



The Southern Table at Palmetto-

“Where Refined Southern Cooking meets Diverse Asian Cuisine”

The goal of The Southern Table dinner menu, executed by Chef Justin Smith and Master Sushi Chef Jingyu Kang, is to stay true to the flavors of the South, while introducing an array of tastes and dishes that can only be found in Asian Cuisine.

SOUTHERN ZENSAI APPS

- Crispy Brussel Sprouts.....9**
Sorghum Glaze, Chow-Chow, Pecan Crumble V
- Togarashi Blistered Okra.....9**
Togarashi Spiced Roasted Okra, Warm Bacon Vinaigrette
- Lobster & Corn Fritter.....10**
Jalapeno Aioli
- Fried Green Tomatoes.....9**
Vidalia Onion Jam, Pimento Cheese, Balsamic Reduction
- Southern Oysters Rockefeller.....16**
Collard Greens, Benton’s Country Ham, Parmesan Cheese
Corn Bread Crumb
- Deviled Eggs.....8**
Lusty Monk Mustard, Crispy Chicken Skin, Smoked Sea Salt GF
- Pork & Kimchi Dumplings.....10**
Ponzu Dipping Sauce, Scallions
- Smoked Tomato Bisque6**
Bacon Lardons, Scallion Cream GF
- Miso Soup.....5**
Tofu, Seaweed, Scallion

SOUTHERN SMITHERY

- Low Country Chicken.....20**
Blackened Joyce Farms Chicken Breast, Southern Style Potato Hash
Collard Greens, Tobasco Gastrique GF
- Teriyaki Bowl.....24**
Sticky Rice, Carrots, Mushrooms, Scallion, Fried Egg, Sweet Chili
Choice of: Beef Tenderloin Tips or Georgia Shrimp
- Low Country Ramen Bowl.....19**
Smoked Brisket, Tonkotsu Broth, Grilled Corn, Fried Okra
Asian Barbeque Sauce, Sunny Side Up Egg
- Grilled CAB Filet Mignon.....26 (6 oz)/33 (8 oz)**
Roasted Garlic Whipped Potatoes, Glazed Baby Carrots
French Green Beans, Bearnaise Sauce, Demi Glaze GF
- Asian Vegetable Curry.....18**
Red Curry Stew, Lentils, Chickpea Potato Croquette, Rice Pilaf V
- Cornmeal Crusted “Blackened” Catfish.....19**
Southern Style Winter Succotash, Green Beans, Cajun Remoulade
- Five Spiced Tuna32**
Crispy Rice Cake, Cucumber Sesame Salad, Avocado Crema
Carrot Ginger Puree GF
- Chef’s Special.....MKT**
Chef’s Daily Creation
- Curry Glazed Salmon.....28**
Mango-Curry Glazed Salmon, Coconut Rice Pilaf
Sauteed Spaghetti Squash Noodles GF
- “Off the Smoker” MKT**
Chefs Daily Creation with Classic Side

GARDEN BOWLS

- Palmetto House Salad.....7/10**
Mixed Greens, Marinated Cucumber, Pickled Tomato, Carrots
Shaved Radish, Orange Ginger Vinaigrette V
- Blood Orange & Sorghum Glazed Beet Salad.....12**
Arugula, Feta Cheese, Grapes, Spiced Pistachios
Orange Tarragon Vinaigrette GF V
- Southern Table Caesar.....7/10**
Romaine, Parmesan-Reggiano, Spiced Pecans, Focaccia Croutons
- Winter Endive & Frisee Salad.....12**
Bourbon Drunk Poach Pears, Crispy Warm Goat Cheese
Pickled Red Onions, Candied Pecans, Sherry Shallot Vinaigrette GF
- Ginger Salad.....5**
Crisp Iceberg Lettuce, Orange Segments, Ginger Dressing GF

