

Dinner



STARTERS & SHARED PLATES

ROASTED RED PEPPER HUMMUS \$8
<i>Roasted Red Pepper Hummus Served with Carrot Batonettes & Pita Chips</i>
FISH N' PUPPIES \$14
<i>Fried Grouper, Corn Meal Hush Puppies, French Fries & Pickled Green Bean Tartar</i>
DEVILED EGGS (GF) \$6
<i>Classic Southern & Pimento-Bacon</i>
PECAN CRUSTED OKRA \$8
<i>Roasted Jalapeño Green Goddess</i>
FRIED OYSTERS AND PICKLES \$16
<i>Fried & Served with a Side of Green Bean Tartar</i>
MR. B'S FAMOUS CHICKEN WINGS 10 ct: \$14 / 20 ct: \$23
<i>Your Choice of Hot or Mild Buffalo, Lemon Pepper or BBQ. Celery Sticks & Housemade Gorgonzola Dressing</i>
T23 SPIN DIP \$11
<i>Housemade Spinach Dip Served with Pita Chips</i>
BLACKENED TUNA & FIG \$13
<i>Blackened & Seared Rare Tuna topped with Sriracha Fig Sauce</i>
GORGONZOLA CHIPS \$6
<i>Housemade Potato Chips Topped with Chopped Peppered Bacon, Housemade Gorgonzola Dressing, Sliced Green Onions & a Balsamic Glaze Drizzle</i>

COCONUT CRUSTED SHRIMP \$12
<i>6 Coconut Crusted Shrimp, Fried & Topped with Orange-Horseradish Marmalade</i>
CHEESE CURDS \$8
<i>Beer Battered and Panko Fried, Served with Housemade Gorgonzola Dressing & a side of Buffalo Dipping Sauce</i>
PIMENTO CHEESE AND GUAC \$10
<i>Pimento Cheese with Chopped Peppered Bacon, Housemade Guacamole, Served with Baguette Crisps and Tortilla Chips</i>
RED HILLS GUMBO \$8/\$14
<i>Rich Creole Stew with Chicken, Gulf Shrimp & Bradley's Sausage, Garnished with Sausage Fried Rice</i>
THE SOUTHERN SLATE \$20
<i>Candied Bacon, Air Cured Ham & Genoa Salami, Pimento Cheese, Deviled Eggs, Honey Drizzled Candied Pecans, Chef's Selection of Sweet Grass Dairy Cheese, Served with Fig Preserves, Baguette Crisps & Poppy Seed Lavosh</i>
BOILED PEANUTS (GF) \$5
<i>Your choice of Regular or Cajun</i>
BACON WRAPPED SCALLOPS \$14
<i>4 Bacon Wrapped Scallops, Served with Fresh Berry Salsa</i>
FRIED GREEN TOMATOES \$8
<i>4 Fried Green Tomatoes, Fried Crispy with a Side of Remoulade</i>

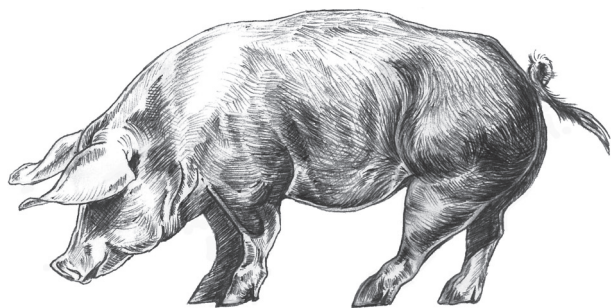
GREENS

(ADD A PROTEIN: Chicken - \$7, Shrimp - \$8, Fried Oysters - \$9, Grilled Salmon - \$8, Steak Tips - \$10)

1215 SALAD \$8
<i>Field Greens, Tomatoes, Feta, Candied Pecans, Cornbread Croutons, & Champagne-Cane Vinaigrette</i>
CLASSIC CAESAR \$8
<i>Crisp Romaine, Asiago Cheese, Ciabatta Croutons & Classic Caesar Dressing</i>
PICKLED BEET & GORGONZOLA SALAD \$8
<i>Field Greens, Tobacco Onions, Candied Pecans & Beet Juice</i>

