

## TO SHARE

### TRADITIONAL DEVILED EGGS

Applewood smoked bacon, green onions, sweet paprika 8

### RED BEAN HUMMUS

Jalapeño oil, crumbled pork belly, grilled artisan bread 8

### PORK BITES

House-smoked Eden Farm's pork belly & pork meatballs, house made sweet mustard glaze 12

### 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

### THAI STYLE PEI MUSSELS

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

## 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 | fried egg 2

### PULLED CHICKEN SALAD

Baby spinach, house smoked chicken, golden delicious apples, sweetened dried cranberries, 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

### 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

# 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

Dietz & Watson medium rare roast beef, provolone, wasabi cream, au jus, Gil's Bakery hoagie, Chef Mike's pickles 13.5

### SMOKED TURKEY PANINI

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

### BRISKET MELT

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

### FRIED TILAPIA PO-BOY

Gil's Bakery hoagie, house slaw, tomato, original comeback sauce 12  
- our comeback sauce contains peanuts -