

TO SHARE

TRADITIONAL DEVILED 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

GULF SHRIMP & GRITS

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

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

CHARCUTERIE & CHEESE

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

Daily selection of artisanal and house made meats, chef's choice of artisan cheeses

SOUPS & SALADS

FRENCH ONION SOUP 8

SOUP DU JOUR 7

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

ADD: chicken 6 | *salmon 7 | bacon wrapped shrimp 9
gulf crab 8

PULLED CHICKEN SALAD 🍷

Baby spinach, house smoked chicken, golden delicious apples, sweetened dried cranberries, candied pecans, goat cheese, sorghum molasses vinaigrette 14

SIDES FOR TWO

Delta Blues rice & red beans 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

Yukon gold mashed potatoes 5

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 🍷

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 BLACK ANGUS FILET 🍷

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 🍷

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

* COFFEE RUBBED DUCK BREAST 🍷

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

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 14

HAM HOCK

House cured, smoked & braised pork shank, Delta Blues rice & red beans, braised turnip greens, ham hock jus, pickled pepperoncini 18

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

🍷 GLUTEN FREE SUITABLE ITEM

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