

SOUTHERN TABLE

KITCHEN & BAR

FIXIN'S

FRIED GREEN TOMATO	14.75
Buttermilk Ranch -v	
ASADOR CORN	14.75
Aioli, Lime, Cilantro, Cotija -v GF	
BEER STEAMED MUSSELS	21.75
Andouille Sausage, Cream, Garlic, Onion, Crostini	
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*	
SPICY TUNA CRISPY RICE	24.75
Premium Tuna Tartar, Spicy Aioli, Ponzu, Sesame Seeds -DF	
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	
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 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	23.75
Bacon, Cheddar, Cheese Sauce, Ranch, Brioche Bun, Fries	

PICKIN'S

8.75 EACH	10.75 EACH
SOUTHERN BISCUITS	SWEET POTATO FRIES
ROASTED POTATOES	BRUSSEL SPROUTS
MAMA'S CORNBREAD	SAUTÉED GREEN BEANS
MASHED POTATOES	SWEET PLANTAINS
SLAW & PICKLES	CREAMED SPINACH
GRITS & GRAVY	LOADED POTATO
FRENCH FRIES SIDE SALAD	BROCCOLI

SOUTHERN BORDER

GRILLED STEAK TACOS	26.75
Queso Fresco, Pico De Gallo, Pickled Onions, Cilantro Lime Dressing, Flour Tortilla Served With Rice & Beans	
LOUISIANA SHRIMP TACOS	24.75
Cajun Shrimp, Pickled Cabbage, Chipotle Aioli, Pico De Gallo, Flour Tortilla Served With Rice & Beans	
MAPLE BBQ PULLED PORK TACOS	24.75
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	
HOT CHICKEN BURRITO	24.75
Yellow Rice, Pinto Beans, Jack Cheese, Avocado, Salsa Verde, Pico De Gallo, Flour Tortilla	
BLACKENED CHICKEN QUESADILLA	20.75
Blackened Chicken, Jack Cheese, Queso, Salsa Verde, Pico De Gallo, Crema	

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, Sautéed Spinach, Creamed Spinach, Sautéed Mushrooms

SKIRT STEAK 14 oz.....	44
RIB-EYE 16 oz.....	56
TODAYS FEATURED STEAK	MP

THE SPREAD

SHRIMP & GRITS	26.75
Cajun Gravy, Scallion	
LOBSTER ROLL	34.75
Toasted Brioche, Remoulade, Chips	
CAJUN GUMBO	33.75
Shrimp, Mussels, Chicken, Andouille Sausage, Saffron Rice	
HONEY GLAZED SALMON	35.75
Baby Spinach, Wild Rice, Pickled Red Cabbage -GF	
BRAISED SHORT RIB	36.75
Wild Mushrooms, Roasted Carrots, Mashed Potato, Cabernet Jus -GF	
SEARED AHI TUNA	38.75
Chilled Soba Noodles, Tomato, Cucumber, Avocado, Edamame, Romaine, Thai Glaze	
MAC & CHEESE	18.75
3 Cheese Blend, Seasoned Bread Crumbs, Scallion	
BACON 3.75 CHICKEN 7.75 JALAPENO 3.75 SHRIMP 12.75	
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, Bacon, Caramelized Onions, Fries	
Westchester's Best Burger 2022 & 2023!	

SMOKED RIBS

St. Louis Style, Smoked & Grilled, Housemade BBQ Sauce

FULL RACK ... 49.75	1/2 RACK ... 29.75
Coleslaw, Grilled Corn,	Coleslaw,
Corn Bread, Texas Toast	Grilled Corn

WEEKLY SPECIALS

MONDAY Burgers & Bourbon	20% GRATUITY ADDED TO PARTIES OF 6 OR MORE
TUESDAY Taco Tuesday	
WEDNESDAY Pecan Crusted Chicken & Waffles-*	
THURSDAY Cuban Sandwich	
SUNDAY Fried Chicken & Biscuits With Sausage Gravy	

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, Bruled 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!

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

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

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