

Wines

WHITES

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|----------------------------------|----------|
| 13 Celsius Sauvignon Blanc | \$8 / 37 |
| Masi Masianco Pinot Grigio Blend | \$8 / 37 |
| Picpoul De Pinet Blanc | \$8 / 37 |
| Raimondo Chardonnay | \$7 / 33 |
| Urban Riesling | \$6 / 28 |

SPARKLING

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|-------------------|----------|
| Pascual Toso Brut | \$6 / 28 |
| Raimondo Cuvee | \$7 / 28 |
| Raimondo Almond | \$6 / 28 |
| Raimondo Peach | \$6 / 28 |

REDS

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|-----------------------------|-----------|
| Cor Cellars Cabernet Franc | \$10 / 48 |
| Fuedo Zirtari Nero/Syrah | \$7 / 33 |
| Kaiken Ultra Malbec | \$9 / 43 |
| Raimondo Barbera | \$7 / 33 |
| Raimondo Old Vine Zinfandel | \$7 / 33 |
| Raimondo Passione Red Blend | \$7 / 33 |
| Silk & Spice Red Blend | \$7 / 33 |
| Underwood Pinot Noir | \$7 / 33 |

ROSE

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|-------------------------|-----|
| Arrumacco Garnacha Rose | \$6 |
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RESERVE

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| Keenan Cabernet Franc (2012) 750ml | \$80 |
| Keenan Cabernet Sauvignon (2009) 750ml | \$100 |
| Keenan Mernet (2010) 750ml | \$100 |
| Keenan Merlot (2010) Magnum | \$250 |



We are proudly
selling
**RAIMONDO
WINERY**
products.

Beer

We are proud to serve locally produced beers.

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|---------------------------------------|-------|
| Diamond Bear Pale Ale | \$6 |
| Flyway Shadowhands Stout | \$6 |
| Flyway Bluewing Blueberry Wheat (Can) | \$4.5 |
| Lost Forty Love Honey Bock (Can) | \$4.5 |
| Lost Forty Rockhound IPA | \$6 |
| Stone's Throw Amadeus Vienna Lager | \$6 |

Cocktails

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|--|-----|
| Bloody Brew | \$7 |
| Diamond Bear Blonde served with the South's famous Tony Chachere's Blood Mary mix and Southern Table's special garnishes. Your choice: Go Cajun or Go Italian. | |
| <i>Cajun: Pickled okra and onion</i> | |
| <i>Italian: Salami, olive, and provolone</i> | |

Catering

**ASK US ABOUT CATERING AT YOUR
VENUE OR HERE AT SOUTHERN TABLE.**

CHARCUTERIE BAR, BRUSCHETTA BAR AND MORE!



Southern TABLE

MEANT TO BE SHARED

Bruschetta

VERDURA

AUNT VIV'S EGGPLANT CAPONATA SICILIANO \$10 (VG, CN)

Margie's family recipe — a sweet and sour eggplant spread with pine nuts, celery, fresh tomatoes, and onions. Served with garlic grilled bread.

Wine Pairing: Fuedo Zirtari Nero/Syrah

PESCE

SALMON WITH A FETA AND AVOCADO MASH \$13

Icelandic Gravlax – cured salmon served over a citrus cheese spread of avocado, feta and lime. Served with grilled bread.

Wine Pairing: 13 Celsius Sauvignon Blanc

FUNGI

CREAMED MUSHROOM \$13 (VG)

Locally grown seasonal mushrooms sautéed and finished in a sherry cream sauce. Served with grilled bread. Locally sourced mushrooms by Wye Mountain Mushroom Farm.

Wine Pairing: Raimondo Zinfandel or Picpoul De Pinet Blanc

POLLAME

DUCK AND FIG \$14

Raisin River smoked duck served with a smear of Southern Table goat spread and finished with a house-made fig rosemary preserve.

