

TO SHARE

TRADITIONAL DEVILED EGGS ①

Applewood smoked bacon, green onions,
sweet paprika 8

PORK BITES

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

SOUTHERN SNACK BOARD

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

GULF BLUE CRAB CLAWS

Flash-fried, house comeback sauce 16
- our comeback sauce contains peanuts -

TUNA POKE ①

Hawaiian style tuna tossed in soy, sesame oil, chile,
toasted sesame seeds, green onions & white miso ponzu 14

JUMBO LUMP CRAB CAKE

Maque choux, daily butter sauce 15

GULF OYSTER CASINO

Fried oyster, casino sauce, bacon 15

GULF SHRIMP & GRITS

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

THAI STYLE PEI MUSSELS ①

Green curry, coconut milk, tomato, cilantro,
grilled French bread 12

RED BEAN HUMMUS

Jalapeño oil, crumbled pork belly, grilled artisan bread 8

CHARCUTERIE & CHEESE

Served with mustard, house made pickles,
grilled artisanal bread 3 for 15 | 5 for 23

Daily selection of artisinal and house made meats,

SOUPS & SALADS

FRENCH ONION SOUP 8

SOUP DU JOUR 7

SALAD DAY'S MARKET SALAD 5.5

CLASSIC CAESAR 6.5

BABY WEDGE ①

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

SALAD DAY'S HEIRLOOM TOMATO ①

Red wine vinaigrette, fresh basil, balsamic glaze 9
ADD: chicken 6 | salmon 7 | bacon wrapped shrimp 9
gulf crab 8

PULLED CHICKEN & STRAWBERRY SALAD

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

SIDES FOR TWO

Yukon gold mashed potatoes 5 | Grit Girl grit cake 4

Green beans with caramelized walnuts 6

Roasted cauliflower with fried capers 6

Braised turnip greens 5 | House-cut fries 4

Tillamook cheddar mac & cheese 7

Garlic sauteed spinach 7 | Sautéed Carrots 4

TABLE 100

RESTAURANT • BAR • BANQUET

DINNER

GULF FISH & SEAFOOD

DAILY CATCH OF THE DAY ①

Chef's daily preparation MKT

SOUTHERN STYLE SEAFOOD STEW

Gulf shrimp, PEI mussels, Scottish salmon, peppers, corn,
garlic, tomato, shrimp stock, cilantro,
grilled sour dough bread 21

PAN SEARED REDFISH

Brabant potatoes, green beans with caramelized walnuts,
daily butter sauce, caper, tomato and red onion salsa 28

FRIED JUMBO GULF SHRIMP

Smoked tomato tartar sauce, house slaw, house-cut fries 23

GULF SHRIMP POMODORO

Angel hair, field tomato, roasted garlic, basil,
cold pressed olive oil, parmigiano reggiano 21

ENTREES

* CERTIFIED ANGUS FILET ①

Yukon gold mashed potatoes, green beans with
caramelized walnuts 29/34

ADD: bacon wrapped shrimp 9 | gulf crab 8

BURGUNDY BRAISED LAMB SHANK

Yukon gold mashed potatoes, asparagus, braising jus, onions strings 26

ASHLEY FARM CHICKEN BREAST ①

Yukon gold mashed potatoes, green beans with caramelized
walnuts, tarragon pan jus 21

* COFFEE RUBBED DUCK BREAST ①

Roasted MS shiitake mushrooms, oven dried tomatoes, arugula,
bacon-red onion jam 26

DOUBLE CUT PORK CHOP

Grit Girl grit cake, asparagus, mushroom fricassee 26

POMEGRANATE BRAISED BEEF CHEEK

New potato, asparagus, sweet corn hash, horseradish cream, pickled
red onion 25

CASUAL FARE

* 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

* SOUTHWEST CHICKEN BURGER

Fresh ground Ashley Farm chicken breast, roasted peppers, spicy
aioli, lettuce, tomato, avocado, bacon, pepper jack cheese,
Gil's Bakery burger bun, house-cut fries 14

GRILLED CHICKEN PRIMAVERA

Angel hair, asparagus, sundried tomatoes,
basil pesto cream, parmigiano reggiano 17

SMOKED ASPEN RIDGE BEEF BRISKET

Tillamook cheddar mac & cheese, braised turnip greens,
smoked tomato bbq sauce 19

① GLUTEN FREE SUITABLE ITEM

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