



BAIRD'S PUB MENU

Small Plates & Appetizers

Hand Dipped Chicken Fingers \$9

Fresh chicken tenderloins dipped in house batter with choice of dipping sauce

Dynamite Shrimp \$12

Golden fried shrimp tossed in a sriracha and Thai chili sauce

Twin Braised Beef Tacos \$11

Grilled onions, grilled peppers, grilled tomatoes, fresh cilantro and chipotle ranch sauce

Pimento Cheese \$8

House Chips

Chicken or Pork Quesadilla \$11

Grilled onions, grilled peppers, grilled tomatoes, mixed cheese and sour cream drizzle

Loaded Cheese Fries \$9

Bacon, red onion, jalapenos, mixed cheese & ranch on side

BBQ Chicken Flat Bread \$11

Sweet bbq sauce, red onion, jack and cheddar cheeses

Cajun Fried Oysters \$14

Bacon blue cheese slaw

Soups

Soup of the Day Cup \$5 Bowl \$7

Two Bean Chili Cup \$5 Bowl \$7

Salads

Caprese \$11

Sliced tomatoes, fresh mozzarella, fresh basil & balsamic glaze

Spring \$9

Granny smith apples, dried cranberries, toasted almonds, blue cheese crumbles and balsamic vinaigrette

Southwestern \$9

Black beans, corn, grape tomatoes, red onion, avocado, fried tortillas and chipotle ranch dressing

Caesar \$9

Croutons, parmesan cheese and Caesar dressing

Trio \$14

Scoop of chicken, tuna, egg salad, on a bed of greens, cucumber, grape tomatoes and choice of dressing

House \$8

Grape tomatoes, cucumbers, red onion, croutons and choice of dressing

Enhance any Salad

Chicken \$5/ Salmon \$9/ Shrimp \$8/ Flounder \$7

Dressings

Balsamic Vinaigrette, Caesar, Blue Cheese, Ranch, Raspberry Vinaigrette, Honey Mustard, Chipotle Ranch, Thousand Island and Sesame Vinaigrette

Deli Sandwiches

All Deli Sandwiches come with choice of bread, lettuce, tomato and pickle spear

Chicken Salad \$ 8

Tuna Salad \$9

Egg Salad \$8

Turkey \$8

Ham \$8

Bacon \$9

Sandwiches

All sandwiches come with a pickle spear and a choice of one side

Cranberry Turkey \$13

Lettuce, feta cheese, and cranberry spread in a flour tortilla

Marinated Pork \$13

Sweet bbq sauce and grilled onions on brioche bun

House Loaded Grilled Cheese \$13

Smoked ham, bacon, grilled tomatoes, swiss & cheddar cheeses on toasted wheat bread

Grilled Chicken Pesto \$14

Fresh mozzarella, sliced tomatoes & balsamic glaze on bun

Fried Flounder \$14

Lettuce, tomato, and tartar sauce on a brioche bun

Palmetto Hall Burger \$14

Cheddar cheese, lettuce, tomato & red onion on brioche bun

Grilled Asparagus \$12

Swiss cheese, Thousand Island dressing & red onion on toasted rye bread

Sides

All Individual Sides \$4

French Fries, Sweet Fries, House Chips, Onion Rings, Cole Slaw, Fresh Fruit

Bowls

All bowls come with white rice, black beans, corn, avocado, red onion, fresh cilantro, lime wedge and fried tortilla strips

Grilled or Blackened Chicken \$14

Grilled or Blackened Salmon \$17

Grilled or Blackened Shrimp \$16

Grilled or Blackened Flounder \$15

Marinated Pork \$14

Braised Beef \$16

Entrees

Fried Seafood Basket \$21

Flounder, shrimp, oysters, tartar sauce, lemons, Fries & coleslaw

Chicken Parmesan \$17

Breaded chicken breast, marinara sauce, mozzarella cheese, angel hair pasta and garlic bread

Glazed Salmon \$19

Sweet and tangy bourbon glaze, white rice & veg. medley

Braised Beef Shepard's Pie \$18

Peas, onions, carrots, Yukon gold mashed potatoes and cheddar cheese crust

Lobster Ravioli \$22

Tomato basil cream sauce and garlic bread

Pork Marsala \$17

Grilled 8oz. Bone-In, sautéed mushrooms, Marsala wine sauce, Yukon gold mashed potatoes and vegetable medley

Desserts

Triple Chocolate Mousse Cake \$6

Raspberry Sauce

Southern Pecan Pie \$6

Whipped Cream

Blondie Toffee Brownie \$5

Carmel Sauce

Add vanilla ice cream to any dessert

Split Plate Charge \$5.00

Consuming uncooked meat, poultry or eggs can cause foodborne illness. The facility is not NUT free. Please communicate to your server if you have any special dietary requirements.