Southern Table
KITCHEN & BAR

MODERN SOUTHERN COMFORT

LUNCH MENU
PLEASANTVILLE, NY

FIXIN'S

FRIED GREEN TOMATO [V] — 16.50
Buttermilk ranch

ASADOR CORN [V] [GF] — 16.50
Miso butter, aioli, lime, poblano, cotija

BEER STEAMED MUSSELS — 24.50
Andouille sausage, cream, garlic, onion, crostini

BUFFALO MOLASSES WINGS — 16.50
Sweet & spicy, sesame seeds, blue cheese

SPICY CAULIFLOWER [V] — 17.50
Buffalo style, sesame seeds, ranch

SPINACH ARTICHOKE DIP — 19.50
Tortilla, sour cream, salsa

BRIE STUFFED PRETZEL [V] — 17.50
Fig jam

KOBE PIGS IN A BLANKET — 18.00
100% Kobe style wagyu beef hot dogs, spicy mustard

GUACAMOLE [DF] [V] [GF] — 16.50
Made fresh to order

GREENS & MARKET

Add: Chicken 8.75 · Shrimp 12.50 · Salmon 14.50 · Skirt Steak 15.75 · Grilled Portobello 7.50

CAESAR SALAD [V] — 17.50
Baby gem lettuce, garlic crouton, Parmesan, black pepper, lemon-Caesar dressing

HONEY CRISP SALAD [V] [*] — 17.50
Baby greens, honey crisp apples, candied pecans, goat cheese, apple cider vinaigrette

TORTILLA SALAD [V] [DF] [*] — 17.50
Baby greens, tortilla, carrot, jicama, avocado, corn, scallion, peanut glaze, almonds, honey lime vinaigrette

CHOPPED SANTA FE SALAD — 17.50
Romaine, avocado, tomato, corn, Jack cheese, jalapeno, crispy shallot, black bean, scallion, chipotle vinaigrette

WATERMELON SALAD [V] — 17.50
Mixed greens, tomato, mint, basil, cucumber, feta, white balsamic vinaigrette

CHINESE CHICKEN SALAD — 26.50
Baby greens, cabbage, carrot, edamame, almond, jicama, wonton, cilantro, Thai basil, sesame ginger dressing

GRILLED STEAK SALAD — 34.50
Baby greens, avocado, tomato, red onion, corn, crispy shallot, feta, white balsamic vinaigrette

THE BIRD

SERVED WITH CUCUMBER WATERMELON SALAD

BUTTERMILK FRIED CHICKEN — 28.50
Served with cornbread and spinach

NASHVILLE HOT CHICKEN — 29.50
Served with cornbread and string beans

CHICKEN & WAFFLES — 29.50
Served with side salad

WEEKLY SPECIALS

MONDAY
Burgers & Bourbon – $5 off all burgers & bourbon

TUESDAY
Taco Tuesday – all you can eat

WEDNESDAY
BBQ pulled pork platter

THURSDAY
Prime rib

SUNDAY
Fried chicken & biscuits with sausage gravy

LUNCH & MORE

CLASSIC AVOCADO TOAST — 17.50
Avocado mash, EVOO, sea salt, add poached egg $3

DIRTY NASTY — 25.50
Cheddar biscuits, fried chicken, sausage gravy

COUNTRY BREAKFAST — 19.50
2 eggs any style, grits & gravy, bacon & a biscuit

BISCUITS, BRUNCH & GRAVY — 25.50
Homemade biscuits, sausage gravy, poached eggs

CHORIZO RANCHEROS — 27.50
Poached eggs, chorizo, pinto beans, pico de gallo, avocado, queso fresco, lime, warm tortillas

B.E.C. WRAP — 19.50
Scrambled eggs, melted white cheddar, bacon, choice of: fries, salad or home fries

PASTRAMI REUBEN — 26.50
NYC style pastrami, Swiss, coleslaw, Russian dressing served on a brioche with fries.

HOT CHICKEN SANDWICH — 21.50
Nashville hot chicken, lettuce, tomato, aged cheddar, chipotle aioli, pickle, brioche bun

SOUTHERN CHICKEN SANDWICH — 21.50
Fried chicken, coleslaw, honey mustard, Jack cheese on brioche bun.

CRISPY CHICKEN SANDWICH — 25.50
Bacon, cheddar, cheese sauce, ranch, brioche bun, fries

PULLED PORK SANDWICH — 21.50
BBQ pulled pork, Monterey Jack cheese, coleslaw

BLACKENED CAESAR WRAP — 19.50
Romaine, blackened chicken, Parmesan cheese

BULLEIT BURGER — 28.50
Prime beef blend, Bulleit bourbon glaze, aged cheddar, spicy aioli, grilled bacon, caramelized onions, fries

BACON BRIE BURGER — 28.50
Fig jam, melted brie, slow roasted onions, thick cut bacon, fries

BLACKENED CHICKEN QUESADILLA — 25.50
Blackened chicken, Jack cheese, queso, salsa verde, pico de gallo, crema

THE SPREAD

½ RACK [DF] [GF] — 33.50
Grilled corn, cole slaw, cornbread

MAC & CHEESE [V] — 20.50
3 cheese blend, seasoned bread crumbs, scallion. Add: Bacon 3.75 · Chicken 7.75 · Jalapeno 3.75 · Shrimp 12.75

SHRIMP & GRITS — 28.50
Cajun gravy, scallion

SKIRT STEAK - CHIMICHURRI [DF] — 48.50
Crispy smashed potatoes

PICKIN'S

SOUTHERN BISCUITS	9.50
SIDE SALAD	9.50
MAMA'S CORNBREAD	9.50
MASHED POTATOES	9.50
SLAW & PICKLES	9.50
GRITS & GRAVY	9.50
FRENCH FRIES	9.50
ROASTED POTATOES	9.50
SWEET POTATO FRIES	10.50
BRUSSEL SPROUTS	10.50
SAUTÉED GREEN BEANS	10.50
CREAMED SPINACH	10.50
LOADED POTATO	10.50
CHARRED BROCCOLI	10.50

*Michelin Bib Gourmand Restaurant 2022, 2023 & 2024 · Menu prices include a credit card adjustment. Pay with cash and receive a 3.99% discount at checkout. · 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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Southern Table Pleasantville

MICHELIN BIB GOURMAND 2022 – 2026

Southern Table
KITCHEN & BAR

MODERN SOUTHERN COMFORT

BEVERAGE MENU
PLEASANTVILLE, NY

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. All drinks can be made smokeless.

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

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

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 COCKTAILS & SPIRITS · 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 ROTATING CRAFT BEER ON TAP

BOTTLED BEER
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
Saturday & Sunday · 11am – 3pm. Bottomless service is 90 minutes from seating time.

#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

*Ask about our rotating craft beer on tap. · Bottomless service is 90 minutes from seating time. · 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*

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