



Bruschetta

Served on grilled bread with a house-made preserve. (GF option available)

FUNGHI

CREAMY MUSHROOM (VG,CN,V) \$13

Mushrooms sautéed and finished in a cream sauce with arugula walnut pesto. Locally sourced mushrooms from Wye Mountain Mushroom Farm.

Wine Pairing: Raimondo Zinfandel or Picpoul De Pinet Blanc

FORMAGGIO

WHIPPED SMOKED BLUE CHEESE, ASPARAGUS & HONEY BALSAMIC (VG) \$13

House-made cheeses topped with roasted asparagus and a locally grown strawberry, finished with a reduction of Raimondo Winery balsamic reduction.

Wine Pairing: Stemmari Grillo (Try this superb wine from Sicily)

VERDURA

GRILLED VEGETABLES WITH CARROT-TOP PESTO (VG, CN, V) \$13

Fresh, locally-grown, grilled vegetables heaped on toasted grilled bread that's slathered with fresh spicy, citrus carrot-top pesto and Southern Table cheese.

Wine Pairing: 13 Celsius Sauv. Blanc or Fuedo Nero/Syrah

PESCE

SALMON \$13

Cured salmon served over a Southern Table seasoned Quark with fennel frond-caper pesto.

Wine Pairing: Masi Pinot Grigio or Masi Campofiorin Red

PESCE

SHRIMP WITH ARTICHOKE PARMESEAN SPREAD \$13

Southern Table artichoke parmesan spread with a citrus maple poached shrimp and grilled plum.

Wine Pairing: Sangre de Toro Garnacha

POLLAME

DUCK AND FIG \$14

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

Wine Pairing: Raimondo Barbera

Sweet Bites

OLD FASHION BANNA PUDDING (VG) \$8

Creamy, house-made banana pudding with meringue topping.

CANNOLI - \$8

Two yummy delicious cannoli.

Small Bites

MARGIE'S OLIVE MEDLEY (V, VG, GF, CN) \$6

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

ROASTED HATCH CHILES HUMMUS (V, VG, GF) \$7

Served with celery and garlic toasted crostini

BABA GANOUSH (V, VG, GF) \$7

Roasted eggplant dip.

Shared Bites

MOROCCAN-STYLE CHICKPEA SOUP (V, GF) \$13

Saffron-infused vegetarian broth, packed with chickpeas and vegetables. Served with basmati rice and house made naan.

SOUTHERN TABLE POTATO CHEESE SOUP (GF) \$10

Our signature soup is made with an assortment of Southern Table cheeses, potatoes, and local vegetables. Served with a grilled apple cheese sandwich.

SOUTHERN TABLE SEASONAL SOUP \$10

- TOMATO (V, VG, GF)
- CREAM OF VEGETABLE (V, VG, GF)

Served with a grilled apple cheese sandwich.

HOUSE SALAD (V, VG, GF) \$5

Romaine, red cabbage, spinach, radishes, cherry tomatoes and cucumbers.

SOUTHERN TABLE FRIED GOAT CHEESE SALAD (VG, CN) \$10

Served with seasoned beets, Southern Table Chow Chow, apples, pistachios and dried fruit.

SOUTHERN TABLE MAC AND CHEESE (VG) \$10

Creamy mac and cheese made with a Mornay Sauce that uses Southern Table cheeses. Served with a house salad.

CURRIED CHICKEN, MELON, & APPLE SALAD \$10

Celery, spring onion, pecans, melon and strawberry.

VG- VEGETARIAN
GF- GLUTEN FREE
CN - CONTAINS NUTS

V- VEGAN
CP- CONTAINS PITS