

# Lunch



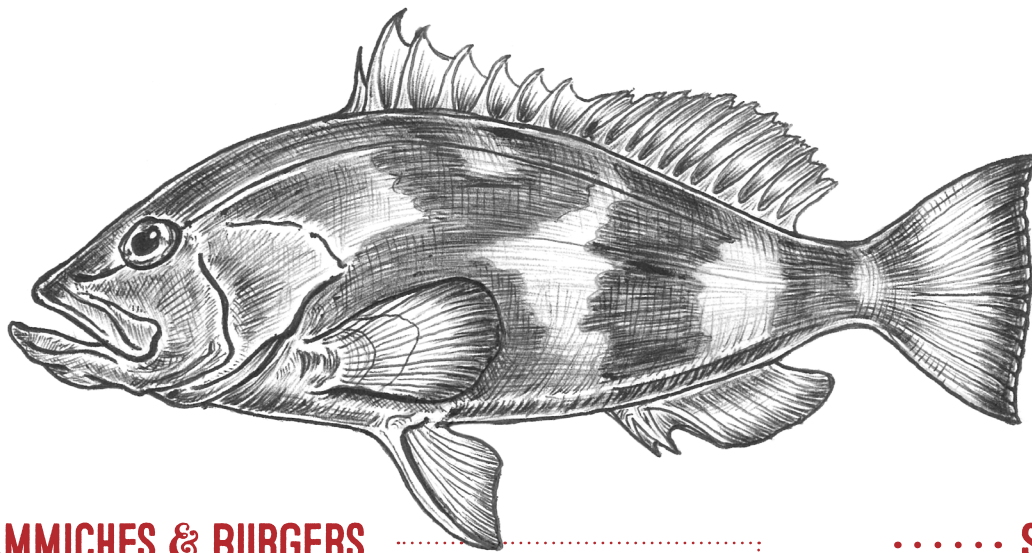
## STARTERS & SMALL PLATES

<b>SOUP OF THE DAY</b> ..... \$6	<b>DEVILED EGGS</b> ..... \$6 <i>Classic Southern &amp; Pimento-Bacon</i>	<b>RED HILLS GUMBO</b> ..... \$8/\$14 <i>Rich Creole Stew with Smoked Chicken, Gulf Shrimp &amp; Bradley's Sausage, Garnished with 'Picnic' Potato Salad &amp; Green Onions</i>
<b>SWEET POTATO HUMMUS</b> ..... \$8 <i>Carrot Batonettes &amp; Creole Spiced Lavosh</i>	<b>PECAN CRUSTED OKRA</b> ..... \$8 <i>Roasted Jalapeño Green Goddess</i>	<b>THE SOUTHERN SLATE</b> ..... \$18 <i>Candied Bacon, Air-Cured Ham, Pimento Cheese, Deviled Eggs, Pickled Shrimp, Cheese Straws &amp; Pickled Vegetables</i>
<b>FRIED GREEN TOMATOES</b> ..... \$8 <i>Fried Crispy With a Side of Remoulade</i>	<b>GULF COAST OYSTERS 2-WAY</b> ..... \$18 <i>Chargrilled with Johnny's Garlic &amp; Asiago Cheese, Flash Fried with Pickled Green Bean Tartar</i>	

## GREENS

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

<b>1215 SALAD</b> ..... \$8 <i>Field Greens, Tomatoes, Feta, Candied Pecans, Cornbread Croutons, &amp; Champagne-Cane Vinaigrette</i>	<b>PANHANDLE WEDGE</b> ..... \$8 <i>Pressed Eggs, Shredded Cheddar, Country Ham, Tomatoes &amp; Housemade 1000 Island Vinaigrette</i>	<b>PICKLED BEET &amp; BLUE CHEESE SALAD</b> .. \$8 <i>Field Greens, Tobacco Onions &amp; Candied Pecans</i>
<b>CLASSIC CAESAR</b> ..... \$8 <i>Crisp Romaine, Asiago Cheese, Ciabatta Croutons &amp; Classic Caesar Dressing</i>	<b>SOUTH CAROLINA GREEK</b> ..... \$8 <i>Field Greens, Feta, Red Onions, Pepperoncini Peppers, Topped with our Picnic Potato Salad &amp; Greek Dressing</i>	<b>POWER SALAD</b> ..... \$8 <i>Spinach &amp; Baby Kale, Craisins, Avocado, Hard Boiled Egg &amp; Toasted Pepita Seeds, Finished with Satsuma Segments &amp; Poppy Seed Vinaigrette</i>



