

❖ 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

- Fried Green Tomato* \$13
Buttermilk Ranch - V
- Brie Stuffed Pretzel* \$14
Fig Jam - V
- Beer Steamed Mussels* \$19
Toasted Lager, Andouille Sausage, Cream, Garlic, Onions, Crostini
- Chili Dip* \$21
Famous ST Chili, White Cheddar, Pico De Gallo, Guacamole, Sour Cream
- French Onion Soup* \$14
Gruyere, Sourdough, Onion Broth

- Spicy Cauliflower* \$15
Buffalo Style Cauliflower, Sesame Seeds, Scallion, Iceberg Lettuce, Ranch - V
- Asador Corn* \$13
Wood Fired Corn, Aged White Cheddar, Aioli, Herbs, Lime - V, GF
- Buffalo Molasses Wings* \$13
Sweet And Spicy Homemade Buffalo Sauce, Sesame Seeds, Pickles, Blue Cheese
- Pulled Pork Sliders* \$14
Melted Pepper Jack, Tomato
- Cornmeal Crusted Pimento Cheese* \$14
Creamy Fried Pimento Cheese - V

❖ *Tablesides Guacamole* \$15 ❖

GREENS & MARKET

- ❖ *Add Grilled Chicken* \$7 ... *Add Shrimp* \$11... *Add Salmon* \$13 ... *Add Skirt Steak* \$14 ... *Add Grilled Portobello* \$6 ❖
- Iceberg Wedge* \$14
Tomato, Bacon, Red Onion, Egg, Corn, Chives, Wisconsin Blue Cheese, Ranch - GF
 - Tortilla Salad* \$15
Mixed Baby Greens, Tortilla, Carrots, Jicama, Corn, Toasted Almonds, Scallions, Peanut Glaze, Honey Lime Vinaigrette - V, DF, *
 - Beet & Kale* \$15
Kale, Roasted Beets, Apple, Walnuts, Grapes, Golden Raisins, Roasted Squash, Gorgonzola, Lemon-EVOO Vinaigrette
 - Watermelon Salad* \$14
Baby Greens, Feta, Mint, Basil, Cucumber, Tomato, Shaved Red Onion, White Balsamic - V, GF
 - Grilled Gem Casear* \$14
Baby Gem Lettuce, Garlic Crouton, Parmesan, Black Pepper, Lemon-Casear Dressing - V
 - Grilled Skirt Steak Salad* \$24
Baby Greens, Avocado, Tomato, Red Onion, Corn, Crispy Shallots, Feta, Ranch Dressing

LUNCH & MORE

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

SUPPER

- Shrimp & Grits* \$24
Tomato Gravy, Scallion - GF
- Cajun Gumbo* \$31
Shrimp, Mussels, Chicken, Andouille Sausage, Steamed Rice
- Wood Grilled Salmon* \$29
Honey-Dijon Glazed Brussels Sprouts, Toasted Almonds, Mashed Potato - GF, *
- Smoked Ribs* \$26
Tangy BBQ, Grilled Corn, Slaw & Pickles - GF
- Plancha Grilled Tuna Steak* \$36
Premium Tuna Served Rare, Corn Salsa, Honey Lime Slaw, Jalapeño-Lime Crema, Pepitas - GF, DF

- Braised Short Rib* \$29
Angus Short Rib, Wild Mushrooms, Roasted Carrots, Mashed Potato, Cabernet Jus - GF
- Seared Scallops* \$36
Corn & Asparagus Risotto, Bacon Lardon, Green Tomato Relish - GF
- Grilled NY Strip Steak* \$42
Loaded Baked Potato, Charred Broccoli, Cabernet Jus - GF
- Wood Grilled Pork Chop* \$33
Bourbon Glazed Berkshire Chop, Sautéed Green Beans, Roasted Potatoes - GF, DF
- Straight Up Burger* \$21
Aged Cheddar, Aioli, Lettuce, Tomato, Pickles, Sautéed Onion, Fries ~ Add Bacon \$2, Add Egg \$2

THE BIRD

- All Chicken Is 100% Organic
Locally Sourced From
Goffle Road Farm
Served With
Watermelon & Fresh Greens Salad*
- Wood Roasted Chicken - GF* \$19
 - Buttermilk Fried Chicken* \$19
 - Nashville Hot Chicken* \$21
 - Chicken & Waffles* \$21

SOUTHERN BORDER

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

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

EXECUTIVE CHEF:
PASQUALE ABBATIello