

Lunch



STARTERS & SHARED PLATES

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

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

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

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

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

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

PECAN CRUSTED OKRA \$8
Roasted Jalapeño Green Goddess

RED HILLS GUMBO \$8/\$14
Rich Creole Stew with Smoked Chicken, Gulf Shrimp & Bradley's Sausage, Garnished with Sausage Fried Rice

THE SOUTHERN SLATE \$20
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

GREENS

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

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

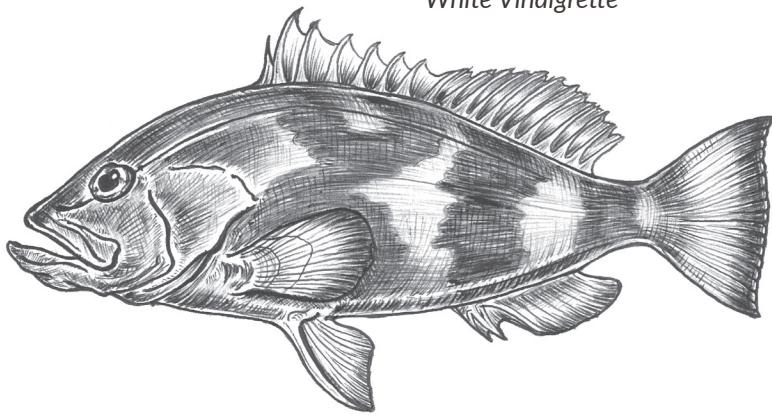
CLASSIC CAESAR \$8
Crisp Romaine, Asiago Cheese, Ciabatta Croutons & Classic Caesar Dressing

PANHANDLE WEDGE (GF) \$8
Pressed Eggs, Shredded Cheddar, Chopped Peppered Bacon, Grape Tomatoes & Housemade Thousand Island Dressing

SOUTHERN SALAD (GF) \$8
Field Greens, Cucumber, Green Beans, Red Radishes, Black-Eyed Peas, Craisins, Mandarin Oranges, Gorgonzola Cheese & Tomatoes, Side of Housemade White Vinaigrette

PICKLED BEET & GORGONZOLA SALAD .. \$8
Field Greens, Tobacco Onions, Candied Pecans & Beet Juice

POWER SALAD (GF) \$8
Spinach & Mixed Greens, Craisins, Avocado, Hard Boiled Egg & Toasted Pepita Seeds, Finished with Satsuma Segments & Champagne-Cane Vinaigrette



SAMMICHES & BURGERS

(All come with Choice of French Fries or Housemade Chips, substitute any of "Our Sides" – \$2)

SOUTHERN REUBEN – \$12
Housemade Corned Beef, Pickled Collard Greens, Smoked Provolone & 'ComeBack' Sauce on Rye

SLOW ROASTED TURKEY & ARUGULA – \$11
Cranberry Aioli, Smoked Provolone & Sautéed Onions on Ciabatta
(Add Peppered Bacon – \$2, Avacado – \$1)

FRIED GREEN TOMATO BLT – \$13
Thick Cut Peppered Bacon, Artisan Lettuce, Sun-Dried Tomato-Basil Aioli on Challah

GRILLED GROUPER SANDWICH – \$16
Gulf Grouper, Lettuce, Tomato & Pickled Green Bean Tartar on Toasted Brioche

MILLER'S BRISKET SANDWICH – \$12
Chef Brandon's Slow-Smoked Brisket, Tobacco Onions, Table 23 Sticky Sauce on Challah

PETER PIPER'S CHICKEN SANDWICH – \$10
Housemade Pickle-Brined Chicken Breast, Dusted in our T23 Seasonings, Fried & Served on Toasted Brioche, with a Side of our Signature "Chancey Sauce"

THE '23' BURGER – \$14
House Ground Beef, Pimento Cheese, Peppered Bacon, Lettuce, Tomato & Red Onion on Toasted Brioche

THE SEERSUCKER – \$14
House Ground Beef, Coffee-Bacon Jam, Gorgonzola, Grilled Onions, Lettuce & Tomato on Toasted Brioche

THE PLAIN JANE – \$12
House Ground Beef, American Cheese, Lettuce, Tomato, Red Onion & Duke's Mayo on Toasted Brioche

THE BLACK BEAN BURGER – \$10
Housemade Black Bean Patty with Lettuce, Tomato & a Roasted Jalapeno Aioli on Toasted Brioche

THE BACON, EGG & CHEESEBURGER – \$15
House Ground Beef, Coffee-Bacon Jam, Egg Your Way, Smoked Provolone, Lettuce, Tomato & Red Onion on Toasted Brioche

SOUP & A SALAD

RED HILLS GUMBO & ANY SIDE SALAD – \$12

ADD A SIDE SALAD – \$4

PLATES

FRIED CATFISH – \$12
Cornmeal Dusted Catfish Fillets Fried Crispy, Smoked Gouda Cheese Grits, Choice of One of Our Sides

GRILLED SALMON (GF) – \$12
Grilled & Topped with Housemade Chimichurri, Choice of One of Our Sides

OUR SIDES

SWEET POTATO FRIES

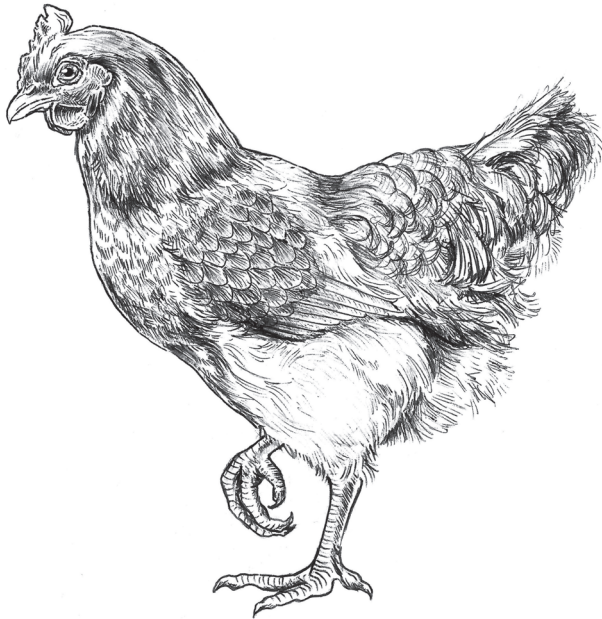
SMOKED GOUDA CHEESE GRITS (GF)

CHEF'S VEGETABLES (GF)

TRUFFLED TATER TOTS

TOMATO, FETA & BASIL SALAD (GF)

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



You are always welcome at our table