## SAMMICHES & BURGERS

(Substitute Sweet Potato Fries - \$1 Truffled Tator Tots - \$2)

<b>SOUTHERN REUBEN</b> - \$12 <i>Housemade Corned Beef, Pickled Collard Greens, Smoked Provolone &amp; 'ComeBack' Sauce on Rye, Served with Housemade Chips</i>	<b>THE '23' BURGER</b> - \$14 <i>House Ground Beef, Pimento Cheese, Peppered Bacon on Brioche, Served with French Fries</i>
<b>SLOW ROASTED TURKEY &amp; ARUGULA</b> - \$11 <i>Cranberry Aioli, Smoked Provolone &amp; Pickled Red Onion on Ciabatta, Served with Housemade Chips</i>	<b>THE SEERSUCKER</b> - \$14 <i>House Ground Beef, Coffee-Bacon Jam, Gorgonzola &amp; Grilled Onions on Brioche, Served with French Fries</i>
<b>FRIED GREEN TOMATO BLT</b> - \$12 <i>Thick Cut Peppered Bacon, Artisan Lettuce, Sun-Dried Tomato-Basil Aioli, Served with Housemade Chips</i>	<b>THE PLAIN JANE</b> - \$10 <i>House Ground Beef, American Cheese, Lettuce, Tomato, Red Onion &amp; Duke's Mayo, Served with French Fries</i>
<b>GRILLED GROUPE SANDWICH</b> - \$16 <i>Gulf Grouper, Lettuce, Tomato &amp; Pickled Green Bean Tartar on Brioche, Served with French Fries</i>	<b>THE BLACK BEAN BURGER</b> - \$10 <i>Housemade Black Bean Patty with Lettuce, Tomato &amp; a Roasted Jalapeno Aioli on Brioche, Served with a choice of side salad</i>
<b>MILLER'S BRISKET SANDWICH</b> - \$12 <i>Chef Brandon's Slow-Smoked Brisket, Tobacco Onions, Table 23 Sticky Sauce on Brioche, Served with Picnic Potato Salad</i>	<b>THE BACON, EGG &amp; CHEESEBURGER</b> - \$15 <i>House Ground Beef, Bacon Jam, Fried Egg &amp; Smoked Provolone on Brioche, Served with French Fries</i>
<b>NOLA MUFFALETTA</b> - \$13 <i>Smoked Ham, Mortadella, Salami, Olive Salad &amp; Smoked Provolone, Piled on Half a Gambino Loaf, Served with French Fries</i>	<b>WINE &amp; CHEESEBURGER</b> - \$14 <i>House Ground Beef, Sweet Merlot Jelly, Crumbled Blue Cheese, Topped with Grilled Onions, Lettuce &amp; Tomato, Served with French Fries</i>
<b>PETER PIPER'S CHICKEN SANDWICH</b> - \$10 <i>Housemade Pickle-Brined Chicken Breast, dusted in our T23 Seasonings, Fried &amp; Served on Brioche with Triple B Slaw</i>	

## SOUP & A SALAD

**SOUP OF THE DAY & ANY SIDE SALAD** - \$10

**RED HILLS GUMBO & ANY SIDE SALAD** - \$12

## PLATES

**FRIED CATFISH** - \$12  
*Cornmeal Dusted Catfish Fillets Fried Crispy, Smoked Gouda Cheese Grits, Triple B Slaw*

**GOUDA CHOP** - \$12  
*Hand Cut Pork Chop Topped With Smoked Gouda, Mushroom Gravy, Sweet Potato Fries*

**SMOKED NEW YORK STRIP** - \$14  
*Cherry Wood Smoked, Housemade Steak Sauce, Choice of Any Side*

## SIDES

**SWEET POTATO FRIES** - \$4

**FRENCH FRIES** - \$3

**HOUSEMADE CHIPS** - \$3

**SMOKED GOUDA CHEESE GRITS** - \$6

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

**TRUFFLED TATOR TOTS** - \$5

**ADD A SIDE SALAD** - \$4

**ADD A CUP OF SOUP** - \$4

**ADD A CUP OF GUMBO** - \$6



You are always welcome at our table