Southern Table
KITCHEN & BAR

MODERN SOUTHERN COMFORT

DINNER MENU
FALL / WINTER 2026

FIXIN'S
STARTERS · SHAREABLES · SOUTHERN FAVORITES

GUACAMOLE 17
Made fresh to order.

FRENCH ONION SOUP 17
Roasted onion broth, sourdough, Gruyère.

LOADED SWEET POTATO HUSH PUPPIES 18
Whipped maple butter, candied bacon, scallions, hot honey.

FRIED GREEN TOMATO STACK 18
Crispy green tomatoes, pimento cheese, candied bacon, pepper jelly, buttermilk ranch.

BRISKET QUESO FUNDIDO 22
Bourbon-smoked brisket, pepper jack, smoked gouda, charred poblanos, crispy onions, pickled jalapeños.

SOUTHERN STREET CORN 18
Roasted corn with cotija cheese, lime and chili powder.

BRIE STUFFED PRETZEL 19
Warm pretzel, brie, fig jam, bourbon-honey mustard.

TUNA CRISPY RICE 23
Diced tuna, crispy sushi rice, avocado, spicy aioli, ponzu, sesame seeds, microgreens.

HOT HONEY CHICKEN BISCUITS 19
Three mini buttermilk biscuits, crispy fried chicken, house pickles, whipped honey butter, hot honey.

SPICY CAULIFLOWER 18
Crispy cauliflower, buffalo glaze, sesame seeds, scallions, house ranch.

BUFFALO MOLASSES WINGS 17
Sweet & spicy, sesame seeds, blue cheese.

GREENS & MARKET
FRESH · COLORFUL · LIGHTER OPTIONS

SOUTHERN CAESAR 18
Crisp romaine, shaved Parmesan, garlic croutons, house Caesar dressing.

HONEY CRISP SALAD 19
Baby greens, honeycrisp apples, candied pecans, goat cheese, dried cranberries, red onions, apple-cider vinaigrette.

HARVEST GODDESS 21
Kale & spinach, roasted sweet potatoes, crispy chickpeas, avocado, pomegranate, pumpkin seeds, house goddess dressing.

WATERMELON SALAD 17
Mixed greens, tomato, mint, basil, cucumber, feta, white balsamic vinaigrette.

CHINESE CHICKEN SALAD 26
Baby greens, cabbage, carrots, edamame, almonds, wontons, cilantro, Thai basil, sesame ginger dressing.

GRILLED STEAK SALAD 34
Baby greens, avocado, tomato, red onion, corn, crispy shallots, feta, white balsamic vinaigrette.

ADD YOUR PROTEIN
Grilled Chicken +9 | Shrimp +12 | Salmon +14 | Skirt Steak +18

COASTAL
FROM THE WATER

LEMON HERB SALMON 38
Grilled salmon with seasonal vegetables, olive oil and fresh herbs.

BLACKENED CAJUN TUNA 41
Sesame-crusted ahi tuna, creamy smoked gouda grits, charred corn succotash, crispy okra, Creole rémoulade.

PICKIN'S
SOMETHING EXTRA FOR THE TABLE

SOUTHERN BISCUITS	10
MAMA'S CORNBREAD	10
BUTTERMILK MASHED POTATOES	10
SOUTHERN SLAW & PICKLES	10
CRISPY FRENCH FRIES	10
ROASTED PARMESAN POTATOES	10
CRISPY BRUSSELS SPROUTS	12
LOADED MASHED POTATOES	12
SMOKED GOUDA GRITS	12
CHARRED BROCCOLINI	12
SWEET POTATO FRIES	12
CRISPY OKRA	12

THE POT PIE COLLECTION
SOUTHERN TAPESTRY · BUBBLING CAST IRON

THE SOUTHERN CHICKEN POT PIE 30
Roasted chicken, smoked bacon, sweet corn, carrots & peas in a creamy herb gravy, baked with a flaky cheddar-biscuit crust.

BOURBON SHORT RIB POT PIE 34
Slow-braised short rib, wild mushrooms, carrots, pearl onions & peas in a rich bourbon gravy, topped with a giant cheddar biscuit.

