

“People who love to eat
are always the best people”
—Julia Child

GREER

SOUTHERN TABLE

SUPPER
Early Autumn 2026

TO START & TO SHARE

- CHEESE & CRACKERS** house pimento, cheddar-chive biscuit crackers, grilled crostini, pickled garden vegetables 14
- BEET-BRINED DEVEILED EGGS** ruby-stained farm eggs, whipped yolk, house-cut slab bacon lardons, pickled jalapeño 16
- FRIED OYSTERS** cornmeal crust, New Orleans ravigote, pickled jalapeño 17
- DUCK FAT CHICKEN WINGS** confit-style drums & flats, Swamp Dust dry rub, herb-buttermilk ranch 18 swap Clemson Blue Cheese dip +2
- FRIED GREEN TOMATOES** cornmeal crust, house pimento cheese, smoked bacon jam, pickled shallots 17
- BRISKET EGG ROLLS** sweet onions, carrots, cabbage, benne seed, soy-ginger sauce 19
- HOT-HONEY BUFFALO CAULIFLOWER** panko-crusted, Clemson Blue Cheese dip, shaved celery slaw 16
- ROASTED JUMBO SWEET POTATO** benne-tahini butter, pickled red onion 14
- CAMPFIRE SKILLET BRIE** skillet-roasted brie, figs, red grapes, blueberries, pecans, rosemary, hot honey, warm baguette 24
- 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

OUR CHICKEN

cold-brined | buttermilk-dipped | house seasoned

- GREER'S FAMOUS BUTTERMILK FRIED CHICKEN** four pieces, cornbread with sorghum-honey butter, coleslaw, choice of side 32
Make it Norwalk Hot with GST Doro Doro +4
- HERB-ROASTED CHICKEN** half chicken, duck fat fingerlings, snap beans, pan drippings 29
- ALABAMA WHITE BBQ CHICKEN** Cajun-grilled half chicken, Alabama white BBQ bath, cornbread with sorghum-honey butter, coleslaw, choice of one side 29
Brussels sprouts as your side, add 4

MAINS

- DRUNKEN BEEF SHORT RIBS** bourbon, red wine and bone broth braised, horseradish grits, low and slow root vegetables 39
- SHRIMP & GRITS** Gulf shrimp, Andouille, creamy tomato broth, stone-ground yellow grits 33
- HIGH COUNTRY RISOTTO** farro piccolo, roasted butternut, baby kale, Parmesan cream, pickled shallot, toasted benne 24
add grilled chicken +8 · blackened shrimp +10
- GULLAH GOLD HAKE & MUSSELS** pan-roasted hake, black mussels, coconut broth, Gullah Gold seasoning, cilantro, charred lime, grilled sourdough 31
(served Thursday- Sunday)
- BRISKET DINNER** Backroad Blend brisket, Gullah Gold grits, green tomato chow-chow, potlikker jus, blistered green beans 36
- N.Y. STRIP STEAK*** sliced medium-rare strip, creamy corn porridge, heirloom tomato & onion ragout, Backroad Blend crust 42
- PAN-SEARED SALMON** crisp skin, purple rice pilaf, Satsuma beurre blanc, blistered green beans, benne seed 36
- GUMBO-LAYA** dark roux, Gulf shrimp, Andouille, okra, dirty rice, warm baguette 29
- BEEF TALLOW SOUL BURGER*** two smashed patties, bacon jam, American cheese, house pickles, special sauce, butter roll, Swamp Dust fries 22

We source from Anson Mills, Sea Island, and day boats throughout the South and New England.

SIDES

- CRISPY BRUSSELS SPROUTS** pomegranate arils, toasted Georgia pecans, Cotija, ginger-rum glaze, Satsuma zest 18
- GRITS** stone-ground yellow 9 · aged cheddar 11 · pumpkin 11 · black summer truffle 14
- BAKED CIPOLLINI ONIONS** Arethusa Farm cream, fresh herbs, Parmesan, biscuit crumb, herbed crostini 13
- DONNIE RAY'S MAC & CHEESE** ditalini, sharp cheddar, Gruyère, American cheese, cheddar-chive biscuit crumb 14 · add brisket 9 · black summer truffle 5
- SOUL SAVING COLLARD GREENS** ham hock, lager beer, brown sugar, Crystal hot sauce, potlikker jus 13
- AUTUMN SUCCOTASH** charred corn, butter beans, butternut, slab bacon, sage and thyme, Swamp Dust 14

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.