



In the American South, hospitality is a way of life, and the best Southern hospitality takes place around the table. Even strangers feel like family when sharing a tall drink, comfort foods made from simple, garden-grown ingredients cooked up home style and warm, friendly conversation. With open-air dining on a long covered veranda, the Southern Table offers up that same spirit of generous Southern hospitality. Come join our family!

## APPETIZERS

**House Salad**   

Seasonal greens, shaved cabbage, roasted beets, radish, tomato, cucumber, herb vinaigrette

**Hearty Black Eyed Pea Soup**

Rich coconut infused vegetable broth, root vegetables, celery, scallion, chili, crispy bacon  
*Can be made vegetarian*

**Crispy Artichoke & Corn Fritter**  

Garlic aioli, shaved Parmesan cheese

**Cajun Spice-Rubbed Chicken Wings**

Bourbon BBQ sauce, blue cheese dressing

**Pork Belly & Green Tomato**

Braised pork belly, fried tomato, corn bread, tomato jam

**Buffalo Style Meatballs**

Carrot, celery, spicy buffalo wing sauce, honey-garlic ranch

## ENTRÉES

**Free Range Fried Chicken - *Signature Dish***

Creamy red beans, steamed rice, sautéed vegetables

**Shrimp & Grits**

Reef shrimp, smoked ham, peppers, tomato, onion, creamy stone ground grits

**Smoked Pork Short Ribs**

Creamy mashed potato, corn bread, Coleslaw, tangy BBQ sauce

**Braised Beef Brisket**

Buttered potato, sautéed carrots, radish, grilled onion, tomato, Bourbon reduction

**Cast Iron Skillet Seared Sea Trout**

Creamy succotash (potato, onion, peppers, Lima bean, corn), grilled tomato

**Cornmeal Crusted Catfish**

Creamed spinach, corn relish, roasted lemon

**Grilled Boston Cut Ribeye Steak**

Creamy mashed potato, sautéed market vegetables, Jack Daniel's-mushroom reduction, caramelized onion

**Vegan Sausage & Fettuccine**   

Grilled premium plant-based Hungry Planet® meat, seasonal vegetables, sautéed mushrooms, truffle jus

## DESSERTS

**7-Layer Bourbon Chocolate Cake**

Rich chocolate cake drenched in Bourbon syrup, chocolate fudge filling, crushed chocolate chip cookies, caramel popcorn

**Georgia Peach-Caramel Crumble**

Vanilla ice cream


**The Southern Swirler**


Chocolate swirl cheesecake, candied pecans, pecan caramel fudge


 Signature Dish

 Vegetarian

 Vegan

 **Balanced Lifestyle**  
Healthier preparations  
and lower calorie counts

 **Gluten-Free**  
Please consult your server  
on which dishes can  
be prepared gluten-free

 **Lactose-Free**  
Please consult your server  
on which dishes can be  
prepared lactose-free

Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods Ltd. Bamboo Farms • Al Golaub And Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits Ltd. • Good Hope Country House