

TO SHARE

TRADITIONAL DEVILED EGGS 🍳

Applewood smoked bacon, spring onions,
sweet paprika powder 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, white toast 9.5

GULF SHRIMP & GRITS

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

GULF BLUE CRAB CLAWS

Flash-fried, house comeback sauce 17
-our comeback sauce contains peanuts-

SOUPS & SALADS

FRENCH ONION SOUP 8

SOUP DU JOUR 7

SALAD DAY'S MARKET SALAD 5.5

CLASSIC CAESAR 6.5

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

BABY WEDGE 🍷

Iceberg, roma tomato, shaved radish, chopped
Bobkat Farm egg, applewood smoked bacon, green onion,
bleu cheese dressing 9

PULLED CHICKEN & PEAR SALAD

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

ENTREES

* 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 TURKEY PANINI

Smoked turkey, provolone, oven roasted tomato, arugula, basil
aioli, whole wheat bread, house-cut fries 11

DAILY CATCH OF THE DAY

Chef's daily preparation MKT

FRIED JUMBO GULF SHRIMP

Smoked tomato tartar sauce, house slaw, house-cut fries 16

ASHLEY FARMS CHICKEN BREAST 🍳

Yukon gold mashed potatoes, sautéed green beans,
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

BRUNCH

BRUNCH PLATES

We proudly serve **Bobkat Farm** eggs

TABLE 100 SIGNATURE EGGS BENEDICT

Old fashioned buttermilk biscuit, hickory smoked pulled pork,
two poached eggs, smoked tomato bbq hollandaise sauce 13

TRADITIONAL EGGS BENEDICT

Toasted English muffin, ham, two poached eggs,
hollandaise sauce 11

GARDEN VEGETABLE QUICHE

Spinach, goat cheese, roasted red bell peppers, caramelized
onions, local shiitake mushrooms 12

CRAB TOAST FLORENTINE

Gulf crab, lemon, and parmesan crusted Gil's sourdough
bread, hollandaise, garlic spinach, fried farm egg 16

BRISKET & EGG MELT

18 hour slow-smoked **Aspen Ridge** beef brisket, house-
smoked bbq sauce, Texas toast, white cheddar,
two fried eggs 14

TABLE 100 BREAKFAST

Creamy **Grit Girl** grits, farm greens, ham hock jus, crispy
applewood smoked bacon, two fried eggs,
old fashioned buttermilk biscuit 13

STEAK & EGGS

Certified Black Angus beef medallion (4oz), creamy **Grit Girl**
grits, green asparagus, two fried eggs 21

BUTTERMILK PECAN WAFFLE 5

ADD: Organic dark amber maple syrup 4
fresh marinated berries & cream 6

ADD to any dish:

extra egg 2
crispy bacon 3
buttermilk biscuit 1.50
white cheddar 1.50

BRUNCH FEATURES

BUTTERMILK FRIED CHICKEN

Braised greens with ham hock, Yukon gold mashed potatoes 12

* SLOW ROASTED ANGUS PRIME RIB { SUNDAYS ONLY }

Yukon gold mashed potatoes, green beans with caramelized
walnuts, natural pan jus, horseradish cream 24

HOMESTYLE VEGETABLES 🍷

turnip greens | Tillamook mac & cheese | Yukon gold mash
garlic spinach | sautéed green beans | roasted cauliflower
house-cut fries | cole slaw | sautéed carrots

SEASONAL VEGETABLE PLATE

Choice of 4 vegetables from list above 10