

SOUTHERN TABLE

KITCHEN & BAR

FIXIN'S

FRIED GREEN TOMATO	15.75
Buttermilk Ranch -v	
ASADOR CORN	16.75
Aioli, Lime, Cilantro, Cotija -v GF	
BEER STEAMED MUSSELS	23.75
Andouille Sausage, Cream, Garlic, Onion, Crostini	
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*	
SPICY TUNA CRISPY RICE	25.75
Premium Tuna Tartar, Spicy Aioli, Ponzu, Sesame Seeds -DF	
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	
HONEY CRISP SALAD	17.75
Baby Greens, Honey Crisp Apples, Candied Pecans, Gouda, Goat Cheese, Apple Cider Vinaigrette -v GF *	
TORTILLA SALAD	17.75
Baby Greens, Tortilla, Carrot, Jicama, Avocado, Corn, Scallion, Peanut Glaze, Almonds, Honey Lime Vinaigrette -v DF *	
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	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	27.75
Queso Fresco, Pico De Gallo, Pickled Onions, Cilantro Lime Dressing, Flour Tortilla Served With Rice & Beans	
SOUTHERN FRIED SHRIMP TACOS	26.75
Cajun Panko Shrimp, Guacamole, Chipotle Aioli, Green Tomato 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	28.75
Yellow Rice, Pinto Beans, Jack Cheese, Avocado, Salsa Verde, Pico De Gallo, Flour Tortilla	
HOT CHICKEN BURRITO	26.75
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	
CAJUN GUMBO	35.75
Shrimp, Mussels, Chicken, Andouille Sausage, Saffron Rice	
BLACKENED SALMON	35.75
Mango Salsa, Wild Rice, Sautéed Spinach, Cajun Beurre Blanc -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	26.75
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 ... 55.75	1/2 RACK ... 31.75
Coleslaw, Grilled Corn, Corn Bread, Texas Toast	Coleslaw, Grilled Corn

WEEKLY SPECIALS

MONDAY Burgers & Bourbon
TUESDAY Taco Tuesday
WEDNESDAY Chicken Pot Pie
THURSDAY Cuban Sandwich
SUNDAY Fried Chicken & Biscuits With Sausage Gravy

V|VEGETARIAN
GF|GLUTEN FREE
DF|DAIRY FREE
*|CONTAINS NUTS

PLEASE INFORM
YOUR SERVER
OF ANY ALLERGIES

20% GRATUITY
ADDED TO PARTIES
OF 6 OR MORE

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

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 | Michelob Ultra
Heineken Light | Heineken
Miller High Life | Miller Lite

1911 Hard Cider:

Original | Rose | Black Cherry

High Noon Cans:

Pineapple | Black Cherry | Lemon

Ask About Our Rotating Craft Beer On Tap

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

HAPPY HOUR

AT THE BAR

Mon - Fri | 3pm-7pm

WINE WEDNESDAY

All Day | 1/2 Priced Bottles