

Southern Table

SPECIALTY MENU

FRIED GREEN TOMATO BUTTERMILK RANCH	15.75
ASADOR CORN MISO BUTTER, AIOLI, LIME, POBLANO, COTIJA	15.75
BEER STEAMED MUSSELS ANDOUILLE SAUSAGE, CREAM, GARLIC, ONION, CROSTINI	23.75
BUFFALO MOLASSES WINGS SWEET & SPICY, SESAME SEEDS, BLUE CHEESE	15.75
SPICY CAULIFLOWER BUFFALO STYLE, SESAME SEEDS, SCALLION, RANCH	17.75
SPINACH ARTICHOKE DIP TORTILLA, SOUR CREAM, SALSA	19.75
BRIE STUFFED PRETZEL FIG JAM	16.75
PASTRAMI SPRING ROLLS HOUSE PICKLES, SWISS, SAUERKRAUT, RUSSINA AIOLI	20.00
FRENCH ONION SOUP ROASTED ONION BROTH, SOURDOUGH, GRUYERE	16.75
GUACAMOLE MADE FRESH TO ORDER	15.75

GREENS & MARKET

CHICKEN 7.75 - SHRIMP 12.75 - SALMON 14.75 - SKIRT STEAK 14.75 - GRILLED PORTOBELLO 7.75

BABY GEM CAESAR BABY GEM LETTUCE, GARLIC CROUTON, PARMESAN, BLACK PEPPER, LEMON-CAESAR DRESSING	16.75
HONEY CRISP SALAD BABY GREENS, HONEY CRISP APPLES, CANDIED PECANS, GOUDA, GOAT CHEESE, APPLE CIDER VINAIGRETTE	16.75
TORTILLA SALAD BABY GREENS, TORTILLA, CARROT, JICIMA, AVOCADO, CORN, SCALLION, PEANUT GLAZE, ALMONDS, HONEY LIME VINAIGRETTE	16.75

9.75 OR 10.75 EACH

SOUTHERN BORDER

GRILLED STEAK TACOS POBLANO PEPPERS, GRILLED ONIONS, PICO DE GALLO, CREMA, FLOUR TORTILLA SERVED WITH RICE & BEANS	26.75
LOUISIANA SHRIMP TACOS CAJUN SHRIMP, PICKLED CABBAGE, CHIPOTLE AIOLI, PICO DE GALLO, FLOUR TORTILLA SERVED WITH RICE & BEANS	26.75
MAPLE BBQ PULLED PORK TACOS HONEY MUSTARD SLAW, PICKLED RED ONIONS	25.75
SHORT RIB BURRITO YELLOW RICE, PINTO BEANS, JACK CHEESE, AVOCADO, SALSA VERDE, PICO DE GALLO, FLOUR TORTILLA	27.75

BLACKENED CHICKEN QUESADILLA 23.75

BLACKENED CHICKEN, JACK CHEESE, QUESO, SALSA VERDE, PICO DE GALLO, CREMA

THE SPREAD

SHRIMP & GRITS CAJUN GRAVY, SCALLION	26.75
CAJUN GUMBO SHRIMP, MUSSELS, CHICKEN, ANDOUILLE SAUSAGE, SAFFRON RICE	34.75
FAROE ISLAND SALMON BLACKENED SPICED CRUST, ROASTED POTATOES, SAUTÉED BABY SPINACH, LEMON DILL BEURRE BLANC SAUCE	36.75
BRAISED SHORT RIB WILD MUSHROOMS, ROASTED CARROTS, MASHED POTATO, CABERNET JUS	36.75
CHICKEN SCHNITZEL CORN & PANKO CRUSTED CHICKEN BREAST, HARICOT VERT, SHALLOT, MASHED POTATO, GARLIC CAPER BUTTER	33.75
RIBEYE STEAK BOURBON GLAZED 16OZ RIBEYE, PARMESAN CRUSTED BROCCOLI, LOADED BAKED POTATO	56.75
MAC & CHEESE 3 CHEESE BLEND, SEASONED BREAD CRUMBS, SCALLION BACON 3.75 - CHICKEN 7.75 - JALAPENO 3.75 - SHRIMP 12.75	18.75

BULLEIT BURGER 26.75

PRIME BEEF BLEND, BULLEIT BOURBON GLAZE, AGED CHEDDAR, SPICY AIOLI, BACON, CARAMELIZED ONIONS, FRIES WESTCHESTER'S BEST BURGER 2022, 2023 & 2024!

SMOKED RIBS

ST. LOUIS STYLE, SMOKED & GRILLED, HOUSEMADE BBQ SAUCE

FULL RACK 56.75

COLESLAW, GRILLED CORN, CORN BREAD, TEXAS TOAST

1½ RACK 31.75

COLESLAW, GRILLED CORN

TUESDAY \$27

TACO TUESDAY
\$27 ALL YOU CAN EAT

WEDNESDAY

CHICKEN POT PIE

THURSDAY

SWEET & SPICY KOREAN BBQ RIBS

SUNDAY

FRIED CHICKEN & BISCUITS WITH SAUSAGE GRAVY

EXECUTIVE CHEF | PASQUALE ABBATIello

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE



Online Ordering