SOUTHERN COMFORT
THE CLASSICS, WITH A LITTLE ATTITUDE

THE DIRTY BIRD 34
Crispy buttermilk fried chicken, Belgian waffle, maple butter, candied bacon, hot honey, bourbon maple syrup.

NASHVILLE HOT CHICKEN 33
Crispy buttermilk fried chicken, house Nashville hot oil, cornbread, Southern slaw, house pickles.

BUTTERMILK FRIED CHICKEN 32
Crispy buttermilk fried chicken served with cornbread and spinach.

SHRIMP & GRITS 29
Blackened jumbo shrimp, gouda grits, Andouille sausage, Cajun butter gravy, scallions.

BRAISED SHORT RIB 39
Wild mushrooms, roasted carrots, mashed potatoes, cabernet jus.

CAJUN GUMBO 39
Shrimp, mussels, chicken, Andouille sausage, saffron rice.

APPLE CIDER GLAZED CHICKEN 34
Crispy-skin airline chicken, whipped sweet potatoes, roasted Brussels sprouts, apple-cider bourbon glaze, charred apples, crispy sage.

THE BULLEIT BURGER 29
Prime beef blend, Bulleit bourbon glaze, aged cheddar, spicy aioli, caramelized onions, served with fries.

CRISPY CHICKEN SANDWICH 28
Bacon, cheddar, cheese sauce, ranch, brioche bun, Old Bay fries.

MAC & CHEESE 20
3 cheese blend, seasoned bread crumbs, scallions.

THE BUTCHER'S BLOCK
FROM THE GRILL · SLOW BRAISED · BOURBON GLAZED

BOURBON FIRE SKIRT STEAK 48
Grilled skirt steak, bourbon fire glaze, crispy onions. Served with seasonal vegetables.

1/2 RACK / FULL RACK 38 / 58
Slow-roasted St. Louis ribs, bourbon BBQ glaze. Served with grilled corn, cole slaw & cornbread.

SMOKEHOUSE PLATTER MKT
BBQ airline chicken, ribs, Andouille sausage, bacon. Served with grilled corn & cole slaw.

SOUTHERN BORDER
TWO FAVORITES · BIG FLAVOR

STEAKHOUSE TACOS 30
Three flour tortillas, grilled skirt steak, charred poblanos, crispy onions, pico de gallo, chipotle crema, queso fresco. Served with rice & beans.

MAPLE BBQ PULLED PORK TACOS 28
Three flour tortillas, slow-smoked pulled pork, maple bourbon BBQ glaze, Southern slaw, crispy onions and pickles. Served with rice & beans.

SWEET SOUTH
DESSERTS WORTH SAVING ROOM FOR

FRIED APPLE PIE CHEESECAKE	17
MAPLE BACON WAFFLE SUNDAE	16
BISCUIT BEIGNETS	12
SOUTHERN BREAD PUDDING	13
CARROT LAYER CAKE	14
KEY LIME PIE	12

*20% gratuity added to parties of 6 or more · Please inform your server of any allergies · V vegetarian · GF gluten free · DF dairy free · * contains nuts*

39 MARBLE AVE · PLEASANTVILLE, NY 10570 · (914) 618-3355 · SOUTHERN-TABLE.COM

Mon – Wed 3 – 9 PM · **Thursday** 3 – 10 PM · **Friday** 12 – 10 PM
Saturday 11 AM – 10 PM · **Sunday** 11 AM – 9 PM · **Brunch** Sat & Sun 11 – 3

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MICHELIN BIB GOURMAND 2022 – 2026

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DRINK MENU
FALL / WINTER 2026

