



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 Striploin 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