

SOUTHERN TABLE

AT PALMETTO

Sharables

- Cheesy Grit Fritters**..... 10
Stone Ground Grits, Sharp Cheddar
Rustic Pepper Sauce
- Tomato Fennel Mussels**..... 18
Tomato Seafood Broth, Steamed Mussels
Shaved Fennel, Tomato Confit, Chorizo
Saffron Aioli, Grilled Sourdough
🌾 Available Upon Request
- Fried Green Tomatoes**🌿 12
Tempura-Battered Green Tomatoes
Aged Cheddar & Peppadew "Pimento"
Bacon Jam
- Pork Belly Burnt Ends**..... 16
Sweet Potato Butter, Johnny Cakes
Peanut Salad
- Buffalo Crab Dip**🌾..... 16
Lump Blue Crab, Cream Cheese, Hot Sauce
Crispy Tortilla Chips, Carrots & Celery
- Deviled Eggs**🌾..... 10
Candied Bacon Crumble, Chives
- Jumbo Smoked Chicken Wings**🌾.....12
Half-Dozen Brined, Smoked & Fried Wings
Tossed in Hot Buttered BBQ Sauce
Carrots & Celery, Bleu Cheese Dressing
- Crispy Brussels Sprouts**🌾🌿.....10
Lime Soy Glaze, Peanuts, Citrus

Soups and Greens

- Mushroom Bisque**🌾..... 7/9
Shiitake Bacon, Madeira Cream
 - Caesar Salad**..... 7/10
Romaine, Croutons, Shaved Parmesan
 - Southern Table House Salad**🌿🌾..... 6/9
Baby Heirloom Tomatoes, Carrots
Cucumbers, Pickled Red Onions
Pimento Vinaigrette
 - Beet & Pear Salad**🌾🌿..... 13
Roasted Red Beets, Toasted Hazelnuts
Arugula, Crisp NC Mountain Pears
Mustard Greens, Miso Honey Vinaigrette
 - Carolina Brunswick Stew**🌾..... 7
Little Gem Wedge Salad🌿..... 12
Marinated Tomatoes, Crispy Bacon
Pickled Onions, Bleu Cheese Crumbles
Cucumber Ranch
 - Kale Salad**🌾🌿..... 12
Dino Kale, Shaved Fennel, Citrus
Sweet Grass Chèvre, Toasty Pecan Granola
Cider Vinaigrette
- Add-Ons:**
Grilled Chicken 6
**Pan-Seared Scottish Salmon* 9
Sautéed Local Shrimp 9
Marinated Crispy Tofu🌿 6

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:

Bradford Farms, SC: Okra, Collards
 Corn, Cabbage
 Kurios Farms, SC: Oak Lettuce, Tomatoes
 Rebecca Farms, SC: Mushrooms

Horsecreek Apiaries, SC: Honey
 Wingfield Farms, GA: Pecans
 Smith & Sons, GA: Shrimp



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

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Entrées

- | | |
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| <p>*Grilled 7oz CAB Filet Mignon 🌾 36
Garlic & Herb Whipped Potatoes
Charred Brussels Sprouts
Bourbon Peppercorn Jus</p> <p>Southern Table Fried Chicken 26
(Regular or Nashville Hot)
Fried Boneless Thighs, Green Beans
Smoked Gouda Mac n' Cheese
Southern Table Hot Honey</p> <p>Pork Schnitzel 28
Pretzel-Crusted Pork Loin Cutlet
Braised Red Cabbage, Whipped Potatoes
Fine Herb Butter</p> <p>Slow-Roasted Duck Breast 28
White Bean & Garlic Sausage Cassoulet
Duck Fat Herb Crumble</p> <p>Jumbo Lump Crab Cakes 38
Corn Soubise, Cajun Maque Choux
Crispy Okra</p> | <p>*Pan-Seared Scottish Salmon 🌾 30
Rosemary Sea Salt-Roasted Fingerling Potatoes, Caramelized Sunchoke Purée
Wilted Kale, Sunchoke Chips
Lemon Rosemary Sauce</p> <p>Georgia Shrimp & Grits 28
Adluh Mills Aged Cheddar Grits
Sautéed Spinach, Andouille Sausage
Tasso Ham Gravy
🌾 Available Upon Request</p> <p>*Pecan-Crusted Fried Grouper 35
Carolina Gold Rice Pilaf
Charred Cabbage & Apple Slaw
Apple Mustard</p> <p>Cider-Glazed Celery Root "Steak" 🌿 🌾 20
Slow Cooked Celery Root
Apple Cider & Whole Grain Mustard
Glaze, Toasted Walnuts, Mushroom
Kale, White Bean Ragout</p> |
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The Woodshed Smokehouse

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

Proteins

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

- Chef Combo Platter** 34
(Choice of Two Proteins & 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

- Slow Cooked Butter Beans 🌾
Coleslaw 🌾 🌿
Collard Greens 🌾
Pit Smoked Baked Beans 🌾
Lemon Dill Potato Salad 🌾 🌿
Gouda Mac & Cheese 🌿
Southern Style Green Beans 🌾
Small House Salad 🌾 🌿
Brussels Sprout Salad
Sidewinder Fries 🌿

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