

SOUTHERN TABLE

KITCHEN & BAR

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

FIXIN'S

FRIED GREEN TOMATO	15.75
Buttermilk Ranch-v	
ASADOR CORN	16.75
Aioli, Lime, Cilantro, Cotija-v GF	
BUFFALO MOLASSES WINGS	17.75
Sweet & Spicy, Sesame Seeds, Blue Cheese	
SPICY CAULIFLOWER	17.75
Buffalo Style, Sesame Seeds, Scallion, Ranch-v	
SPINACH ARTICHOKE DIP	18.75
Tortilla, Sour Cream, Salsa	
BRIE STUFFED PRETZEL	16.75
Fig Jam-v	
FRENCH ONION SOUP	17.75
Roasted Onion Broth, Sourdough, Gruyere Cheese	
FIRECRACKER CALAMARI	21.75
Sweet & Spicy Thai Chili Glaze, Lime, Almonds*	
GUACAMOLE	17.75
Made Fresh To Order-v GF	

GREENS & MARKET

BABY GEM CAESAR	16.75
Baby Gem Lettuce, Garlic Crouton, Parmesan, Black Pepper, Lemon-Caesar Dressing	
TORTILLA SALAD	17.75
Baby Greens, Tortilla, Carrot, Jicama, Avocado, Corn, Scallion, Peanut Glaze, Almonds, Honey Lime Vinaigrette-v DF *	
HONEY CRISP SALAD	17.75
Baby Greens, Honey Crisp Apples, Candied Pecans, Gouda, Goat Cheese, Apple Cider Vinaigrette-v GF *	
CHOPPED SANTA FE SALAD	17.75
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	31.75
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 Marinated Watermelon

BUTTERMILK FRIED CHICKEN	25.75
NASHVILLE HOT CHICKEN	28.75
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	
COUNTRY HAM OMELET	19.75
Peppers, Mushrooms, Local Cheddar, Home Fries	
DIRTY NASTY	23.75
Cheddar Biscuits, Fried Chicken, Sausage Gravy	
BENEDICT GRITS	21.75
Andouille Sausage, Hollandaise, Poached Eggs, Scallion	
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	26.75
Fig Jam, Melted Bried, 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	
ST SIGNATURE	19.75
Poached Eggs, Hot Sauce, Heirloom Tomatoes, Watermelon Radish, Sesame Seeds-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, 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

PREACHERS DAUGHTER

Beefeater Gin, Muddled Cucumber, Mint, Simple Syrup, St. Germain, Soda Water

SOUTHERN FROST PUNCH

Bacardi Rum, Fresh Lime, Triple, Pineapple, Pomegranate, Raspberry Puree

BURNT WHISKERS

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

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

SANGRIA

GLASS | \$14 PITCHER | \$50
RED, WHITE, SEASONAL

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

Piedre Almas Mezcal, Aperol, Fresh Lime, Agave, Grapefruit, Spicy Salt Rim

BOTTLES & CANS

Budweiser | Bud Light | Blue Moon

Coors Light | Corona Extra | Corona Light

Daura Damn Lager-GF | Heineken | Heineken Light

Michelob Ultra | Miller High Life | Miller Lite

1911 Hard Cider:

Original | Rose | Black Cherry

High Noon Cans:

Pineapple | Black Cherry | Lemon

Watermelon | Grapefruit

Ask About Our Rotating Craft Beer On Tap

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SPARKLING & ROSE

MOSCATO 12 | X

DOCG, Moscato di Asti, MARTINI & ROSSI, Piemonte

PROSECCO 12 | X

DOC, MIONETTO, Veneto, Italy

ROSE 14 | 50

WHISPERING ANGEL, The Beach, Cote de Provence

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

Paso Robles, IRON AND SAND, California

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

KATHERINE'S VINEYARD, Santa Maria Valley, California

SANCERRE 14 | 54

AOP, Central Vineyards, JACQUES DUMONT, Loire Valley

NON-ALCOHOLIC

Non-Alcoholic Cocktails Made With
Lyer'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

Industrial Arts Safety Glasses IPA
Athletic Brewing Upside Down Golden
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 | Blackberry | Starwberry | Mango
Raspberry | Passion Fruit | Blood Orange