Wine Pairing: Raimondo Barbera

Sweet Bites

GELATO WITH COOKIES \$7 (VG/CN)

House-made gelato and cookies. Featuring Salted Caramel Gelato and Rosemary Shortbread cookies.

BUNDT CAKE WITH GELATO \$7 (VG)

Chocolate bundt cake with a chocolate ganache icing, served with our house-made salted caramel gelato. This decadent gelato uses Southern Table Feta to give the house-made caramel a salty finish.

OLD FASHION ROOTBEER FLOAT \$6 (GF/VG)

We use locally produced diamond bear root bear and Yarnell ice cream. Can be served with two

straws so bring your sweetheart!

Snack Bites

SWEET AND SASSY NUTS \$5 (CN/GF/V)

Pecans tossed in an Ethiopian season blend that is both sweet and spicy.

MARGIE'S OLIVE MEDLEY \$6 (GF/V)

A mixture of imported olives served in fresh, extra virgin olive oil and herbs with garlic bread chips. Olives contains pits.

CHEESE BREAD PUFFS \$7

A basket of house-made cheese bread made with Southern Table Big Block Cheddar and pancetta. These delicious little bites are served with a Southern Table homemade apple butter.

Bites

FRIED GOAT CHEESE AND BEETS \$8 (VG/CN)

Southern Table goat cheese breaded with house-made bread crumbs, fried to perfection, and served with roasted beets and grapes, and dressed with Raimondo Winery Cranberry Pear Vinaigrette.

WEDGE SALAD WITH PANCETTA \$8 (GF)

Iceberg wedge with our Southern Table blue cheese dressing, radishes, cucumbers, onions, and pancetta. Served with grilled citrus shrimp.

EGGPLANT TORTE \$10 (VG)

Layers of fried eggplant and gooey Southern Table cheese. Served with a house salad. Locally grown from Barnhill Farms.

SOUTHERN TABLE CHEESE SOUP \$6 (GF)

Our signature Cheese soup is made with an assortment of Southern Table cheeses, potatoes, and local vegetables. Served with house-made pita bread.

SEASONAL SOUP \$6 (VG/GF)

Ask your server what we are offering!

ITALIAN SAUSAGE AND PEPPERS \$13 (GF)

Grilled Italian sausage grilled with sautéed peppers and onions served with cheese toast and house-made garlic mustard.

**We offer cucumber slices or gluten-free crackers for bread*

ALWAYS LOCAL AND SUSTAINABLE INGREDIENTS.

We strive to use as many local and all natural ingredients as possible and make everything from scratch--from the soup stock to the gelato.

We source our ingredients from companies, vendors and farmers who share our commitment.



Boards

FORMAGGIO \$12/15/22 (CN/VG)

Selection of 3 cheeses or Chef's Choice, paired with olives, nuts, fruits, house-made preserves, pickles, crackers, and bread from Boulevard Bread Co.

CHARCUTERIE \$18/23/35 (CN)

Selection of 3 cheeses and 3 meats or Chef's Choice paired with olives, nuts, house-made preserves, pickles, mustard, crackers, & bread from Boulevard Bread Co.

**We offer cucumber slices or gluten-free crackers for bread*

CHEESE AND MEAT SELECTION

| | |
|--------------------------|----------------------------|
| SWEET & SPICY CHEDDAR | SALAMI WITH BLACK PEPPER |
| MOZZARELLA | MORTADELLA |
| APPLEWOOD SMOKED CHEDDAR | GENOA SALAMI |
| LEICESTER | SMOKED CHORIZO |
| HICKORY-SMOKED CHEDDAR | SALAMI W/ HERB DE PROVENCE |
| SMOKED BLUE CHEESE | SPECK |
| HABANERO CHEDDAR | CAPOCOLLA |
| PRAIRIE BREEZE ALPINE | HOT SOPRESSA |
| SMOKED CHEDDAR | PROSCIUTTO DI PARMA |

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Like our preserves, mustards, or other menu items? Take it home today!



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