FALL COCKTAILS
SEASONAL POURS · 18 EACH

BLACKBERRY SAGE MARGARITA 18

PUMPKIN SPICE ESPRESSO MARTINI 18

APPLE CIDER MULE 18

PECAN OLD FASHIONED 18

SEVEN DEADLY SINS
SPECIALTY COCKTAILS · 18

LUST
Bubble gum infused Altos Reposado, orange liqueur, agave, lime

GREED
Hibiscus infused Tanqueray, elderflower, lemon, prosecco

GLUTTONY
Tito's vodka, pineapple, lemon, vanilla simple syrup, soda

PRIDE
Jasmine tea infused Absolut vodka, guava, lemon, soda

SLOTH
Banana infused Jefferson's whiskey, demerara, chocolate bitters

ENVY
Jefferson's whiskey, blueberry simple syrup, amaro, lemon

WRATH
Cucumber infused Altos tequila, elderflower liqueur, lime, agave

HOUSE COCKTAILS
BAR FAVORITES · 18

GIN BLOOM
Hibiscus infused Tanqueray gin, lemon, black cherry syrup, fee foam

THE MAKERS HAND
Maker's Mark, Licor 43, lime, passionfruit

MORNING PRAYER
Lillet, Dolin Blanc vermouth, lemon, prosecco, soda

HUGO SPRITZ
St Germain, prosecco, soda, mint

IMMACULATE PUNCH
Bacardi white rum, Lairds Apple Jack, pineapple, lime, cranberry

ALL THE SMOKE
CHERRY WOOD SMOKED · 18

GET SMOKED
Vida mezcal, agave, grapefruit juice and lime juice

SOUTHERN SMOKE
Jefferson's bourbon, Angostura bitters, muddled cherries, raw sugar, hickory smoke

All drinks can be made smokeless.

MARGARITAS & SANGRIA
GLASS 18 · PITCHER 55

FRESH SQUEEZED MARGARITAS
Altos tequila, triple sec, fresh lime, agave. Traditional | Spicy | Mango | Passion Fruit | Watermelon | Blood Orange | Strawberry

SOUTHERN PEACH SANGRIA

MOCKTAILS
NON-ALCOHOLIC · 14

HUMILITY
Honey, lemon, ginger beer, soda

CHASTITY
Strawberry, simple, cucumber, mint, soda

GENEROSITY
Peach purée, lemon, sweet tea, mint

TEMPERANCE
Blood orange, pineapple, cream of coconut, lemon, cranberry

CUCUMBER KISS
Cucumber, mint, agave, soda

WATERMELON WINK
Watermelon juice, lemon, lavender, soda

N/A BOTTLED BEER
Athletic Brewing Upside Dawn Golden Ale | Heineken 00

BOTTLES & CANS
ASK ABOUT OUR CRAFT BEER ON TAP

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

HIGH NOON CANS · 8
Pineapple | Black Cherry | Lemon | Watermelon | Grapefruit

SURFSIDES · 8
Peach, Iced Tea, Raspberry, Half & Half, Lemonade

SPARKLING & ROSE
GLASS | BOTTLE

LUCA PARETI PROSECCO 15 | 45
Veneto, Italy

LA MARCA PROSECCO ROSÉ 16 | 55
Veneto, Italy

CASTELLO DEL POGGIO MOSCATO 14
Lombardy, Italy

WHISPERING ANGEL 18 | 65
Château d'Esclans, France

RED WINE
GLASS | BOTTLE

DAOU CABERNET 17 | 58
Paso Robles, California

ALAMOS MALBEC 15 | 40
Mendoza, Argentina

RAINSTORM PINOT NOIR 16 | 52
Willamette Valley, Oregon

ORIN SWIFT ABSTRACT RED BLEND 19 | 70
California

MARTIS CABERNET 19 | 60
Alexander Valley, California

WHITE WINE
GLASS | BOTTLE

TORRESELLA PINOT GRIGIO 16 | 46
Veneto, Italy

INFAMOUS GOOSE SAUVIGNON BLANC 16 | 48
Marlborough, New Zealand

JACQUES DUMONT SANCERRE 17 | 60
Loire Valley, France

DAOU CHARDONNAY 17 | 55
Paso Robles, California

PACIFIC RIM RIESLING 15 | 40
Columbia Valley, Washington State

BOTTOMLESS BRUNCH
SAT & SUN · 11AM – 3PM

#BIRDLIFE · 26
Mimosas | Bloody Mary's

#HOWSYABIRD · 30
Tito's Bloody Marys

Bellinis: Peach | Strawberry | Mango Raspberry | Passion Fruit | Blood Orange

Mimosas: Orange | Cranberry | Grapefruit

Bottomless service is 90 minutes from seating time.

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