Add: Chicken 6 GF Salmon 7 GF Shrimp 9 GF

JOHAN’S SYMPHONY

- Green Tea Mousse.....7**
Almond Sponge Cake, Raspberry Sauce
- Lychee Lime Sorbet.....7.5**
Sesame Ginger Lace Cookie GF
- Peach Cobbler.....7**
Oats Ginger Topping
- Chocolate S’mores Pie.....7**
Graham Crust, Bittersweet Chocolate Filling, Marshmallow Topping
- Blackberry Lemon Cake.....7.5**
Lemon Curd, Blackberry Coulis V

Updated 1.4.2022



CRAFT COCKTAILS

Palmetto Tee.....	12
TLC Woodford Private Barrel Bourbon, Smoked Lychee & Earl Grey Tea Infusion, Dubonnet, 18.21 Earl Grey Bitters, Simple Syrup	
The Hot Ginger	10
Virgil Kaine Ginger Bourbon, Pineapple & Lime Juice, Honey Red Pepper Flake	
Purple Orchid	11
Roku Gin, Plum Wine, Dry Sake	
Blackberry Sage Margarita	12
Casamigos Tequila, Fresh Blackberries, Sage Leaves, Lemon Juice Cointreau, Simple Syrup	
Sparkling Tsubaki.....	11
Haku Vodka, St. Germaine Elderflower Liqueur, Cranberry Topped with Villa Sandi Prosecco	
Yuzu Spritz	9
Joto Yuzu Sake, 18.21 Tart Cherry & Saffron Bitters, Soda	

LANDINGS WINE SELECTION

WHITES

Landing's Private Label Chardonnay- Rutherford, CA.	7/24
Landing's Private Label Pinot Grigio- Rutherford, CA.	7/24
Landing's Private Label Sauvignon Blanc- Rutherford, CA.	7/24
Prophecy Sauvignon Blanc - New Zealand.....	7/24
Bauer Haus Riesling- Germany	8/32
Kendall Jackson Chardonnay- Sonoma County	9/34
Sonoma Cutrer Chardonnay- California	9/34
Maso Canali Pinot Grigio- Trentino-Alto Adige	9/34
Peju Sauvignon Blanc- California.....	9/34
Infamous Goose Sauvignon Blanc- New Zealand	9/34

Stags Leap Chardonnay- Napa Valley, CA.....	14/55
Craggy Range Sauvignon Blanc- New Zealand.....	40
Santa Margherita Pinot Grigio- California.....	46

REDS

Landing's Private Label Cabernet Sauvignon- Rutherford, CA.....	7/24
Landing's Private Label Red Blend- Rutherford, CA	7/24
Landing's Private Label Merlot- Rutherford, CA.....	7/24
La Graveliere Cotes Du Rhone	7/24
La Crema Pinot Noir- Monterey, CA	8/32
Seven Falls Cellars Cabernet Sauvignon- Washington.....	9/34
R. Stuart, Big Fire Pinot Noir- Oregon.....	9/34
Golden Pinot Noir- California	9/34
Cigar Box Malbec- Argentina	9/34
Sterling Merlot, California	9/34
Caposaldo Chianti- Italy.....	9/34
Heavyweight Zinfandel- California	9/34
Gerard Bertrand Cote Des Roses Rose- Languedoc- Roussillon, France.....	9/34
Twenty Bench Cabernet Sauvignon- California	12/46
Ammunition Cabernet Sauvignon	12/46
Meiomi Pinot Noir- California.....	12/46
Quilt Cabernet Sauvignon- California	15/58
SPARKLING	
Villa Sandi Prosecco- Italy.....	8/32
Duc de Valmer Blanc de Blanc Brut- Bourgogne, France	8/32
Awa Yuki Sparkling Sake 300ml.....	8

BEER

DRAFTS

Bud Light	\$3.50
Miller Lite.....	\$3.50
Yuengling	\$3.50
Landings Lager.....	\$5.00
Guinness Stout	\$6.00
Scofflaw Seasonal.....	\$6.00
Hoplin IPA.....	\$6.00
Peroni.....	\$6.00
Sweetwater Seasonal.....	\$6.00
Sam Adams Seasonal.....	\$6.50

