

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, Pullman toast 9.5

GULF SHRIMP & GRITS

Louisiana shrimp wrapped in applewood bacon, ham
hock jus, smoked bbq sauce, creamy grits,
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 red onion
strings, Dijon & **Mississippi Bees** honey vinaigrette 14

TABLE 100 BABY WEDGE

Iceberg, roma tomato, shaved radish, chopped
egg, applewood smoked bacon, green onion,
fried red onion strings, blue cheese dressing 11
ADD: chicken 6 | salmon 7 | shrimp 9 | tuna 9 | farm egg 2

SMOKED CHICKEN & APPLE SALAD

Salad Days mixed greens, goat cheese, candied pecans, Granny Smith
apples, pickled golden raisins, honey cider vinaigrette 14

ENTREES

* TABLE 100 BURGER

House ground beef, house smoked tomato, white
cheddar, applewood smoked bacon, lettuce, mustard aioli,
Gil's Bread burger bun, house cut fries 14
ADD: **Bobkat Farms** egg 2

SMOKED TURKEY PANINI

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

CATCH OF THE DAY

Yukon gold mashed potatoes, garlic spinach,
daily butter sauce MKT

FRIED JUMBO GULF SHRIMP

Smoked tomato tartar sauce, "no mayo" cole 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 Farms** 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, shiitake mushrooms 12

CRAB TOAST FLORENTINE

Gulf crab, lemon, and parmesan crusted **Gil's Bread**
sourdough, 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 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

CERTIFIED ANGUS BEEF® PRIME RIB { SUNDAYS ONLY }

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

HOMESTYLE SIDE ITEMS

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

VEGETABLE PLATE

Choice of 4 side items from list above 10