

TO SHARE

TRADITIONAL DEVILED EGGS

Applewood smoked bacon, green onions,
sweet paprika 8

PORK BITES

House-smoked 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 17
- our comeback sauce contains peanuts -

* MAGNOLIA TUNA POKE

Mississippi Sorghum terryaki sauce, sushi style Delta
Blues rice, avocado tartar, toasted benne seeds 14

OYSTERS MOCKAFELLER

Half dozen baked oysters, bourbon cream turnip greens,
roasted garlic, three cheese blend 17

"NO FRY" CRAB FRITTERS

3 crab cake bites, Sriracha aioli,
marinated cucumber slaw 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

CHARCUTERIE & CHEESE

Served with mustard, house made pickles,
grilled artisanal 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

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,
bleu cheese dressing 9

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

SMOKED CHICKEN & PEAR SALAD

Salad Days mixed greens, bleu cheese, sliced pears, candied
pecans, red wine vinaigrette, house pepper jelly 14

NAPOLEON BEET SALAD

Red and gold beets, whipped goat cheese,
toasted walnuts, arugula, pomegranate glaze 11

TABLE 100

RESTAURANT • BAR • BANQUET

DINNER

FISH & SEAFOOD

DAILY CATCH OF THE DAY

Chef's daily preparation MKT

SKILLET SEARED SCALLOPS

Diver scallops, MS Delta Blues rice,
roasted butternut squash, rainbow chard 26

PAN SEARED REDFISH

Brabant potatoes, sauteed green beans,
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 PASTA PONCHATRAIN

Angel hair, cherry tomatoes, local shiitake mushrooms,
Kalamata olives, basil shrimp broth 23

ENTREES

* CERTIFIED ANGUS FILET

Yukon gold mashed potatoes, sautéed green beans 29/34

ADD: bacon wrapped shrimp 9 | gulf crab 8

MUSCADINE BRAISED SMOKED LAMB SHANK

Yukon gold mashed potatoes, asparagus, muscadine braising jus,
fried onion strings 27

ASHLEY FARM CHICKEN BREAST

Yukon gold mashed potatoes, sautéed green beans, tarragon pan jus 21

* DUCK DUO

Illy coffee rubbed duck breast, confit duck leg, smoked apple-sweet
potato puree, arugula, roasted Mississippi shiitake mushrooms,
bacon-red onion jam 34

GRILLED DOUBLE CUT PORK CHOP

Smoked pork belly Delta Blues rice grits, charred brussels sprouts,
spicy pear butter, candied Fresno chiles 29

* TABLE 100 BURGER

Creekstone Farms beef, house smoked tomato, white
cheddar, applewood smoked bacon, lettuce, mustard aioli,
Gil's Bread burger bun, house-cut fries 14

ADD: Bobkat Farm egg 2

SMOKED ASPEN RIDGE BEEF BRISKET

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

SIDES FOR TWO

Yukon gold mashed potatoes 5 | Grit Girl grit cake 4 | Sautéed green beans 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

GLUTEN FREE SUITABLE ITEM

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