

## TO SHARE

### TRADITIONAL DEVILED EGGS 🍳

Applewood smoked bacon, spring onions,  
sweet paprika powder 8

### PORK BITES

House-smoked Eden Farm pork belly & pork  
meatballs, house made sweet mustard glaze 13

### SOUTHERN SNACK BOARD

Pimento cheese, deviled house tasso, cold smoked  
Alaskan salmon spread, white toast 9.5

### GULF OYSTER CASINO

fried oyster, casino sauce, bacon 15

### GULF SHRIMP & GRITS

Louisiana shrimp wrapped in applewood bacon, ham  
hock jus, smoked bbq sauce, Grit Girl grit cake,  
farm greens 15/25

### GULF BLUE CRAB CLAWS

Flash-fried, house comeback sauce 16

*-our comeback sauce contains peanuts-*

## SOUPS & SALADS

### FRENCH ONION SOUP 8

### SOUP DU JOUR 7

### SALAD DAY'S MARKET SALAD 5.5

### CLASSIC CAESAR 6.5

### COBB SALAD

Smoked turkey breast, avocado, roasted walnuts, romaine,  
grape tomato, white cheddar, bacon, chopped egg, fried onion  
strings, Dijon & Mississippi Bees honey vinaigrette 14

### BABY WEDGE 🍳

Iceberg, roma tomato, shaved radish, chopped  
Bobkat Farm egg, applewood smoked bacon, green onion,  
Maytag blue cheese dressing 9

### PULLED CHICKEN & STRAWBERRY SALAD

Baby spinach, house-smoked chicken,  
Louisiana Strawberries, candied pecans, goat cheese,  
sorghum molasses vinaigrette 14

## ENTREES

### \* TABLE 100 BURGER

Creekstone Farms beef, house-smoked tomato, white  
cheddar, applewood smoked bacon, lettuce, mustard aioli,  
Gil's Bakery burger bun, house-cut fries 14  
ADD: Bobkat Farm egg 2

### SMOKED TURKEY PANINI

Dietz & Watson smoked turkey, white cheddar, avocado,  
tomato, spicy aioli, whole wheat ciabatta 9.5

### DAILY CATCH OF THE DAY

Chef's daily preparation MKT

### FRIED JUMBO GULF SHRIMP

Smoked tomato tartar sauce, house slaw, house-cut fries 16

### GULF SHRIMP POMODORO

Field tomatoes, roasted garlic, basil, Rainer cold pressed  
olive oil, parmegiano reggiano 21

### ASHLEY FARMS CHICKEN BREAST 🍳

Yukon gold mashed potatoes, green beans with  
caramelized walnuts, tarragon pan jus 13

### 🍳 GLUTEN FREE SUITABLE ITEM

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs  
or unpasteurized milk may increase your risk of foodborne illness

## TABLE 100

RESTAURANT • BAR • BANQUET

# BRUNCH

## BRUNCH PLATES

We proudly serve Bobkat Farm eggs

### TABLE 100 SIGNATURE EGGS BENEDICT

Old fashioned buttermilk biscuit, hickory smoked pulled pork,  
poached eggs, smoked tomato bbq hollandaise sauce 13

### TRADITIONAL EGGS BENEDICT

Toasted English muffin, ham, poached eggs,  
hollandaise sauce 11

### SOUTHERN STYLE EGGS SARDOU 🍳

Two poached eggs, creamy spinach & artichoke,  
hollandaise sauce, cayenne pepper 12

### GULF CRAB CAKE FLORENTINE

Garlicky spinach, hollandaise sauce, fried farm egg 16

### BRATS & EGGS

Chef Mike's German bratwurst, New Orleans style brabant  
potatoes, two fried eggs, demi-glace 13

### BRISKET MELT & EGG

18 hour slow-smoked Aspen Ridge beef brisket, house-  
smoked bbq sauce, Texas toast, white cheddar, fried egg 14

### TABLE 100 BREAKFAST

Creamy Grit Girl grits, farm greens, ham hock jus, crispy  
applewood smoked bacon, two fried eggs,  
old fashioned buttermilk biscuit 13

### STEAK & EGGS

Certified Black Angus beef medallion (4oz), creamy Grit Girl  
grits, green asparagus, two fried eggs 21

### BUTTERMILK PECAN WAFFLE 5

ADD: Organic dark amber maple syrup 4  
fresh marinated berries & cream 6

ADD to any dish:

extra egg 2

crispy bacon 3

buttermilk biscuit 1.50

white cheddar 1.50

## BRUNCH SPECIALS

### BUTTERMILK FRIED CHICKEN

Braised greens with ham hock, Yukon gold mashed potatoes 10

### \* SLOW ROASTED ANGUS PRIME RIB

{ SUNDAYS ONLY }

Yukon gold mashed potatoes, green beans with caramelized  
walnuts, natural pan jus, horseradish cream 24

### HOMESTYLE VEGETABLES 🍳

Turnip Greens | Mac & Cheese | Yukon gold mash  
Garlic Spinach | Green Beans | Roasted Cauliflower  
House-Cut Fries | Cole Slaw | Sautéed Carrots

### SEASONAL VEGETABLE PLATE

Choice of 4 vegetables from list above 10