

## TABLE 100

RESTAURANT • BAR • BANQUET

## 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

## MAINE LOBSTER COCKTAIL

Chilled Maine lobster, lemon tarragon remoulade dressing,  
celery, red onion, shredded lettuce 18

## GULF BLUE CRAB CLAWS

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

## \* PONZU TUNA CRUDO

Sorghum Ponzu sauce, cucumber-carrot salad,  
wasabi aioli 14

## BAKED OYSTER DUO

Fresh Gulf oysters prepared 2 ways: Mockafeller and  
Lemon Parmesan with grilled bread 18

## \* STEAK BITES

Beef tenderloin, blue cheese fondue,  
bacon onion jam 18SMOKED VIDALIA ONION & CHEESE  
BAKEPullman toast 10  
ADD: applewood bacon crumbles 2

## SOUPS &amp; SALADS

## FRENCH ONION SOUP 8

## SOUP DU JOUR 7

## SALAD DAY'S MARKET SALAD 5.5

## CLASSIC CAESAR 6.5

## 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 | bacon wrapped shrimp 9  
gulf crab 8

## PROSCIUTTO &amp; APPLE SALAD

Toasted walnuts, pickled golden raisins, goat cheese,  
shaved fennel, honey apple cider vinaigrette 14

## SIDES FOR TWO

Yukon gold mashed potatoes 5 | Creamy grits 4  
Sautéed green beans 6 | Braised turnip greens 5  
Roasted cauliflower with fried capers 6  
House cut fries 4 | Garlic sautéed spinach 7  
Tillamook cheddar mac & cheese 7 | Sautéed carrots 4  
Sautéed mushrooms 8 | Sautéed asparagus 8

## DINNER

## FISH &amp; SEAFOOD

CATCH OF THE DAY 

Chef's daily preparation MKT

## JUMBO LUMP CRAB CAKE

Jumbo lump Gulf crab, zucchini and squash noodles, red onion,  
smoked tomato vinaigrette, shoestring potatoes 34

## 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, "no mayo" cole slaw,  
house cut fries 26

## GULF SHRIMP PASTA PONTCHARTRAIN

Angel hair, sun-dried tomatoes, local shiitake mushrooms,  
kalamata olives, basil shrimp broth 26

## GULF SHRIMP &amp; GRITS

Louisiana shrimp wrapped in applewood bacon,  
ham hock jus, smoked tomato bbq sauce,  
creamy grits, turnip greens 15/25

## ENTREES

\* CERTIFIED ANGUS BEEF® FILET Yukon gold mashed potatoes, sautéed green beans 29/34  
ADD: bacon wrapped shrimp 9 | gulf crab 8

## BRAISED BEEF SHORT RIB

Slow braised boneless rib, red wine demi-glace,  
Grit Girl grits, seasonal vegetable, fried red onion strings 30ASHLEY FARM CHICKEN BREAST 

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

\* COFFEE RUBBED DUCK BREAST Seared Maple Leaf duck breast, sorghum molasses bordelaise,  
smoked apple-sweet potato puree, roasted pecans, arugula,  
bacon onion jam 34

## GRILLED PORK CHOP

Pork belly rice grits, sautéed broccolini,  
pear butter, candied Fresno chilies 30

## \* 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 ASPEN RIDGE BEEF BRISKET

Tillamook cheddar mac & cheese, braised turnip greens,  
smoked tomato bbq sauce 19 GLUTEN FREE SUITABLE ITEM\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs  
or unpasteurized milk may increase your risk of foodborne illness