

❖ SIDES \$8 ❖

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| <i>French Fries</i> | <i>Charred Broccoli</i> |
| <i>Old School Mash</i> | <i>Grilled Corn</i> |
| <i>Loaded Potato</i> | <i>Brussels Sprouts</i> |
| <i>Sweet Potato Fries</i> | <i>Green Beans</i> |
| <i>Mac & Cheese</i> | <i>Mamma's Corn Bread</i> |
| <i>Southern Style Biscuits</i> | <i>Slaw & Pickles</i> |
| <i>Rice & Black Beans</i> | <i>Cheese Grits</i>
<i>served with Tomato Gravy</i> |

❖ DESSERT \$9 ❖

- Warm Chocolate Cake*
Candied Pop Corn, Vanilla Ice Cream,
Caramel Sauce, Marshmallow
- Dulce De Leche Cheesecake*
- Bourbon Glazed Donuts*
Bourbon Maple Glaze, Blackberry Jam, Whipped Cream
- Carrot Layer Cake*
Homemade Carrot Cake, Cream Cheese Frosting,
Candied Walnuts
- Banana Sundae*
Bruleed Banana, Vanilla Ice Cream,
Candied Walnuts, Hot Fudge
- Churros*
Warm Mexican Chocolate



39 Marble Avenue, Pleasantville
New York 10570
914-618-3355

OPEN
Monday - Thursday 12:00 - 10:00
Friday 12:00 - 11:00
Saturday 12:00 - 11:00
Sunday 12:00 - 9:00

LUNCH HOURS
12:00 - 3:00 Monday - Friday

SATURDAY & SUNDAY BRUNCH
12:00 - 3:00

SOUTHERN TABLE,
2020 Michelin Bib Gourmand Restaurant

find us on
Uber Eats ... Doordash ... Grubhub
Instagram- @_southerntable_



FIXIN'S

<i>Fried Green Tomato</i> \$13 <i>Buttermilk Ranch - V</i>	<i>Spicy Cauliflower</i> \$15 <i>Buffalo Style Cauliflower, Sesame Seeds, Scallion, Iceberg Lettuce, Ranch - V</i>
<i>Brie Stuffed Pretzel</i> \$14 <i>Fig Jam - V</i>	<i>Asador Corn</i> \$13 <i>Wood Fired Corn, Aged White Cheddar, Aioli, Herbs, Lime - V, GF</i>
<i>Beer Steamed Mussels</i> \$19 <i>Toasted Lager, Andouille Sausage, Cream, Garlic, Onions, Crostini</i>	<i>Buffalo Molasses Wings</i> \$13 <i>Sweet And Spicy Homemade Buffalo Sauce, Sesame Seeds, Pickles, Blue Cheese</i>
<i>Chili Dip</i> \$21 <i>Famous ST Chili, White Cheddar, Pico De Gallo, Guacamole, Sour Cream</i>	<i>Pulled Pork Sliders</i> \$14 <i>Melted Pepper Jack, Tomato</i>
<i>French Onion Soup</i> \$14 <i>Gruyere, Sourdough, Onion Broth</i>	<i>Cornmeal Crusted Pimento Cheese</i> \$16 <i>Fried Pimento Cheese, Bbq Chicken, Buttermilk Biscuit, Pickle</i>

❖ *Tableside Guacamole* \$15 ❖

GREENS & MARKET

❖ *Add Grilled Chicken* \$7 ... *Add Shrimp* \$11... *Add Salmon* \$13 ... *Add Skirt Steak* \$14 ... *Add Grilled Portobello* \$6 ❖

<i>Iceberg Wedge</i> \$14 <i>Tomato, Bacon, Red Onion, Egg, Corn, Chives, Wisconsin Blue Cheese, Ranch - GF</i>	<i>Watermelon Salad</i> \$14 <i>Baby Greens, Feta, Mint, Basil, Cucumber, Tomato, Shaved Red Onion, White Balsamic - V, GF</i>
<i>Tortilla Salad</i> \$15 <i>Mixed Baby Greens, Tortilla, Carrots, Jicama, Corn, Toasted Almonds, Scallions, Peanut Glaze, Honey Lime Vinaigrette - V, DF, *</i>	<i>Grilled Gem Casear</i> \$14 <i>Baby Gem Lettuce, Garlic Crouton, Parmesan, Black Pepper, Lemon-Casear Dressing - V</i>

