

## BEGINNING

Chef's Soup of the Day 7  
chef's daily creation

Corn, Crab + Bacon Chowder 8  
sweet corn, bell peppers, crispy bacon, lump  
blue crab

Pimento Fondue 7  
pimento cheese, baked and served with house  
chips

Hummus 3 Ways 9  
traditional, roasted red pepper, boiled peanut  
served with grilled flatbread

## TO SHARE

Crispy Wings 5 for 8 10 for 12  
carrot and celery sticks, buffalo, BBQ, bourbon,  
teriyaki or Korean BBQ

Tomato Pie 8  
farm fresh tomatoes + white cheddar, baked in  
a buttery crust

Buffalo Cauliflower 8  
crispy florets tossed in buffalo sauce, served  
with buttermilk ranch

Pulled Pork Flatbread 9  
cider braised pork, aged cheddar, pickled red  
onion, chive sour cream, whiskey BBQ,  
scallions

Smoked Gouda Mac & Cheese 9

Deviled Eggs 7  
chef's daily creation

# table south Kitchen + Bar

## GREEN

Local Greens 9  
local baby greens, candied pecans, Fuji apple, goat cheese, white  
balsamic

Classic Caesar 8  
artisan romaine, herbed croutons, shaved parmesan

Southern Fried Chicken 14  
romaine and iceberg blend, shaved red cabbage, crispy onions, hard  
boiled eggs, buttermilk ranch

*Add grilled chicken 4, salmon 8, shrimp 6*

## HANDHELD

*All Handhelds are served with french fries,  
house chips or cole slaw*

Rock City Chicken 14  
grilled chicken breast, bacon, swiss, jalapeno preserves, lettuce, tomato,  
onion, brioche roll

Table South Burger \* 14  
certified Angus Beef patty, lettuce, tomato, onion, choice of cheese,  
brioche roll

BLTP 15  
cornmeal crusted fried green tomatoes, pimento cheese, crisp peppered  
bacon, ciabatta

Blackened Salmon Sandwich \* 16  
lemon aioli, lettuce, tomato, onion, ciabatta

Pulled Pork 14  
house braised pork, slaw, house bbq, brioche

Grilled Cheese 13  
aged cheddar, Havarti, caramelized onion jam, wheatberry bread

## MAIN

Pan Seared Free Range Chicken 26  
sweet corn risotto, seasonal vegetables, pan jus

Faroe Island Salmon \* 28  
sweet potato hash, bourbon glaze, grilled asparagus

Hand Cut 12 oz Ribeye\* 32  
garlic fries, sautéed broccolini

Seared Double Cut Pork Chop 26  
sautéed apples, Yukon mashed potatoes, pan gravy

Fish & Chips 22  
hand-battered cod, slaw, house-made tartar

Sweet Potato Gnocchi 25  
sautéed shrimp, seasonal vegetables, tomato cream

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or  
eggs may increase your risk of a food-borne illness