

BEGINNINGS

BUCKING TOTS 13.
crispy tator tots, cheddar cheese, bacon lardoons,
green onions, fried jalapeños, spicy herb ranch

STUFFED AVOCADOS 13.
roasted sweet potatoes, avocado halves, tomato,
corn, bermuda onions, kale, dijon vinaigrette

CHIPOTLE HUMMUS 9.
flatbread + fresh vegetables

GREENS

DIJON + KALE 7. | 11.
kale, cherry tomatoes, goat cheese, bermuda
onions, candied walnuts, dijon vinaigrette
*add: chicken \$7, shrimp *\$9, salmon *\$9.*

SOUTHERN COBB 17.
chopped romaine, cherry tomatoes, avocado,
roasted corn, bermuda onions, boiled eggs,
cheddar cheese, fried cheddar, jalapeño cornbread
croutons, honey fried chicken

CAESAR SALAD 9.
romaine + parmigiano reggiano and fried cheddar
jalapeño corn bread croutons
*add: chicken \$7, shrimp *\$9, salmon *\$9.*

MAINS

SHRIMP & GRITS* 21.
blackened shrimp, creamy cheese grits, cheddar,
bacon lardoons, green onions

BULL CITY BRISKET 22.
smoked beef brisket, cheddar mac + cheese,
cabbage coleslaw, pickled onions, southern fried
cheddar, Table South BBQ sauce

BOURBON SALMON* 24.
pecan encrusted salmon, garlic green beans,
roasted sweet potatoes, cherry tomatoes,
bourbon maple glaze

HANDHELDS

KICKIN' CHICKEN 19.
chicken sautéed jalapenos, cabbage coleslaw,
pickled onions, spicy herb ranch, served on
cinnamon waffles + 1 trimming

TABLE SOUTH BURGER* 20.
signature brisket blend patty, arugula, tomatoes,
mac + cheese, smoked bacon, pickled onions
+ 1 trimming

AVOCADO CLUB 17.
turkey, bacon, lettuce, tomato, onion, avocado,
pepper-jack, dijon spread + 1 trimming

SIDES

GARLIC GREEN BEANS 6.

CHEDDAR MAC + CHEESE 8.

FRESH FRUIT 6.

HOUSE TATER TOTS 6.
spicy herb ranch

HEARTY STEAK FRIES 6.

CHEESY GRITS 6.

DESSERTS

CHOCOLATE LAVA CAKE 11.
served warm, vanilla ice cream

NEW YORK CHEESE CAKE 11.
fresh berries

SALTED CARMEL CHEESE CAKE 11.
vanilla crunch

"THE PARLOUR" ICE CREAM 9.
featuring different flavors of Durham's
favorite local ice cream

*consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.

SIGNATURE COCKTAILS

- TRIANGLE PARK 13.
your choice of grey goose watermelon & basil,
grey goose peach & rosemary or grey goose
strawberry & lemongrass mixed with
fresh lemon, simple syrup and sparkling cava
- THE DUKE 12.
Hendricks gin, seasonal citrus,
Q mixer classic tonic, and rosemary
- DOWNTOWN NEW FASHIONED 13.
house blended bourbon made with
Makers Mark and Jim Beam, simple syrup,
angostura and orange bitters
- TAR HEEL SOUR 11.
Espolon blanco tequila, St. Germain elderflower,
orange liqueur, mint and an edible flower
- LUCKY STRIPE 12.
Dewar's white label scotch, sweet vermouth,
angostura bitters and a dash of Smokey scotch
- BULL CITY MULE 12.
Wheatly vodka, apricot, fresh lime juice,
and Q mixer ginger beer
- SWEET DEAL 10.
shot of chilled peanut butter whiskey and
a domestic beer combo
- SPICY MARGARITA 12.
Mezcal, fresh jalapeños, orange liqueur
- DAILY SANGRIA 8.

BEER

- DOMESTIC BOTTLED 5.
Budweiser, Bud Light, Michelob Ultra,
Coors Light, Miller Lite, O'Doul's
- CRAFT BOTTLE 6.
Carolina Pale Ale, Sweet Water IPA,
Blue Moon, Samuel Adams, St. Pauli Girl,
Samuel Adams Seasonal, Sierra Nevada Pale Ale,
Corona Light, Corona Extra, Stella Artois,
Guinness, Dos Equis, Heineken Light
- DRAFT BEER
Dale's Pale Ale, Mich Ultra, Heineken,
Opacity Hazy IPA (Local), Sam Adams Boston Lager,
Rotating Seasonal

Durham Marriott City Center
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table
south
Kitchen + Bar