salad 7/10

Chopped Romaine, Parmesan Cheese
Homemade Croutons, Caesar Dressing

Sticky Rice Power Bowl 16

Seasoned Sticky Rice, Edamame
Pickled Vegetables, Cilantro, Basil
Spiced Ground Tofu, Spicy Peanut Sauce

Southern Table Salad Trio 16

Chicken Salad, Tuna Salad
*Smoked Scottish Salmon Salad
Marinated Tomatoes, Green Leaf Lettuce
Fried Saltines
 Available Upon Request

Build Your Own Salad 12

Greens:

Chopped Romaine, Chopped Iceberg
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 Cheese

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

Tomato & Bacon Grilled Cheese 13

Sliced Ripe Tomato, Crisp Bacon
Cheddar & American Cheese
Toasted Sourdough

Brisket Quesadilla 15

Shredded House-Smoked Brisket
Sautéed Peppers & Onions
Queso Blanco & Pepper Jack Cheese
Chipotle Sour Cream, Ranchero Salsa

Southern Fried Boneless

Chicken Sandwich 15

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

Crab Cake Sandwich 19

Lump Crab Cake, Marinated Tomatoes
Maple Dijon Slaw, Remoulade
Homemade Brioche Bun

Pastrami Reuben 14

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

Turkey Club Wrap 14

Shaved Boar's Head Turkey, Crisp Bacon
Provolone Cheese, Avocado, Shredded Lettuce
Sliced Tomato, Herb Aioli, Spinach Wrap

*Southern Table Smash Burger 13

Double Griddled Patty, Caramelized Onion
American Cheese, Homemade Pickles
Burger Sauce, Homemade Brioche Bun

Mocktails

Lowcountry Sipper 7.5

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

Nah-garita 7.5

Dhōs 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 FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 8/13/24