

Small Bites



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

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

AUNT VIVIAN'S CAPONATA (V, VG, CN, GF) \$7

A family recipe of eggplant, tomatoes, pine nuts, golden raisins with a sweet sour finish.

SIRACHI LIME WHITE BEAN HUMMUS (V, VG, GF) \$7

Slightly citrusy. Slightly spicy. Served with corn chips.

TUSCAN LIVER PATE (GF) \$8

Chicken liver with capers, anchovies, garlic & Tuscan herbs. Served with garlic bread.

MARGIE'S BABA GANOUSH (V, VG, GF) \$6

Roasted eggplant, peppers and tahini.

Shared Bites

SEASONAL SOUP (V, VG, GF)

Local veggies cooked in a flavorful vegetable broth.

- Cup with a sandwich or salad. **\$13**
- Bowl of soup **\$9**
- Cup of soup **\$6**

SOUTHERN TABLE GRILLED CHEESE SANDWICH (V, VG, GF) \$11

Served with house made pickles and a salad.

- Pepper Jack: Grilled with house made apple butter and shaved apples.
- Pimento Cheese: Southern Table Pimento Cheese made from our house-made gouda and cheddar cheese.

MEDITERRANEAN GRAIN SALAD (V, VG, GF) \$10

Quinoa, brown rice, butternut squash, melon, lupines, dolma, and chickpeas.

SUMMER FRUIT SALAD (V, VG, GF) \$11

Fresh greens and fruit with a chocolate Vienna vinaigrette.

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

Served with seasoned beets, apples, seasonal chow chow and pistachios.

ITALIAN CHOPPED SALAD \$11

A hearty salad with romaine, cheese, salami, and artichokes.

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

Local greens, red cabbage, radishes, and cherry tomatoes.

SOUTHERN TABLE MAC & CHEESE (VG) \$12

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