

"One can not think well, sleep well, love well,  
if one has not dined well" — Virginia Woolf

# GREER

## SOUTHERN TABLE

Supper  
SPRING 2024

Served Tuesday — Sunday  
beginning at 4pm  
Friday's all day from 11am — 11pm

### SOUTHERN TAPAS & SHARABLE APPS

<b>CHEESE &amp; CRACKERS</b> v	13
highbrow & pimento cheese spreads, herbed crostini, pickled crudité, Ritz Crackers	
<b>CRISPY PORK WONTONS</b>	15
ginger BBQ pork, bourbon ponzu, Sea Island benne seeds, house pickles	
<b>DUCK FAT CHICKEN WINGS</b>	16
confit drums & legs, Cajun dry rubbed, buttermilk-herb ranch	
<b>FRIED GREEN TOMATOES</b>	16
cornmeal crusted, Benton's bacon, herb-buttermilk ranch, spicy tomato jam	
<b>BEET BRINED DEVEILED EGGS</b> gf	14
thick cut bacon, pickled jalapeno	
<b>CHAR GRILLED OYSTERS "A LA DRAGO"</b>	6 @ 18
shallots, butter, fines herbes, crusty baguette, charred lemon	
<b>FRIED OYSTERS</b>	16
cornmeal crusted Virginia oysters, New Orleans Ravigote Sauce	
<b>REDNECK EDAMAME</b> v	9
spicy salted Georgia peanuts, boiled Cajun style	
<b>WARM CRAWFISH DIP</b> gf	14
crawfish, cream cheese, holy trinity, house Cajun tortilla chips	
<b>HONEY BUFFALO CALUIFLOWER BITES</b> v	14
Panko crusted, hot honey, house Buffalo sauce, herb-buttermilk ranch	
<b>BRISKET EGG ROLLS</b>	16
low & slow brisket, sweet onions, carrot, cabbage, red currant-ginger hoisin	

### GREER SOUTHERN TABLE SPECIALTIES

<b>GREER'S FAMOUS BUTTERMILK FRIED CHICKEN</b>	29
4 - piece buttermilk fried chicken, cornbread with honey butter, cole-slaw, please choose one side dish	
<b>HERB ROASTED CHICKEN</b>	28
herbes de Provence roasted half chicken, duck fat potatoes, green beans, natural pan drippings	
<b>SHRIMP N' GRITS</b>	29
Anson Mills grits, small boat net shrimp, Andouille, holy trinity, potlikker shrimp gravy	
<b>MAINS</b>	
<b>ICELANDIC COD</b>	32
flaky & light pan seared cod, ginger cabbage slaw, camp-fire asparagus, coconut-saffron pan liquid, Carolina Gold Rice, pickled lemon	
<b>GUMBO YA-YA</b>	24
coastal shrimp, Andouille, holy trinity, dirty rice	
<b>ROASTED CAULIFLOWER STEAK</b> v / gf	24
walnut-caper-pomegranate salsa, benne seed puree, 'Bama garlic aioli	
<b>BEET &amp; WALNUT BUCCATINI</b> v	25
roasted beet & walnut cream, lady field peas, parmesan ADD Blackened Cajun Shrimp 9	
<b>DRUNKEN BEEF SHORT RIBS</b>	38
intense bourbon, red wine & bone broth braised, creamy horseradish grits, root vegetable ragu	
<b>SKILLET RIB-EYE STEAK *</b>	43
green garlic parsley butter, campfire grilled asparagus, duck fat potatoes	

### GRAIN BOWLS • SALADS • TWO HANDS

<b>HARVEST GRAIN BOWL</b>	24
organic 4-grains, baby spinach, herb grilled chicken breast, roasted beets, roasted bourbon-curry cauliflower, harvest hash, dried cranberries, Cotija cheese, citrus vinaigrette	
<b>POACHED PEAR &amp; GORGANZOLA SALAD</b>	24
cabernet poached pear, baby arugula, pomegranate seeds, praline pecans, red onions, balsamic vinaigrette	
<b>CHAR GRILLED BABY ROMAINE</b>	16
bacon lardons, craisins, cornbread croutons, parmesan cheese, crispy shallots, citrus vinaigrette	
<b>BEET &amp; GOAT CHEESE SALAD</b>	23
baby arugula, roasted beets, pecan crusted warm goat cheese, grilled asparagus, roasted pepitas, herb - buttermilk ranch dressing	

