

SOUTHERN TABLE & BAR

DINNER MENU

DEVILED EGG & BACON

DILL & CHIVE FILLED EGG TOPPED WITH SMOKED TROUT ROE ACCOMPANIED WITH A FRIED GREEN TOMATO, PORK BELLY, TOMATO JAM FRISEE AND LEMON VINAIGRETTE

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CHOICE OF ONE

SMOKED PORK RIBS

HICKORY SMOKED, HOUSE-MADE BBQ SAUCE

SHRIMP N' GRITS

SEARED SHRIMP, ROASTED TOMATOES, AGED COUNTRY HAM RED ONIONS, STONE GROUND POLENTA, PBR JUS

LEWELLYN'S FINE FRIED CHICKEN

 $1/2\ \text{of our famous bird served with honey hot sauce}$

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CHOICE OF ONE

FRIED OREOS

HOUSE-MADE MARSHMALLOW, CRUSHED OREOS, VANILLA ICE CREAM

BANANA SPLIT BROWNIE SUNDAE

TOASTED MARSHMALLOW FLUFF, SALTED CARAMEL SAUCE AMERICAN WHISKEY ICE CREAM

> INCLUDES A GLASS OF SUN TEA \$75++ PER PERSON

MENU IS SUBJECT TO CHANGE DUE TO AVAILABILITY OF FRESH AND SEASONAL PRODUCE

PRICES DISPLAYED ARE SUBJECT TO PREVAILING GOODS & SERVICES TAX AND 10% SERVICE CHARGE