PANHANDLE WEDGE (GF) \$8
<i>Pressed Eggs, Shredded Cheddar, Chopped Peppered Bacon, Grape Tomatoes & Housemade Thousand Island Dressing</i>
SOUTHERN SALAD (GF) \$8
<i>Field Greens, Cucumber, Green Beans, Red Radishes, Black-Eyed Peas, Craisins, Mandarin Oranges, Gorgonzola Cheese & Tomatoes, Side of Housemade Creamy White Vinaigrette</i>

Buy the Kitchen a Round of Beer! - \$12



MAIN DISHES

(Add a Salad to any Entrée - \$4

Add a Shrimp & Scallop Skewer to any Entrée - \$9)

LUCKY GOAT COFFEE-RUBBED RIBEYE (GF) - \$32
<i>Roasted Fingerling Potatoes, Asparagus & Housemade Steak Sauce</i>
SMOKED NEW YORK STRIP (GF) - \$31
<i>Garlic Smashed Potatoes, Chef's Vegetables & Housemade Steak Sauce</i>
HAND CUT FILET (GF) - \$35
<i>Roasted Fingerling Potatoes, Bacon Brussel Sprouts & Housemade Steak Sauce</i>
GULF GROUPE '23' - \$27
<i>Shrimp and Crab Topped and Served Over a Bourbon, Thyme Creamed Corn & Chef's Vegetables with Buerre Blanc Sauce</i>
FISH OF THE MOMENT (GF) - MARKET PRICE
<i>Today's Freshest Boat Delivered Fish, Prepared Simply, Island Rice, Chef's Vegetables & Buerre Blanc Sauce</i>
'THREE LITTLE PIGS' (GF) - \$19
<i>Sweet Tea Brined Pork Chop, Bradley's Sausage Fried Rice, Chef's Vegetables & Bacon Jam Gastrique</i>
SHRIMP & GRITS (GF) - \$22
<i>Gulf Shrimp, Arugula, Mushrooms & Bacon-Tomato Gravy Over Smoked Gouda Cheese Grits</i>
PECAN-CRUSTED CHICKEN (GF) - \$19
<i>Sweet Potato Mash, Chef's Vegetables & Honey-Creole Mustard Crema</i>

HAND HELDS

THE '23' BURGER - \$14
<i>House Ground Beef, Pimento Cheese, Peppered Bacon, Lettuce, Tomato & Red Onion on Toasted Brioche, Served with French Fries</i>
THE SEERSUCKER - \$14
<i>House Ground Beef, Coffee-Bacon Jam, Gorgonzola & Grilled Onions, Lettuce & Tomato on Toasted Brioche, Served with French Fries</i>
SOUTHERN RUEBEN - \$12
<i>Housemade Corned Beef, Pickled Collard Greens, Smoked Provolone & 'ComeBack' Sauce on Rye, Served with Housemade Chips</i>
THE PLAIN JANE - \$12
<i>House Ground Beef, American Cheese, Lettuce, Tomato, Red Onion & Duke's Mayo on Toasted Brioche, Served with French Fries</i>

SUBSTITUTES:

Substitute House Made Black Bean Patty to any of Our Burgers - No Charge	Truffled Tater Tots - \$2	Black-Eyed Pea Quinoa with a Hint of Lemon (GF) - \$4
Sweet Potato Fries - \$1	Housemade Mac and Cheese - \$4	Add Peppered Bacon to Any Burger - \$4
	Tomato, Feta & Basil Salad (GF) - \$2	

OUR SIDES

SWEET POTATO FRIES - \$4	TRUFFLED TATER TOTS - \$5
FRENCH FRIES - \$3	HOUSE MADE MAC AND CHEESE - \$4/\$6
HOUSEMADE CHIPS - \$3	BLACK-EYED PEA QUINOA WITH A HINT OF LEMON (GF) - \$4
SMOKED GOUDA CHEESE GRITS (GF) - \$6	TOMATO, FETA & BASIL SALAD (GF) - \$5
CHEF'S VEGETABLES (GF) - \$5	



You are always welcome at our table