Dinner

STARTERS & SHARED PLATES

ROASTED RED PEPPER HUMMUS $8
Roasted Red Pepper Hummus Served with Carrot Batonnets & Pita Chips

FISH N’ PUPPIES $14
Fried Grouper, CornMeal Hash Puppies, French Fries & Pickled Green Bean Tartar

DEVILED EGGS (GF) $6
Classic Southern & Pimento-Bacon

PECAN CRUSTED OKRA $8
Roasted Jalapeño Green Goddess

FRIED OYSTERS AND PICKLES $16
Fried & Served with a Side of Green Bean Tartar

MR. B’S FAMOUS CHICKEN WINGS 10 ct: $14 / 20 ct: $23
Your Choice of Hot or Mild Buffalo, Lemon Pepper or BBQ, Celery Sticks & Housemade Gorgonzola Dressing

T23 SPIN DIP $11
Housemade Spinach Dip Served with Pita Chips

BLACKENED TUNA & FIG $13
Blackened & Seared Rare Tuna topped with Sriracha Fig Sauce

GORGONZOLA CHIPS $6
Housemade Potato Chips Topped with Chopped Peppered Bacon, Housemade Gorgonzola Dressing, Sliced Green Onions & a Balsamic Glaze Drizzle

GREENS

1215 SALAD ~ $8
Field Greens, Tomatoes, Feta, Candied Pecans, Cornbread Croutons, & Champagne-Cane Vinaigrette

CLASSIC CAESAR ~ $8
Crisp Romaine, Asiago Cheese, Ciabatta Croutons & Classic Caesar Dressing

PICKLED BEET & GORGONZOLA SALAD ~ $8
Field Greens, Tobacco Onions, Candied Pecans & Beef Juice

COCONUT CRUSTED SHRIMP ~ $12
6 Coconut Crusted Shrimp, Fried & Topped with Orange-Horseradish Marmalade

CHEESE CURDS ~ $8
Beer Battered and Panko Fried, Served with Housemade Gorgonzola Dressing & a side of Buffalo Dipping Sauce

PIMENTO CHEESE AND GUAC ~ $10
Pimento Cheese with Chopped Peppered Bacon, Housemade Guacamole, Served with Baguette Crisps and Tortilla Chips

RED HILLS GUMBO ~ $8/$14
Rich Creole Stew with Chicken, Gulf Shrimp & Bradley’s Sausage. Garnished with Sausage Fried Rice

THE SOUTHERN SLATE ~ $20
Candied Bacon, Air Cured Ham & Genoa Salsami, Pimento Cheese, Devilled Eggs, Honey Drizzled Candied Pecans, Chef’s Selection of Sweet Grass Dairy Cheese, Served with Fig Preserves, Baguette Crisps & Poppy Seed Lavash

BOILED PEANUTS (GF) ~ $5
Your choice of Regular or Cajun

BACON WRAPPED SCALLOPS ~ $14
4 Bacon Wrapped Scallops, Served with Fresh Berry Salsa

FRIED GREEN TOMATOES ~ $8
4 Fried Green Tomatoes, Fried Crispy with a Side of Remoulade

HAND HELDS

THE ‘23’ BURGER ~ $14
House Ground Beef, Pimento Cheese, Peppered Bacon, Lettuce, Tomato & Red Onion on Toasted Brioche, Served with Fried Fries

THE SEERSUCKER ~ $14
House Ground Beef, Coffee-Bacon Jam, Gorgonzola & Grilled Onions, Lettuce & Tomato on Toasted Brioche, Served with Fried Fries

SOUTHERN RUBEEN ~ $12
Housemade Corned Beef, Pickled Collard Greens, Smoked Provolone & ‘ComeBack’ Sauce on Rye, Served with Housemade Chips

THE PLAIN JANE ~ $12
House Ground Beef, American Cheese, Lettuce, Tomato, Red Onion & Duke’s Mayo on Toasted Brioche, Served with Fried Fries

SUBSTITUTES:

Add a Meat to any Entrée ~ $2
Substitute: Round or Sirloin Steak ~ $4
Substitute: Portion of Chicken Breast ~ $4

Our Sides

SWEET POTATO FRIES ~ $4

FRENCH FRIES ~ $3

HOUSEMADE CHIPS ~ $3

SMOKED GOUDA CHEESE GRITS (GF) ~ $6

CHEF’S VEGETABLES (GF) ~ $5

TRUFFLED TATER TOTS ~ $5

HOUSE MADE MAC AND CHEESE ~ $4/$6

BLACK-EYED PEA QUINOA WITH A HINT OF LEMON (GF) ~ $4

TOMATO, FETA & BASIL SALAD (GF) ~ $5

You are always welcome at our table

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