

BEGINNINGS

- MONKEY BREAD** *pull-apart cinnamon bread, dulce de leche, old-fashioned icing, praline pecans* 17
- BEET-BRINED DEVEILED EGGS** *ruby-stained farm eggs, whipped yolk, house-cut slab bacon lardons, pickled jalapeño* 16
- CHEDDAR & CHIVE BISCUITS** *herb butter, smoked bacon jam* 9
- DUCK FAT CHICKEN WINGS** *confit-style drums & flats, Swamp Dust dry rub, herb-buttermilk ranch* 18 · *swap* *Clemson Blue Cheese dip* +2
- FRIED OYSTERS** *cornmeal crust, New Orleans ravigote, pickled jalapeño* 17
- HOT-HONEY BUFFALO CAULIFLOWER** *panko-cruste'd, Clemson Blue Cheese dip, shaved celery slaw* 16
- BRISKET EGG ROLLS** *sweet onions, carrots, cabbage, benne seed, soy-ginger sauce* 19
- WARM CRAWFISH DIP** *cream cheese, sweet peppers & onion, house Cajun tortilla chips* 18
- GREER'S GREENS** *little gem, baby arugula, endive, hearts of palm, pickled & crispy shallots, Backroad Blend clarified butter, Greer's green goddess dressing, fresh herbs* 18

SALADS & BOWLS

- CHOPPED APPALACHIAN FIG & CABBAGE SALAD** *green & purple Napa cabbage, fresh figs, dried cranberries, Parmesan, Georgia pecans, cornbread croutons, fig & shallot dressing* 19
- add* *grilled chicken* +8 · *blackened salmon* +10
- ORCHARD ROAD BOWL** *Backroad Blend chicken thigh, arugula, farro, roasted butternut, roasted beets, cucumber, Pink Lady apple, shaved Gouda, toasted Georgia pecans, pickled shallot, cider vinaigrette* 28
- CHOPPED ASIAN CHICKEN SALAD** *crispy katsu chicken, Savoy & purple cabbage, Satsuma, pickled carrots & collard stems, benne, wonton crisps, bourbon-ginger dressing* 28
- BLACKENED SALMON BOWL** *Swamp Dust blackened salmon, cilantro lime rice, black-eyed peas, charred corn, pickled jalapeño slaw, Cotija, Comeback Crema, Cajun tortilla chips, Satsuma vinaigrette, charred lime* 29

EGG DISHES

- CHARRED SLAB BACON BENEDICT*** *poached eggs, charred slab bacon, cheddar-chive biscuit, Hollandaise, mixed greens* 22
- LOWCOUNTRY BENEDICT*** *fried green tomatoes, sautéed Gulf shrimp, poached eggs, Swamp Dust Hollandaise, chives* 24
- hold the shrimp for a vegetarian Benedict* 19
- COFFEE-LACQUERED BRISKET HASH*** *smoked brisket, sorghum-coffee lacquer, crispy kitchen sink potatoes, melted aged cheddar, two sunny-side up eggs, pickled red onion* 25
- CREOLE SHIRRED EGGS*** *two eggs baked in red Creole sauce, Saint-Domingue Gulf shrimp, Andouille, green tomato pikliz, scallions, grilled baguette* 24

OUR CHICKEN

- COLD BRINED | BUTTERMILK DIPPED | HOUSE SEASONED
- GREER'S FAMOUS BUTTERMILK FRIED CHICKEN** *cornbread with sorghum-honey butter, coleslaw, choice of side · two pieces* 19 · *four pieces* 29
- Make it Norwalk Hot with GST Doro Doro* +4 · *Brussels sprouts as your side, add* 4
- CHICKEN & WAFFLES** *two pieces of buttermilk fried chicken, Belgian waffle, Runamok maple syrup, sorghum-honey butter, pickled jalapeños* 22
- Make it Norwalk Hot with GST Doro Doro* +4

MAINS

- BISCUITS & GRAVY*** *cheddar & chive biscuits, sausage gravy, sunny-side up egg, crispy onions* 19 *add a fried chicken thigh* +6
- CRAWFISH BISCUITS & GRAVY*** *cheddar & chive biscuits, crawfish gravy, sunny-side up egg, scallions* 22
- STEAK & EGGS*** *medium-rare NY strip, Backroad Blend crust, two eggs your way, kitchen sink potatoes, crispy onions* 29
- SHRIMP & GRITS** *Gulf shrimp, Andouille, creamy tomato broth, stone-ground yellow grits* 26
- SWEET POTATO PIE PAIN PERDU** *day-old baguette, sweet potato custard, brûléed sugar crust, sorghum-honey butter, praline pecans* 18

SANDWICHES

- “THIGH HIGH” CHICKEN SANDWICH** *fried chicken thigh, house slaw, house pickles, Alabama white BBQ, butter roll, Swamp Dust fries* 19
- BRISKET FRENCH DIP** *smoked brisket, burgundy onions, melted Jarlsberg, garlic baguette, horseradish aioli, porcini potlikker jus, Swamp Dust fries* 25
- BEEF TALLOW SOUL BURGER*** *two smashed patties, bacon jam, American cheese, house pickles, special sauce, butter roll, Swamp Dust fries* 22 *add a fried egg* +3

SIDES

- TWO EGGS*** *scrambled, hard-boiled or sunny-side up* 7
- HARDWOOD SMOKED BACON** 8
- KITCHEN SINK POTATOES** *duck fat potatoes, caramelized onions, roasted peppers & tomatoes* 12
- GRITS** *stone-ground yellow* 9 · *aged cheddar* 11 · *pumpkin* 11 · *black summer truffle* 14
- DONNIE RAY'S MAC & CHEESE** *ditalini, sharp cheddar, Gruyère, American cheese, cheddar-chive biscuit crumb* 14
- add brisket* 9 · *black summer truffle* 5
- FRENCH FRIES** *plain or Swamp Dust* 10

Gather. Be present. Enjoy the table.

Keep in touch: @greersoutherntable · GreerSouthernTable.com · 203.286.6378 · 7 River Street, Norwalk, CT 06850

*This item is served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illnesses.