

TABLE 100

RESTAURANT • BAR • BANQUET

LUNCH

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 -

*PONZU TUNA CRUDO

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

SMOKED VIDALIA ONION & CHEESE BAKE

Pullman toast 10
ADD: applewood bacon crumbles 2

SOUPS & 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 | fried egg 2

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

SMOKED CHICKEN & APPLE SALAD

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

ENTREES

CATCH OF THE DAY

Yukon gold mashed potatoes, garlic spinach,
daily butter sauce 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, creamy grits, 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.

DAILY LUNCH SPECIALS

SERVED 11AM-2PM

- 10 -

MONDAY

SWEET TEA BRINED & SMOKED CHICKEN

TUESDAY

HOMEMADE MEATLOAF

WEDNESDAY

SWEET TEA BRINED & FRIED CHICKEN

THURSDAY

HOUSE GROUND & SMOKED MEATBALLS

FRIDAY

MISSISSIPPI FRIED **SIMMONS** CATFISH

SERVED WITH 2 SIDES:

turnip greens | Tillamook cheddar mac & cheese | garlic spinach
Yukon gold mashed potatoes | house cut fries
roasted cauliflower with fried capers | "no mayo" cole slaw
sautéed carrots | sautéed green beans

VEGETABLE PLATE

Choice of 4 side items 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}

PULLED PORK SANDWICH

Pede's pulled pork, "no mayo" cole slaw, smoked tomato
BBQ, house pickles, **Gil's Bread** burger bun 12

* TABLE 100 BURGER

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

FRENCH DIP

Medium rare roast beef, provolone, wasabi cream, au jus,
Gil's Bread hoagie, house 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