Grilled Skirt Steak Salad ..\$24

Baby Greens, Avocado, Tomato, Red Onion, Corn, Crispy Shallots, Feta, Ranch Dressing

LUNCH & MORE

<i>Avocado Toast</i> \$16 <i>Multigrain Toast, Avocado Smash, Roasted Carrots, Everything Seasoning, Over Easy Eggs, Salad Or Fries</i>	<i>Brisket Sandwich</i> \$15 <i>Coleslaw, BBQ, Salad Or Fries</i>
<i>Crispy Chicken Sandwich</i> \$15 <i>Buttermilk Fried Chicken, Bacon, Cheese Sauce, Ranch, Salad Or Fries</i>	<i>Pulled Pork Sandwich</i> \$14 <i>Coleslaw, White Cheddar, Salad Or Fries</i>
	<i>Grilled Portobello Burger</i> \$17 <i>Chipotle Aioli, Sautéed Onions, Lettuce, Tomato, Pickles, Salad Or Fries</i>

SUPPER

<i>Shrimp & Grits</i> \$24 <i>Tomato Gravy, Scallion - GF</i>	<i>Braised Short Rib</i> \$29 <i>Angus Short Rib, Wild Mushrooms, Roasted Carrots, Mashed Potato, Cabernet Jus - GF</i>
<i>Cajun Gumbo</i> \$31 <i>Shrimp, Mussels, Chicken, Andouille Sausage, Steamed Rice</i>	<i>Seared Scallops</i> \$36 <i>Corn & Asparagus Risotto, Bacon Lardon, Green Tomato Relish - GF</i>
<i>Wood Grilled Salmon</i> \$29 <i>Honey-Dijon Glazed Brussels Sprouts, Toasted Almonds, Mashed Potato - GF, *</i>	<i>Grilled NY Strip Steak</i> \$42 <i>Loaded Baked Potato, Charred Broccoli, Cabernet Jus - GF</i>
<i>Smoked Ribs</i> \$26 <i>Tangy BBQ, Grilled Corn, Slaw & Pickles - GF</i>	<i>Wood Grilled Pork Chop</i> \$33 <i>Bourbon Glazed Berkshire Chop, Sautéed Green Beans, Roasted Potatoes - GF, DF</i>
<i>Plancha Grilled Tuna Steak</i> \$36 <i>Premium Tuna Served Rare, Corn Salsa, Honey Lime Slaw, Jalapeño-Lime Crema, Pepitas - GF, DF</i>	<i>Straight Up Burger</i> \$21 <i>Aged Cheddar, Aioli, Lettuce, Tomato, Pickles, Sautéed Onion, Fries ~ Add Bacon \$2, Add Egg \$2</i>

THE BIRD

*All Chicken Is 100% Organic
Locally Sourced From
Goffle Road Farm
Served With
Watermelon & Fresh Greens Salad*

<i>Wood Roasted Chicken - GF</i> \$19
<i>Buttermilk Fried Chicken</i> \$19
<i>Nashville Hot Chicken</i> \$21
<i>Chicken & Waffles</i> \$21

THERE WILL BE A 3% PROCESSING FEE FOR ALL CREDIT CARDS

IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE OWNER, MANAGER, OR CHEF

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE * - NUTS

SOUTHERN BORDER

MEXICAN STYLE STREET TACOS 3 PER ORDER

<i>Steak Al Pastor</i> \$21 <i>Skirt Steak, Grilled Pineapple, Avocado, Spicy Salsa Roja, Cilantro, Pickled Onion - GF, DF</i>
<i>Shrimp Gringo</i> \$19 <i>Marinated Garlic Shrimp, Avocado, Pico De Gallo, Crema Americano - GF</i>
<i>Seared Tuna & Mexican Slaw</i> \$24 <i>Premium Tuna Served Rare, Honey Lime Slaw, Salsa Roja, Pepitas - GF, DF</i>
<i>Blackened Chicken Quesadilla</i> \$18 <i>Blackened Chicken, 3 Cheese Blend, Pickled Jalapeño, Jalapeño-Lime Crema</i>

EXECUTIVE CHEF:
PASQUALE ABBATIello