

# Dinner



## STARTERS & SMALL PLATES

- BOILED PEANUT HUMMUS** ..... \$8  
Carrot Batonettes & Creole Spiced Lavosh
- CRISPY CHICKEN CRACKLINS** ..... \$8  
5 Spice Hot Honey, Crushed Peanuts & Torn Thai Basil
- SMOKED MULLET CROQUETAS** ..... \$9  
Shoestring Potatoes & Housemade Cayenne Ketchup
- DEVILED EGGS** ..... \$6  
Classic Southern & Pimento-Bacon
- PECAN CRUSTED OKRA** ..... \$8  
Roasted Jalapeño Green Goddess

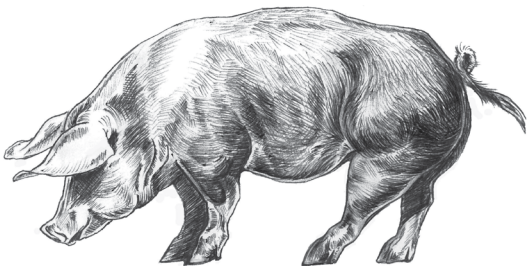
- GULF COAST OYSTERS 2-WAY** ..... Market Price  
Chargrilled with Johnny's Garlic & Asiago Cheese,  
Flash Fried with Pickled Green Bean Tartar
- RED HILLS GUMBO** ..... \$8/\$16  
Rich Creole Stew with Smoked Chicken, Gulf Shrimp &  
Bradley's Sausage, Garnished with 'Picnic' Potato Salad &  
Green Onions
- THE SOUTHERN SLATE** ..... \$18  
Candied Bacon, Air-Cured Ham, Pimento Cheese,  
Deviled Eggs, Pickled Shrimp, 'Drop' Biscuits,  
Cheese Straws & Pickled Vegetables

## GREENS

(ADD A PROTEIN: Chicken - \$7, Shrimp - \$8, Fried Oysters - \$8, Filet Tips - \$9)

- 1215 SALAD** ..... \$8/\$15  
Field Greens, Tomatoes, Cornbread Croutons, Pickled  
Watermelon Rind & Champagne-Sugar Cane Vinaigrette
- CLASSIC CAESAR** ..... \$5/\$9  
Crisp Romaine, Asiago Cheese, Ciabatta Croutons & Classic  
Caesar Dressing

- PANHANDLE WEDGE** ..... \$7  
Pressed Eggs, Shredded Cheddar, Country Ham,  
Tomatoes & Housemade 1000 Island Vinaigrette
- PICKLED BEET & BLUE CHEESE SALAD** ..... \$9  
Field Greens, Tobacco Onions & Candied Pecans



## MAIN DISHES

**LUCKY GOAT COFFEE-RUBBED RIBEYE** - \$28  
Smashed Fingerling Potatoes, Asparagus & House Steak Sauce

**HAND CUT FILET** - \$34  
Fresh Herb Steak Frites, Bacon Fat Brussel Sprouts  
& Smoked Tomato-Port Buerre Rouge

**GULF GROUPER '23'** - \$26  
Gulf Shrimp & Blue Crab Stuffing & Bourbon & Thyme Infused Skillet Corn

**'LIVE SIMPLY' GULF FISH** - \$19  
Today's Freshest Boat Delivered Gulf Fish, Prepared Simply,  
Chef's Vegetables, Buerre Blanc

**'THREE LITTLE PIGS'** - \$19  
Sweet Tea Brined Heritage-Breed Pork Tenderloin, Andouille Fried Anson  
Mills Rice, Nueske's Bacon & Red Onion Gastrique

**SHRIMP & GRITS** - \$22  
Gulf Shrimp, Arugula, Mushrooms & Bacon-Tomato Gravy  
over Smoked Goat Cheese-Thyme Grits

**SCHERMER PECAN-CRUSTED CHICKEN** - \$18  
Roasted Sweet Potato, Asparagus & Tasso Hash  
& Tupelo Honey-Creole Mustard Crema

## HAND HELDS

(Substitute Sweet Potato Fries - \$1)

**THE '23' BURGER** - \$12  
House Ground Beef, Pimento Cheese,  
Peppered Bacon on Challah, Served  
with French Fries

**THE SEERSUCKER** - \$14  
House Ground Beef, Coffee-Bacon  
Jam, Gorgonzola & Grilled Onions on  
Challah, Served with French Fries

**SOUTHERN RUEBEN** - \$12  
Housemade Corned Beef, Pickled  
Collard Greens, Monterey Jack &  
'ComeBack' Sauce on Rye, Served with  
Housemade Chips

**THE PLAIN JANE** - \$10  
House Ground Beef, American Cheese,  
Lettuce, Tomato & Duke's Mayo,  
Served with French Fries

## SIDES

**SWEET POTATO FRIES** - \$4

**FRENCH FRIES** - \$3

**HOUSEMADE CHIPS** - \$3

**SMOKED GOAT CHEESE  
& THYME GRITS** - \$6

**CHEF'S VEGETABLES** - \$5

**TRUFFLED TATOR TOTS** - \$4



You are always welcome at our table

# Dessert



## CHOCOLATE

**FROZEN CHOCOLATE MOUSSE & SPICED PECAN TORTE - \$8**  
*Creme Anglaise & Blood Orange Coulis*

## SWEET

**BANANA PUDDING - \$7**  
*Velvety Custard, Caramelized Bananas,  
Housemade Vanilla Wafer & Chantilly Cream*

## CITRUS

**FLORIDA KEY LIME AND GRAND MARNIER PIE - \$7**  
*Graham Cracker, Whipped Cream & Raspberry Coulis*

## FRUITY

**STRAWBERRY PRETZEL PARFAIT - \$7**  
*Just Trust Us...*

## NUTTY

**MISS MANDY'S PECAN PIE - \$8**  
*Classic Pie, Flaky Crust, Schermer Pecans,  
Chocolate Ganache & Vanilla Ice Cream*

## FROZEN

**SELECTION OF OUR HOUSEMADE ICE CREAMS, GELATOS &  
SORBETS, SERVED WITH A FRESH BAKED COOKIE - \$5 / \$8**  
*Ask your Server for our Daily Creations*