<b>LOW &amp; SLOW BRISKET BOWL</b>	28
low & slow brisket, warm dirty rice, baby spinach, corn maque choux, jalapeno-peach slaw, pickled jalapeno, frizzled onions, potlikker brisket gravy	
<b>THIGH HIGH CHICKEN SANDWICH</b>	18
boneless fried chicken thigh, house slaw, house pickles, white BBQ, fancy pants potato roll, swamp dust fries	
<b>MASON-DIXON BLT</b>	18
thick cut fried green tomato's, house bacon, Romaine, Cajun remoulade, Texas toast, swamp dust fries	
<b>SOUL BURGER *</b>	19
two smashed patties, sauteed onions, bacon jam, American cheese, house pickles, special sauce, fancy pants potato roll, swamp dust fries	

### SHAREABLE SIDES

<b>ANSON MILLS STONE GROUND GRITS</b>	
<b>GRITS TASTING FLIGHT</b> 24	
an assortment of all	
<b>ANSON MILLS CREAMY PLAIN GRITS</b> v 12	
<b>CHEDDAR GRITS</b> 13	
VT cheddar, greenhouse chives	
<b>BEET &amp; GOAT CHEESE GRITS</b> 14	
roasted beets, creamy goat, pepitas	
<b>CREAMY HORSERADISH GRITS</b> 13	
fresh horseradish	
<b>TRUFFLE GRITS</b> 13	
truffle shavings	

<b>MAC &amp; CHEESE</b> 10	
creamy three cheeses, herbed Ritz breadcrumbs	
<b>ADD</b>	
crawfish 5 low & slow pork 6 truffle shavings 7	
<b>DIRTY RICE</b> 10	
Carolina Gold heirloom rice, holy trinity, Acadian spices	
<b>CAJUN GREEN BEANS</b> gf 10	
swamp dust, charred lemon	
<b>COLLARD GREENS</b> gf 10	
ham hock, cider vinegar, lager beer, brown sugar, Crystal hot sauce	

<b>CRISPY BRUSSEL SPROUTS</b> v 14	
pomegranate seeds, toasted pecans, GST fiery maple syrup, cotija, satsuma zest	
<b>CAULIFLOWER PUREE</b> v 10	
toasted pepitas, dried cranberries	
<b>DUCK FAT POTATOES</b> 10	
crispy roasted red skins, fines herbes	
<b>PAT PAT'S CORNBREAD</b> v 6	
sorghum honey butter	

*Do you have a food allergy? We prepare a variety of dishes for your enjoyment, but please be aware that some of these items may contain or come in contact with ingredients that may be allergen such as, shellfish, fish, wheat, sesame, peanuts, eggs, tree nuts, milk, soy*

*If you are following a Gluten Free, FODMAP or Vegetarian diet, please consult with your server. Some dishes can possibly be made vegetarian and gluten free.*

*\*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 food borne illnesses.*

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

# GREER

## SOUTHERN TABLE

### SPECIALTY COCKTAILS

<b>UNCLE RON'S NEGRONI</b> Bar Hill gin, Cocchi Vermouth, Campari	15	<b>GREER'S FAVORITE BOURBON SWEET TEA</b> Kentucky bourbon, brewed tea, fresh lemon	14
<b>CUCUMBER JALAPEÑO MARGARITA</b> 21 Seeds Cucumber Tequila, fresh lime juice, jalapeño	15	<b>BLAZIN' BLUE</b> Cinnamon Whiskey, muddled blueberries, lemon juice, ginger syrup	15
<b>HUCK'S TENNESSEE LEMONADE</b> huckleberry vodka, fresh squeezed lemon, muddled blueberries, club soda, mint	15	<b>SECRETARIAT</b> Bird Dog Peach bourbon, peach puree, sparkling champagne, brandied cherry	15
<b>SMOKE &amp; MIRRORS</b> 3-day infused charred pineapple in  Dos Hombres Mezcal served on the rocks	15	<b>TANG '73</b> 21 Seeds Hibiscus Tequila, Aperol, fresh lemon & lime juice, club soda, on the rocks	15
<b>JUNE BUG</b> Tito's vodka, sweet tea, peach puree, lemon	14	<b>BEST DANG MANHATTAN YOU EVER HAD</b> Four Roses Yellow Label, Dolin vermouth, brandied cherry	15
<b>ROSEMARY MAPLE BOURBON SOUR</b> kentucky bourbon, rosemary, GST reserve maple syrup, Fee Bro's Foam	15	<b>GREER OLD FASHIONED</b> Rittenhouse Rye, Demerara sugar, Angostura Bitters, Fee Bros. Peach Bitters	15
<b>MADISON AVENUE COCKTAIL</b> The Botanist Gin, muddled cucumber & mint, served up (Try with vodka or tequila)	15	<b>CLASSIC HURRICANE</b> light & dark rum, passion fruit & orange juice, grenadine, lime, maraschino cherry	13