ASK YOUR SERVER ABOUT OUR ADDITIONAL TAPS

MOCKTAILS

Peach Mule.....	6
Peach Puree, Fresh Lime Juice, Ginger Beer, Soda	
Lemon-Berry Zinger.....	6
Seasonal Berry Puree, Fresh Lemon, Mint, Sprite.	
Jin-ger Ale.....	6
Fresh Ginger, Simple Syrup, Soda, Lemon Zest	

BOTTLES

Angry Orchard Cider, Budweiser, Coors Light
Corona Extra, Corona Light, Heineken, Heineken Light, Michelob Ultra, Samuel Adams, Heineken NA and Kaliber NA

SOUTHERN TABLE

AT PALMETTO

SUSHI APPETIZER

Hawaiian Tuna Poke Bowl.....15
Big Eye Tuna Poke, Lettuce, Radish Sprout, Sushi Rice, Edamame, Parsnip Fry (GF)

Sashimi Starter.....14
2 Tuna, 2 Salmon, 2 Red Snapper (GF)

NIGIRI - TWO PIECES

Hamachi - Japanese Yellowtail.....6

Maguro - Grade1+ Big Eye Tuna.....7.5

Sake - Ora King Salmon.....6.5

Tako - Octopus.....6.5

Ebi - Marinated Shrimp.....6

Unagi - Fresh Water Eel.....7

Hotate - Scallop.....6
(Honeymoon: mixed with Masago and Mayo)

Ikura - Salmon Caviar.....7

Uni - Sea Urchin.....14

Tobiko.....6
Flying Fish Roe (with Quail Egg)

Ankimo (Monkfish Liver).....7

Rainbow Trout.....6

**Advisory notice: The consumption of raw or undercooked foods such as meat, fish and eggs that contain harmful bacteria, may cause serious illness. Master Sushi Chef - Jin Kang*

MAKI

Tuna Maki.....14.5
California Roll Topped With Tuna , 8pcs (GF)

Spicy Tuna.....10
Tuna Mixed With Spicy Mayo, 6pcs (GF)

Salmon Maki.....12.5
California Roll Topped With Salmon, 8pcs (GF)

California Roll.....10
Snow Crab, Cucumber, Avocado (GF)

Veggie Roll.....10
Asparagus, Lettuce, Avocado, Cucumber, Gourd, Tomato (GF)

Rainbow.....20
Tuna, Salmon, Yellowtail, Whitefish, Shrimp, Eel, Caviar, Snow Crab Salad
Asparagus Crunch, 8pcs

Moon River.....16
Tempura Shrimp, Avocado, Masago, Mayo, Topped with Spicy Tuna and Tempura Crunch 8pcs

Spider.....14
Tempura Soft Shell Crab, Cucumber, Masago Lettuce, Mayo, Eel Sauce, 6 pcs

Skidaway Island.....15
Snowcrab Salad, Salmon, Tuna, Shrimp, Cucumber (GF)

American Wagyu Roll.....27
Lobster Tempura topped with Sous Vide Wagyu Tenderloin, Gourd, Alfalfa Sprouts

Delegal Marina.....15
Tuna, Shrimp, Masago, Spicy Mayo, Avocado, Iceburg Lettuce, 6pcs (GF)

Macadamia Salmon Roll.....16
King Salmon, Avocado, Topped with Mango and Roasted Macadamia (GF)

Blue Lobster Roll.....16
Lobster and Blue Crab Meat Tempura, Asparagus, Katsu Sauce, Topped with Masago and Seaweed Salad

Sushi Regular.....23
Tuna, Salmon, Yellowtail, Eel, Escolar, Shrimp 6pcs Nigiri, Choose Cali Roll or Spicy Tuna Roll with Miso Soup or Ginger Salad

Sushi and Sashimi.....28
6pcs Nigiri Sushi (Tuna, Salmon, Yellowtail, Eel, Escolar, Shrimp)
Sashimi (2 ea. Yellowtail, Tuna, Salmon) with Miso Soup or Ginger Salad

Sashimi Platter.....27
4 Tuna, 2 Salmon, 2 Yellowtail, 2 White Fish, Scallop, Ama-ebi (Sweet Shrimp)
Choice of Rice or Miso Soup (12 Pieces Total) (GF)