

SOUTHERN TABLE

KITCHEN & BAR

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

FIXIN'S

FRIED GREEN TOMATO	14.75
Buttermilk Ranch -v	
ASADOR CORN	14.75
Aioli, Lime, Cilantro, Cotija -v GF	
BUFFALO MOLASSES WINGS	15.75
Sweet & Spicy, Sesame Seeds, Blue Cheese	
SPICY CAULIFLOWER	15.75
Buffalo Style, Sesame Seeds, Scallion, Ranch -v	
SPINACH ARTICHOKE DIP	16.75
Tortilla, Sour Cream, Salsa	
BRIE STUFFED PRETZEL	14.75
Fig Jam -v	
FIRECRACKER CALAMARI	19.75
Sweet & Spicy Thai Chili Glaze, Lime, Almonds*	
GUACAMOLE	15.75
Made Fresh To Order -v GF	

GREENS & MARKET

BABY GEM CAESAR	15.75
Baby Gem Lettuce, Garlic Crouton, Parmesan, Black Pepper, Lemon-Caesar Dressing	
TORTILLA SALAD	16.75
Baby Greens, Tortilla, Carrot, Jicama, Avocado, Corn, Scallion, Peanut Glaze, Almonds, Honey Lime Vinaigrette -v DF *	
HONEY CRISP SALAD	16.75
Baby Greens, Honey Crisp Apples, Candied Pecans, Gouda, Goat Cheese, Apple Cider Vinaigrette -v GF *	
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 SKIRT STEAK SALAD	29.75
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

THE BIRD

Served With Cucumber Watermelon Salad

BUTTERMILK FRIED CHICKEN	25.75
NASHVILLE HOT CHICKEN	27.75
CHICKEN & WAFFLES	27.75
CRISPY CHICKEN SANDWICH	19.75
Buttermilk Fried Chicken, Bacon, Ranch, White Cheddar, Cheese Sauce Choice of: Fries, Salad Or Home Fries	

DRY AGED STEAK

PRIME GRADE & AGED IN HOUSE FOR 30 DAYS

CHOICE OF:

AUX POIVRE SAUCE OR CABERNET JUS, CHIMICHURRI

CHOICE OF 1 SIDE:

Fries, Mashed Potatoes, Or Roasted Potatoes, Broccoli, Green Beans, Sauteed Spinach, Creamed Spinach, Sauteed Mushrooms

RIBEYE 16 oz.....	56
SKIRT STEAK 14 oz.....	44
STEAK & EGGS	39
Baked Beans, Slow Roasted Tomato, Mushrooms, Bacon, Sunny Side Up Eggs, Home Fries	

BRUNCH & MORE

SIGNATURE FRENCH TOAST	19.75
Brioche, Maple Syrup, Berries -v	
SHRIMP & GRITS	26.75
Cajun Gravy, Scallion Add Poached Egg \$3	
COUNTRY HAM & PIMENTO OMELET	19.75
Smoked Ham, Pimento Cheese, Home Fries	
DIRTY NASTY	23.75
Cheddar Biscuits, Fried Chicken, Sausage Gravy	
CORNERED BEEF & HASH	23.75
House Cured Corned Beef, Honey Crisp Apples, Roasted Onions, Peppers & Potatoes, Over Easy Eggs	
BISCUITS, BRUNCH & GRAVY	23.75
Homemade Biscuits, Sausage Gravy, Poached Eggs	
CHORIZO RANCHEROS	27.75
Poached Eggs, Chorizo, Black Beans, Pico De Gallo, Avocado, Queso Fresco, Lime, Warm Tortillas	
BACON EGGS & MAC N' CHEESE	19.75
Mac & Cheese, Crispy Bacon, Scallion, Sunny Side Up Egg	
B.E.C. WRAP	18.75
Scrambled Eggs, Melted White Cheddar, Bacon, Choice Of: Fries, Salad Or Home Fries	
DUTCH PANCAKE	18.75
Mixed Berries, Cream Cheese Frosting, Maple Syrup -v	
BACON BRIE BURGER	25.75
Fig Jam, Melted Brie, Slow Roasted Onions, Thick Cut Bacon, Fries	
BULLEIT BURGER	26.75
Prime Beef Blend, Bulleit Bourbon Glaze, Aged Cheddar, Spicy Aioli, Grilled Bacon, Caramelized Onions, Fries	

Westchester's Best Burger 2022 & 2023!

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

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

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

SPECIALS

SUNDAY Fried Chicken & Biscuits With Sausage Gravy

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 | 14

DEEP SOUTH DONKEY

Tito's, Fresh Lime, Cranberry, Pomegranate Liqueur

LILY BELLE

Ketel One, Lavender, Fresh Lime, Ginger Beer, Pomegranate Pipette

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

SAVANNAH STINGER

Beefeater Gin, Lemon, Hot Honey Syrup, Served Up

CAROLINA PUNCH

Bacardi Rum, Malibu, Pineapple, Passion Fruit, Grenadine

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!

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 Pipette

THE POM PUNCH

Pomegranate Juice
Fresh Lime, Pineapple, Raspberry Puree

N/A BOTTLED BEER | 6

Athletic Brewing Upside Dawn Golden Ale
Heineken 00

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

GET SMOKED

Del Maguey Mezcal, Aperol, Fresh Lime,
Agave, Grapefruit, Spicy Salt Rim

BOTTLES & CANS

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

High Noon Cans:

Pineapple | Black Cherry | Lemon
Watermelon | Grapefruit

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