

# SOUTHERN TABLE

KITCHEN & BAR

Executive Chef | PASQUALE ABBATIELLO |  
39 MARBLE AVE | PLEASANTVILLE | NEW YORK

## FIXIN'S

<b>FRIED GREEN TOMATO</b> .....	15.75
<small>Buttermilk Ranch-v</small>	
<b>ASADOR CORN</b> .....	15.75
<small>Miso Butter, Aioli, Lime, Poblano, Cotija -v GF</small>	
<b>BUFFALO MOLASSES WINGS</b> .....	15.75
<small>Sweet &amp; Spicy, Sesame Seeds, Blue Cheese</small>	
<b>SPICY CAULIFLOWER</b> .....	17.75
<small>Buffalo Style, Sesame Seeds, Scallion, Ranch-v</small>	
<b>SPINACH ARTICHOKE DIP</b> .....	19.75
<small>Tortilla, Sour Cream, Salsa</small>	
<b>BRIE STUFFED PRETZEL</b> .....	16.75
<small>Fig Jam-v</small>	
<b>PASTRAMI SPRINGROLLS</b> .....	16.75
<small>House Pickles, Swiss, Sauerkraut, Russina Aioli</small>	
<b>FRENCH ONION SOUP</b> .....	16.75
<small>Roasted Onion Broth, Sourdough, Gruyere</small>	
<b>GUACAMOLE</b> .....	15.75
<small>Made Fresh To Order -v GF</small>	

## GREENS & MARKET

<b>BABY GEM CAESAR</b> .....	16.75
<small>Baby Gem Lettuce, Garlic Crouton, Parmesan, Black Pepper, Lemon-Caesar Dressing</small>	
<b>HONEY CRISP SALAD</b> .....	16.75
<small>Baby Greens, Honey Crisp Apples, Candied Pecans, Gouda, Goat Cheese, Apple Cider Vinaigrette -v GF *</small>	
<b>TORTILLA SALAD</b> .....	16.75
<small>Baby Greens, Tortilla, Carrot, Jicama, Avocado, Corn, Scallion, Peanut Glaze, Almonds, Honey Lime Vinaigrette -v DF *</small>	
<b>CHOPPED SANTA FE SALAD</b> .....	16.75
<small>Romaine, Avocado, Tomato, Corn, Jack Cheese, Jalapeno, Crispy Shallot, Black Bean, Scallion, Chipotle Vinaigrette</small>	
<b>WATERMELON SALAD</b> .....	16.75
<small>Mixed Greens, Tomato, Mint, Basil, Cucumber, Feta, White Balsamic Vinaigrette -v GF</small>	
<b>CHINESE CHICKEN SALAD</b> .....	25.75
<small>Baby Greens, Cabbage, Carrot, Edamame, Almond, Jicama, Wonton, Cilantro, Thai Basil, Sesame Ginger Dressing</small>	
<b>GRILLED STEAK SALAD</b> .....	30.75
<small>Baby Greens, Avocado, Tomato, Red Onion, Corn, Crispy Shallot, Feta, White Balsamic Vinaigrette</small>	

CHICKEN 7.75 SHRIMP 12.75 SALMON 14.75  
SKIRT STEAK 14.75 GRILLED PORTOBELLO 7.75

## THE BIRD

Served With Cucumber Watermelon Salad

<b>BUTTERMILK FRIED CHICKEN</b> .....	26.75
<b>NASHVILLE HOT CHICKEN</b> .....	27.75
<b>CHICKEN &amp; WAFFLES</b> .....	27.75
<b>CRISPY CHICKEN SANDWICH</b> .....	24.75
<small>Bacon, Cheddar, Cheese Sauce, Ranch, Brioche Bun, Fries</small>	

## WEEKLY SPECIALS

<b>MONDAY</b>	Burgers & Bourbon \$5 Off All Burgers & Bourbon
<b>TUESDAY</b>	Taco Tuesday \$27 All You Can Eat
<b>WEDNESDAY</b>	Chicken Pot Pie
<b>THURSDAY</b>	Sweet & Spicy Korean BBQ Ribs
<b>SUNDAY</b>	Fried Chicken & Biscuits With Sausage Gravy