### WINES BY THE GLASS

#### SPARKLING

MIONETTO, PROSECCO Italy	12 Split
COMTE DE CHAMBERI, SPARKLING WHITE Spain	10
VEUVE CLICQUOT "YELLOW LABEL" CHAMPAGNE	(half btl) 75

#### ROSÉ

MI MI EN PROVENCE ROSÉ France	13/48
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#### WHITE

MONTE DEGLI, PINOT GRIGIO '23 Italy	11/44
DR. HANS VON MULLER, RIESLING '21 Germany	11/44
LA CANA, ALBARINO '21 Spain	13/52
SUBSTANCE ELEMENTAL CHARDONNAY '21 Washington	12/48
LITTLE SHEEP, SAUVIGNON BLANC '22 Loire Valley, France	11/44
GRAND ROCHE CHABLIS, BURGANDY, '22 France	18/72
FLOWERS CHARDONNAY, '22 Sonoma County, California	20/80
LANGLOIS CHATEAU "FONTAINE-AUDON", SANCERRE	22/88

#### RED

CHARLES SMITH CABERNET '21 Columbia Valley, Washington	15/60
"QUILT" CABERNET '21 Napa Valley, California	20/80
SADLER'S WELL, PINOT NOIR '21 California	12/48
PURPLE HANDS "LONE OAK", PINOT NOIR '21 Willamette	20/80
LLAMA, MALBEC '21 Argentina	12/48
RUPERT & ROTHSCHILD, BLEND '18 South Africa	12/48

### WINES BY THE BOTTLE

VEUVE CLICQUOT "YELLOW LABEL" CHAMPAGNE	(half btl) 75
FASCINO "ORGANIC" PROSECCO Italy	40
APOTHIC, SPARKLING RED California	38
LANGLOIS CHATEAU CREMENT de LOIRE, BRUT France	58
LAURENT-PERRIER MILLESIME BRUT CHAMPAGNE France	90
HAVENSCOURT CHARDONNAY NV California	46
TERRA ROUGE, COTES DE L'OUVEST, SYRAH '16 California	64
E. GUIGAL, COTES DU RHONE '20 France	54
CHATEAUNEUF-du-PAPE, DOMAINE JEROME GRADASSI France	98
ELOUAN, PINOT NOIR '20 Willamette, Oregon	54

### BEER

#### ON TAP

ALLAGASH WHITE Belgium Wheat	8
CONEHEAD IPA India Pale Ale	8
STELLA ARTOIS lager	9
SEASONAL BEER OF THE MOMENT	MP

#### BOTTLES & CANS

BUDWEISER Colorado	6
BUD LIGHT Colorado	6
BLUE MOON Colorado	6
CITIZEN CIDER Vermont Unified Press	8
FAT TIRE ALE Belgium	8
GUINNESS STOUT England	8
HEINEKEN Netherlands	7
MODELO Mexico	7
YUENGLING Pennsylvania	6
LAGUNITAS A little Sumpin' Sumpin' Ale	8
PABST BLUE RIBBON Wisconsin	5
ROAD 2 RUIN Two Roads	8
HONEYSPOT ROAD Two Roads	8
ABITA MARDI GRAS BOCK Louisiana	8
DOGFISH 90 MINUTE IPA Delaware	10

#### SEASONAL SANGRIA

FIG SANGRIA	15
cabernet, citrus, pureed figs, nutmeg, ginger, blackberry bourbon	

#### NON-ALCOHOLIC

BUZZKILL Alcohol-Removed Sauv. Blanc	(Ask For a Taste!!) 10
HEINEKIN o.o Non Alcoholic	7
ATHLETIC BREWING Run Wild IPA	8

#### MOCKTAILS

HANNAH SANGRIA Featuring Alcohol-Removed Sauv. Blanc	14
BLUEBERRY GINGER COOLER	
fresh blueberries, agave, organic ginger syrup, club soda	
I WANNA ELIXER	
ginger, cucumber, mint, ginger beer, club	
	9