

## 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 Sorgum terryaki sauce, sushi style Delta  
Blues rice, avocado tartar, toasted benne seeds 14

### "NO FRY" CRAB FRITTERS

3 crab cake bites, Sriracha aioli,  
marinated cucumber slaw 15

## 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 | fried egg 2

### SMOKED CHICKEN & PEAR SALAD

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

#### 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 | sautéed green beans

#### 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 Bread burger bun 14 ADD: **Bobkat Farm** egg 2

#### FRENCH DIP

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

#### SMOKED TURKEY PANINI

Smoked turkey, provolone, arugula, oven roasted tomato,  
basil aioli, whole wheat bread 11

#### BRISKET MELT

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

#### SOUTHERN FRIED CHICKEN SANDWICH

Sweet tea glazed fried chicken breast,  
sweet Tabasco® mustard, pepperjack cheese,  
house pickles, Gil's Bread burger bun 12

#### GLUTEN FREE SUITABLE ITEM

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