## BRUNCH & MORE

<b>SIGNATURE FRENCH TOAST</b> .....	19.75
<small>Brioche, Maple Syrup, Berries-v</small>	
<b>SHRIMP &amp; GRITS</b> .....	26.75
<small>Cajun Gravy, Scallion Add Poached Egg \$3</small>	
<b>COUNTRY HAM &amp; PIMENTO OMELET</b> .....	19.75
<small>Smoked Ham, Pimento Cheese, Home Fries</small>	
<b>DIRTY NASTY</b> .....	24.75
<small>Cheddar Biscuits, Fried Chicken, Sausage Gravy</small>	
<b>PASTRAMI REUBEN</b> .....	23.75
<small>NYC Style Pastrami, Swiss, Coleslaw, Russian Dressing Served With Fries Add Fried Egg \$2</small>	
<b>BISCUITS, BRUNCH &amp; GRAVY</b> .....	24.75
<small>Homemade Biscuits, Sausage Gravy, Poached Eggs</small>	
<b>CHORIZO RANCHEROS</b> .....	27.75
<small>Poached Eggs, Chorizo, Black Beans, Pico De Gallo, Avocado, Queso Fresco, Lime, Warm Tortillas</small>	
<b>BACON EGGS &amp; MAC N' CHEESE</b> .....	20.75
<small>Mac &amp; Cheese, Crispy Bacon, Scallion, Sunny Side Up Egg</small>	
<b>B.E.C. WRAP</b> .....	19.75
<small>Scrambled Eggs, Melted White Cheddar, Bacon, Choice Of: Fries, Salad Or Home Fries</small>	
<b>DUTCH PANCAKE</b> .....	18.75
<small>Mixed Berries, Cream Cheese Frosting, Maple Syrup-v</small>	
<b>BACON BRIE BURGER</b> .....	25.75
<small>Fig Jam, Melted Bried, Slow Roasted Onions, Thick Cut Bacon, Fries</small>	
<b>BULLEIT BURGER</b> .....	26.75
<small>Prime Beef Blend, Bulleit Bourbon Glaze, Aged Cheddar, Spicy Aioli, Grilled Bacon, Caramelized Onions, Fries</small>	

## AVOCADO TOAST

Made To Order With Avocado Mash, Lime & Sea Salt  
Served On Toasted Sourdough

Add Fries, Home Fries Or Salad \$3 | Add Any Style Egg \$3

<b>CLASSIC</b> .....	16.75
<small>Avocado &amp; Toast-v</small>	
<b>ZA'ATAR</b> .....	18.75
<small>Marinated Cucumber, Red Onion, Radish, Feta, Za'atar Spice-v</small>	
<b>BACON &amp; EGGS</b> .....	19.75
<small>Crispy Bacon, Eggs Any Style, Melted Cheddar</small>	
<b>PIMENTO CHEESE</b> .....	19.75
<small>Homemade Pimento Cheese, Poached Eggs-v</small>	
<b>BL-TOAST</b> .....	18.75
<small>Shaved Romaine, Thinly Sliced Green Tomatoes, Bacon, Oil &amp; Vinegar</small>	

## PICKIN'S | 9.75

EGGS ANY STYLE | BREAKFAST SAUSAGE | BACON  
GRITS & GRAVY | ROASTED POTATOES | SWEET PLANTAINS  
FRENCH FRIES | HOME FRIES | SOURDOUGH TOAST  
CHARRED BROCCOLI | SWEET POTATO FRIES  
SOUTHERN STYLE BISCUITS | MAMA'S CORN BREAD

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

V|VEGETARIAN GF|GLUTEN FREE  
DF|DAIRY FREE \*|CONTAINS NUTS  
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

## SPECIALTY COCKTAILS | 15

### DEEP SOUTH DONKEY

Tito's, Fresh Lime, Cranberry,  
Simple Syrup, Ginger Beer

### LILY BELLE

Ketel One, Lavender Simple Syrup, Fresh Lemon,  
Pomegranate Liqueur, Citrus Bubble

### NEW FASHION

Bulleit Bourbon, Aperol,  
Muddled Cherry, Bruleed Orange

### SPIKED WATERMELON

Absolut Vodka, Lemonade,  
Watermelon Puree, Triple Sec

### FRONT PORCH

Jefferson's Bourbon, Fresh Lemon, Simple Syrup,  
Peach Schnapps, Fresh Brewed Iced Tea

