

TO SHARE

TRADITIONAL DEVEILED EGGS 🍳

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 🍣

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

RED BEAN HUMMUS

Jalapeño oil, crumbled pork belly, grilled artisan bread 8

THAI STYLE PEI MUSSELS 🍤

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

SOUPS & SALADS

FRENCH ONION SOUP 8

SOUP DU JOUR 7

SALAD DAY'S MARKET SALAD 5.5

CLASSIC CAESAR 6.5

BABY WEDGE 🍷

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

SALAD DAY'S HEIRLOOM TOMATO 🍅

red wine vinaigrette, fresh basil, balsamic glaze 9

ADD: chicken 6 | salmon 7 | bacon wrapped shrimp 9

gulf crab 8 | fried egg 2

PULLED CHICKEN & STRAWBERRY SALAD

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

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

ENTREES

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 & GRITS

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

* ASHLEY FARM CHICKEN BREAST 🍗

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

Dinner Menu items including Steaks are available upon request.

TABLE 100

RESTAURANT • BAR • BANQUET

LUNCH

DAILY LUNCH SPECIALS

SERVED 11AM-2PM

- 10 -

MONDAY

SWEET TEA BRINED & SMOKED CHICKEN

TUESDAY

CHEF MIKE'S HOMEMADE MEATLOAF

WEDNESDAY

SWEET TEA BRINED FRIED CHICKEN

THURSDAY

BRAISED PORK CHEEKS

FRIDAY

MISSISSIPPI FRIED **SIMMONS** CATFISH

SATURDAY & SUNDAY

SWEET TEA BRINED FRIED CHICKEN

SERVED WITH 2 HOMESTYLE VEGETABLES:

Turnip greens | Tillamook cheddar mac & cheese | Garlic spinach
Yukon Gold Mashed Potatoes | House-cut fries
Roasted cauliflower with fried capers | Cole Slaw
Sautéed Carrots | Green beans with caramelized walnuts

SEASONAL VEGETABLE PLATE

Choice of 4 vegetables from list above

SOUP & SALAD

Bowl of our soup of the day & small market or Caesar salad
with choice of cornbread or roll 9

SANDWICHES

Served with choice of house-cut fries, side salad,
or cup of soup {additional \$3}

SANDWICH OF THE DAY

Chef's daily preparation MKT

* TABLE 100 BURGER

Creekstone Farms beef, house-smoked tomato, white
cheddar, applewood smoked bacon, lettuce, mustard aioli,
Gil's Bakery burger bun 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 12

FRENCH DIP

medium rare roast beef, provolone, wasabi cream, au jus,
Gil's Bakery hoagie, Chef Mike's pickles 14

SMOKED TURKEY PANINI

Dietz & Watson smoked turkey, white cheddar, avocado,
tomato, spicy aioli, whole wheat ciabatta 10

BRISKET MELT

Aspen Ridge beef brisket, house-smoked bbq sauce
texas toast, white cheddar 14

GULF OYSTER POBOY

fried gulf oyster, lettuce, tomato, remoulade,
Gil's Bakery hoagie 13

🍷 GLUTEN FREE SUITABLE ITEM

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