

SOUTHERN TABLE

KITCHEN & BAR

FIXIN'S

- FRIED GREEN TOMATO** 15.75
Buttermilk Ranch-v
- ASADOR CORN** 15.75
Miso Butter, Aioli, Lime, Poblano, Cotija-v|GF
- BEER STEAMED MUSSELS** 23.75
Andouille Sausage, Cream, Garlic, Onion, Crostini
- BUFFALO MOLASSES WINGS** 15.75
Sweet & Spicy, Sesame Seeds, Blue Cheese
- SPICY CAULIFLOWER** 17.75
Buffalo Style, Sesame Seeds, Scallion, Ranch-v
- SPINACH ARTICHOKE DIP** 19.75
Tortilla, Sour Cream, Salsa
- BRIE STUFFED PRETZEL** 16.75
Fig Jam-v
- PASTRAMI SPRINGROLLS** 16.75
House Pickles, Swiss, Sauerkraut, Russina Aioli
- FRENCH ONION SOUP** 16.75
Roasted Onion Broth, Sourdough, Gruyere
- GUACAMOLE** 15.75
Made Fresh To Order -v|GF

GREENS & MARKET

- BABY GEM CAESAR** 16.75
Baby Gem Lettuce, Garlic Crouton, Parmesan, Black Pepper, Lemon-Caesar Dressing
- HONEY CRISP SALAD** 16.75
Baby Greens, Honey Crisp Apples, Candied Pecans, Gouda, Goat Cheese, Apple Cider Vinaigrette -v|GF|*
- TORTILLA SALAD** 16.75
Baby Greens, Tortilla, Carrot, Jicama, Avocado, Corn, Scallion, Peanut Glaze, Almonds, Honey Lime Vinaigrette -v|DF|*
- CHOPPED SANTA FE SALAD** 16.75
Romaine, Avocado, Tomato, Corn, Jack Cheese, Jalapeno, Crispy Shallot, Black Bean, Scallion, Chipotle Vinaigrette
- WATERMELON SALAD** 16.75
Mixed Greens, Tomato, Mint, Basil, Cucumber, Feta, White Balsamic Vinaigrette -v|GF
- CHINESE CHICKEN SALAD** 25.75
Baby Greens, Cabbage, Carrot, Edamame, Almond, Jicama, Wonton, Cilantro, Thai Basil, Sesame Ginger Dressing
- GRILLED STEAK SALAD** 30.75
Baby Greens, Avocado, Tomato, Red Onion, Corn, Crispy Shallot, Feta, White Balsamic Vinaigrette
CHICKEN 7.75 SHRIMP 12.75 SALMON 14.75
SKIRT STEAK 14.75 GRILLED PORTOBELLO 7.75

PICKIN'S

9.75 EACH

- SOUTHERN BISCUITS | ROASTED POTATOES | SIDE SALAD**
- MAMA'S CORNBREAD | MASHED POTATOES**
- SLAW & PICKLES | GRITS & GRAVY | FRENCH FRIES**
- 10.75 EACH
- SWEET POTATO FRIES | BRUSSEL SPROUTS**
- SAUTEED GREEN BEANS | CREAMED SPINACH**
- LOADED POTATO | CHARRED BROCCOLI**

EXECUTIVE CHEF | PASQUALE ABBATIello

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

Michelin Bib Gourmand Restaurant
2022, 2023 & 2024

SOUTHERN BORDER

- GRILLED STEAK TACOS** 26.75
Poblano Peppers, Grilled Onions, Pico De Gallo, Crema, Flour Tortilla
Served With Rice & Beans
- LOUISIANA SHRIMP TACOS** 26.75
Cajun Shrimp, Pickled Cabbage, Chipotle Aioli, Pico De Gallo, Flour Tortilla
Served With Rice & Beans
- MAPLE BBQ PULLED PORK TACOS** 25.75
Honey Mustard Slaw, Pickled Red Onions
- SHORT RIB BURRITO** 27.75
Yellow Rice, Pinto Beans, Jack Cheese, Avocado, Salsa Verde, Pico De Gallo, Flour Tortilla
- BLACKENED CHICKEN QUESADILLA** 23.75
Blackened Chicken, Jack Cheese, Queso, Salsa Verde, Pico De Gallo, Crema

THE SPREAD

- SHRIMP & GRITS** 26.75
Cajun Gravy, Scallion
- CAJUN GUMBO** 34.75
Shrimp, Mussels, Chicken, Andouille Sausage, Saffron Rice
- FAROE ISLAND SALMON** 36.75
Blackened Spiced Crust, Roasted Potatoes, Sauteed Baby Spinach, Lemon Dill Beurre Blanc Sauce -GF
- BRAISED SHORT RIB** 36.75
Wild Mushrooms, Roasted Carrots, Mashed Potato, Cabernet Jus -GF
- CHICKEN SCHNITZEL** 33.75
Corn & Panko Crusted Chicken Breast, Haricot Vert, Shallot, Mashed Potato, Garlic Caper Butter
- RIBEYE STEAK** 56.75
Bourbon Glazed 16oz Ribeye, Parmesan Crusted Broccoli, Loaded Baked Potato
- MAC & CHEESE** 18.75
3 Cheese Blend, Seasoned Bread Crumbs, Scallion
BACON 3.75 CHICKEN 7.75 JALAPENO 3.75 SHRIMP 12.75
- BULLEIT BURGER** 26.75
Prime Beef Blend, Bulleit Bourbon Glaze, Aged Cheddar, Spicy Aioli, Bacon, Caramelized Onions, Fries
Westchester's Best Burger 2022, 2023 & 2024!

SMOKED RIBS

- St. Louis Style, Smoked & Grilled, Housemade BBQ Sauce
- FULL RACK ... 56.75** **1/2 RACK ... 31.75**
- Coleslaw, Grilled Corn, Coleslaw,
- Corn Bread, Texas Toast Grilled Corn

THE BIRD

Served With Cucumber Watermelon Salad

- BUTTERMILK FRIED CHICKEN** 26.75
- NASHVILLE HOT CHICKEN** 27.75
- CHICKEN & WAFFLES** 27.75
- CRISPY CHICKEN SANDWICH** 24.75
Bacon, Cheddar, Cheese Sauce, Ranch, Brioche Bun, Fries

WEEKLY SPECIALS

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

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

HAPPY HOUR

AT THE BAR

Mon - Fri | 3pm-7pm

WINE WEDNESDAY

All Day | 1/2 Priced Bottles

Ask About Our Rotating Craft Beer On Tap