### ALL GUSSIED UP

Beefeater Gin, Mint, Cucumber,  
Fresh Lime, Simple Syrup

### CAROLINA PUNCH

Bacardi Rum, Malibu,  
Pineapple, Passion Fruit, Grenadine

### SOUTHERN PENICILLIN

Dewars, Honey Simple Syrup, Ginger,  
Lemon Juice, Laphroaig Islay Scotch Float

### BURNT WHISKERS

Housemade Jalapeno Tequila,  
Agave, Aperol, Fresh Lime, Pineapple

### KEYLIME & COCONUTS

Bacardi Coconut, Vanilla, Lime, Midori,  
Pineapple, Coconut Puree, Graham Cracker Rim

### MAPLE BOURBON OLD FASHIONED

Knob Creek Maple, Bitters,  
Brown Sugar Simple Syrup

### FRESH SQUEEZED MARGARITAS

GLASS | \$14 PITCHER | \$50  
ON THE ROCKS OR FROZEN

Altos Tequila, Triple Sec, Fresh Lime, Agave

TRADITIONAL | SPICY | MANGO  
PASSION FRUIT | WATERMELON  
BLOOD ORANGE | STRAWBERRY

### SOUTHERN PEACH SANGRIA

GLASS | \$14 PITCHER | \$50

ASK ABOUT OUR SEASONAL FROZEN DRINK!

## ALL THE SMOKE | 14

SMOKED WITH CHERRY WOOD CHIPS  
All Drinks Can Be Made Smokeless

### SMOKEY MOUNTAIN

Bulleit Rye, Apple Brandy,  
Bitters, Applewood Smoke

### SOUTHERN SMOKE

Jefferson's Bourbon, Angostura Bitters,  
Muddled Cherries, Raw Sugar, Hickory Smoke

## BOTTLES & CANS

Coors Light | Corona Extra | Corona Light  
Michelob Ultra | Moretti  
Heineken Light | Heineken  
Miller High Life | Miller Lite  
1911 Hard Cider

### High Noon Cans:

Pineapple | Black Cherry | Lemon  
Watermelon | Grapefruit

## SPARKLING & ROSE

MOSCATO .....	12   X
DOCG, Moscato di Asti, MARTINI & ROSSI, Piemonte	
PROSECCO .....	12   X
DOC, CINZANO, Piedmont, Italy	
ROSE .....	14   50
MIRAVAL STUDIO, France	

## RED WINE

MALBEC .....	11   38
Mendoza, GRAFFIGNA, Gold Reserve, Argentina	
PINOT NOIR .....	12   42
Imagery Estate Winery, IMAGERY, California	
RIOJA .....	12   44
Tempranillo, CAMPO VIEJO, Reserva, Spain	
CABERNET SAUVIGNON .....	13   44
Bourbon Barrel, Private Select ROBERT MONDAVI, California	
CABERNET SAUVIGNON .....	15   56
STE. MICHELLE INDIAN WELLS, Washington State	
RARE RED BLEND .....	X   68
Hands Of Time, STAG'S LEAP WINE CELLARS, Cabernet Sauvignon, Merlot, Napa	
CABERNET SAUVIGNON .....	X   85
Rutherford, SANCTUARY, California	
RARE RED BLEND .....	X   115
PAPILLON, Orin Swift, Napa	

## WHITE WINE

RIESLING .....	11   40
Rheinhessen, J. LOHR, Germany	
PINOT GRIGIO .....	12   46
DOC, Trentino, BOLLINI, Italy	
SAUVIGNON BLANC .....	12   46
Marlborough, DASHWOOD, New Zealand	
CHARDONNAY .....	14   52
A TO Z WINeworks, Oregon USA	
SANCERRE .....	14   54
AOP, Central Vineyards, JACQUES DUMONT, Loire Valley	

## NON-ALCOHOLIC

Non-Alcoholic Cocktails Made With  
Lyre's Non-Alcoholic Spirits | 9

### LILY-LESS BELLE

Lavender, Fresh Lime,  
N/A Ginger Beer, Pomegranate

### THE POM PUNCH

Pomegranate Juice  
Fresh Lime, Pineapple, Raspberry Puree

### N/A BOTTLED BEER | 6

Athletic Brewing Upside Dawn Golden Ale  
Heineken 00

## BOTTOMLESS BRUNCH

90 Minutes - End At 3pm

### #BirdLife | 25

Mimosas | Bloody Marys

### #HowsYaBird | 30

#### TITOS BLOODY MARYS

#### MIMOSAS:

Orange | Cranberry | Grapefruit

#### BELLINIS:

Peach | Strawberry | Mango  
Raspberry | Passion Fruit | Blood Orange

Ask About Our Rotating Craft Beer On Tap